

UNIVERSITY OF NOVI SAD, FACULTY OF AGRICULTURE  
DEPARTMENT OF AGRICULTURAL ECONOMICS  
AND RURAL SOCIOLOGY  
CENTRE OF AGRICULTURAL HISTORY - CAI

**AGRICULTURAL THEORY AND  
PRACTICE IN HISTORICAL  
PERSPECTIVE**

**BOOK OF ABSTRACATS**

Editor:  
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**CENTRE OF AGRICULTURAL HISTORY - CAI, Novi Sad**

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## KHORASAN WHEAT - HIGH VALUE WHEAT FROM ANCIENT TIMES

Ankica Kondić-Špika, Sanja Mikić, Dragana Trkulja, Verica Takač<sup>16</sup>

**Abstract:** In a series of already known cereals that form a basis of a healthy diet, Khorasan wheat (*Triticum turanicum*) has been drawing attention lately. This species was cultivated thousands of years ago in the territory of Persia and ancient Egypt and represents an antique relative of today's durum wheat. The story of rediscovery and introduction into use of Khorasan wheat under the brand Kamut started in 1949 and has several versions. According to one, Earl Dedman, US pilot stationed in Portugal, received small amount of unusual looking wheat grain found it in the old Egyptian tomb and sent it to his father in USA who multiplied the grain and called it "King Tut wheat". This cereal has proven to be very successful and resistant to drought, gave stable yields without the use of artificial fertilizers and pesticides, and is suitable for organic production. The trademark name of it is Kamut (in old Egyptian language means "wheat"). Khorasan wheat is spring wheat, and by its nutritional value it is superior to bread wheat. Contains more proteins, fibres, oils and vitamins, more minerals and amino-acids than common wheat. Although it contains gluten but does not cause allergies in as many as 70% of people. It contains antioxidants and other bioactive substances that have medicinal properties. It has been confirmed that Khorasan wheat balances blood sugar levels in diabetics, helps lower blood pressure and cholesterol, prevents cardiovascular disease, liver disease and osteoporosis. Its flavour is full and sweet, which is why it is often called "sweet wheat". The Institute of Field and Vegetable Crops intends to work more intensively on this type of wheat in order to examine the possibility of its implementation in breeding programs.

**Key words:** Khorasan wheat, Kamut, organic production, healthy diet, medicinal properties.

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