

# **MANGO FARMING / MANGO CULTIVATION | How to grow Mango tree from Seed / Cutting at Home**

Mango fruit is rich in vitamin A and C and is utilized at all stages of its development both in its immature and mature state.

Raw fruits are used in making chutney pickles and juices. The ripe fruits are used for making desserts, squashes, syrup, nectar, jam and jelly.

## **Mango farming**

Mango trees are hardy, require low maintenance cost and are usually propagated from seeds or vegetatively. Plant mangoes in the month of July -August in rain fed areas and February-March in irrigated areas.

Plant mango trees at a distance of 10 m by 10 m in dry areas and a distance of 12 m by 12m in the moist areas. Intercrop mangoes with vegetables, legumes and dwarf fruit crops such as papaya, guava, peach and plum.

## **Fertilizer application**

Fertilizers may be applied in two split doses; one half immediately after their harvesting in June- July and the other half in October for both young and old orchards followed by irrigation if there is no rain.

In the first year, apply 100 g of nitrogen, 50 grams of phosphorus pentoxide, and 100g of potassium oxide. Increase doses in the subsequent years to the 10th year. In the

eleventh year apply 1 kg of nitrogen, 500 grams of phosphorus pentoxide, and 1 kg of potassium oxide. Well decomposed manure may be applied every year.

## **Irrigation**

Water young plants frequently for proper establishment. Irrigate grown up trees during the 10th to 15th day from the fruit set to maturity to improve yields. Irrigation is not recommended two to three months prior to flowering as it is likely to promote vegetative growth at the expense of flowering.

## **Harvest**

Grafted mango trees start bearing from the fifth year onward and the seedlings may take eight to ten years. The shelf life of mangoes is usually two to three weeks.

The steps involved in post harvesting mangoes include preparation, washing, vaccination, packing, precooling, palletization and transportation. Mangoes are packed in corrugated fibre board boxes of 40 cm by 30 cm by 20 cm in single layers of 8-20 fruits per carton. The boxes should have a sufficient number of air hole to allow good ventilation.