



Glossary:

- **Pericarp:** This is the outermost layer of the seed and consists of the epicarp, hypodermis, mesocarp and endocarp.
- **Testa:** The testa is situated directly below the endocarp and encloses the endosperm. Apart from the role of the testa in the colouring of the seed, it contains a tannin-like substance with a bitter taste. The presence thereof results in less bird damage to sorghum. In the absence of a testa, bird damage increases significantly. The bitter taste of sorghum with a testa, however, makes it less acceptable as food for humans and animals.
- **Endosperm:** The endosperm is constituted of hard and soft regions. It supplies the embryo with nutrients until it can take up its own from the soil.
- **Embryo:** The embryo contains those parts which give rise to the new seedling. The new plant, which is already a complete unit, depends on the right moisture and temperature conditions to start developing.
- **Ogi:** A free-flowing, thin, fermented sorghum porridge with a creamy consistency and smooth texture.
- **Tuwo:** A molded or shaped solid food processed from dry-milled non-fermented whole sorghum grain flour.
- **Bogobe:** A sorghum porridge of Botswana prepared from fermented and non-fermented sorghum meal.
- **Sankati:** A thick porridge made from sorghum and consumed in several parts of South India. It is prepared by cooking coarse flour grits from either dehulled grain or whole grain.
- **Ugali:** A cooked stiff porridge prepared from sorghum.
- **Kisra:** A thin pancake-like leavened bread made from whole sorghum flour.