

Editorial

General Introduction about Under-Explored Alhydwan (*Boerhavia Elegana Choisy*) Seed Flour

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Editorial

Alhydwan (*Boerhavia elegana* Choisy seeds) is an edible herbaceous member of the Nyctaginaceae family commonly found in Southern of Yemen [1], they are comprises 300–400 species of trees, shrubs, and herbs classified in approximately 30 genera. Species in Nyctaginaceae are found in all warmer areas of the world. *Boerhaavia* (Nyctaginaceae) is one of the most famous medicinal plants, where it is widely used in folk medicine [2]. It has been reported this plant's used in several conditions as plant medicine such as asthma, urinary disorders, rheumatism and pain states [3-4]. *Boerhavia* is a genus of 10 to 40 species, almost all of which are widely distributed in tropical and subtropical regions worldwide [5-6]. Some of the species are extraordinarily plastic or polymorphic and are treated as complex groups [7]. Alhydwan grown mostly in Yemen and not well-known in neighboring countries is cultivated for an edible seed. Up to this date, as far as our knowledge is concerned, there is no literature concerning any study conducted anywhere in the world about alhydwan plant and seeds. Alhydwan is produced mainly in the Southern regions of the country. It is grown under irrigation or with rainwater in the smallholdings of vegetable growers. The length, diameter and thickness of alhydwan seeds are 4.25, 2.20 and 1.35 mm, respectively. The number of seeds per gram is 345, so the weight of 100 seeds is approximately 0.35 g [8]. Nowadays, there are many people's in Yemen are believe alhydwan seeds have a nutritional values and some health benefits. Alhydwan seeds are not only available in many places, but also at a low price in all cities of Yemen especially in autumn season. Alhydwan seeds are widely eaten by usage by indigenous and tribal people in the making of traditional cuisines and as one of the staple ingredients in the manufacture of porridge. Also consumed as a food supplement in bread and cakes where it is characterized by a good flavor [9].

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