A Comprehensive Guide to FIG FARMING

Figs are a delicious, nutritious food and a good source of vitamins, minerals, and fiber. They are mostly grown in Idea, where the best variety is the poona variety a hardy and productive variety.

About Figs

They contain fiber, vitamins, and minerals that support digestive, heart, and bone health while regulating blood sugar and aiding weight management. Antioxidants combine with anti-inflammatory properties, benefiting skin and respiratory health.
Figs are subtropical crops that need a warm climate with plenty of sunshine and a temperature ranging from 18 to 30 degrees Celsius. They can tolerate frost, but prolonged temperatures below 0 degrees can damage the fruits. Figs grow best in well-drained, loamy soil with a pH between 6.5 and 7.5. Fig trees can be propagated from seeds by cutting or air layering, but the most common method is cutting. Figs need regular watering, especially in the summer. Apply fertilizer around the fig tree every 3–4 months.

More on figs

Figs are susceptible to a number of pests and diseases, like aphids, mealybugs, scale insects, fruit flies, and fig rust. These can be controlled using Insecticide soap, neem oil or horticultural oil Figs can be harvested from June to October; the fruits should be picked while ripe and soft. They can be eaten fresh, dried, or processed into jams, jelly, or other products. Fresh figs should be stored in a refrigerator for up to 3 days, while dried figs can be stored for six months in an airtight container at room temperature. With proper care, they can produce fruits for many years.