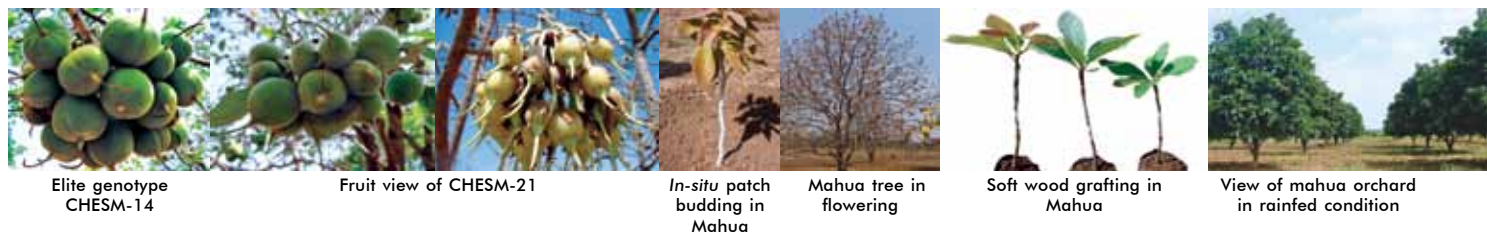


Mahua at a Glance

Elite genotype
CHESM-14

Fruit view of CHESM-21

In-situ patch
budding in
MahuaMahua tree in
floweringSoft wood grafting in
MahuaView of mahua orchard
in rainfed condition

Mahua

: It is an excellent tree for social forestry and also an economically multipurpose tree. Mahua flower is rich source of sugar, containing appreciable amount of minerals and vitamins. Flowers are used for preparation of distilled liquor and as feed for livestock. Seeds of the fruit are rich in oil which can be used as vegetable oil. Mahua is a potential crop and its demand is increasing day- by- day among the poor farmers. It is the most significant tree for agro-forestry and wasteland development and dryland horticulture.

Climate and soil requirement : Hot semi-arid climate with 400 to 700 mm rainfall and can be grown on variety of soil having proper drainage.

Botanical name : *Bassia latifolia* Roxb

Family and chromosome no. : Sapotaceae, $\times = 7, 8$

Varieties : Thar Madhu, NM-2, NM-4, NM-7, NM-9

Economic part : Fruit, flower, seed and leaves

Propagation period : March-April and June-July

Propagation techniques : Soft wood grafting and veneer grafting

Nursery period : 4-6 months after grafting

Spacing : 8 m x 8 m or 6 m x 6 m

Flowering period : February-April

Pollination : It is highly heterozygous and cross pollinated crop

Pollinating agents : Wind pollination, honey bees and birds

Fruit set : 8-13% fruit setting

Harvesting method : Manual picking of dropped corolla and fruit

Economic yield : 10-20 kg dried flower and 40-80 kg kernel/tree/year from full grown tree

Harvesting period : March-April for flowers and June for fruits

Pest : Mahua leaf roller and bark eating caterpillar

Nutritional value : Fresh flower recorded 25.50% total sugar, 19.60% reducing sugar, 5.6% non-reducing sugar, 60.90 mg/ 100 g Vitamin C, 650.70 IU Vitamin A and 0.60% mineral content. Dried flower contains 6.4% protein, 10.80% total sugar, 4.36% ash, 8% calcium, 2% phosphorus and 48.38 mg/ 100 g Vitamin C.

Shelf-life of fruit : Dried flower and kernel can be stored up to 1 year under ambient condition.

Value added products : Mahua flowers are largely used in preparation of distilled liquors. It is also used for preparation of cake, vinegar, jam, syrup and honey. Dried flowers and fermented corolla are used as cattle feed. The fruit pulp can be used as a source of sugar for alcoholic fermentation. Seeds processed for oil are used to manufacture ghee, soap, grease and in cosmetic industry. Seed flour is having great potential in making of bakery products.

Medicinal significance : Stem bark is astringent, emollient and used for respiratory troubles. Flowers are cooling in nature and used for treating cold, cough and bronchitis. Seeds are galactogenic and pain relieving. Bark is also used for tonsillitis, gum trouble, diabetes and ulcer. Leaves are traditionally used as expectorant and also used for chronic bronchitis, rheumatism, headache and haemorrhoids.



Mahua rootstocks in nursery



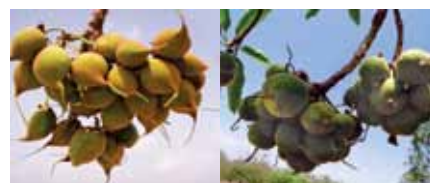
Variability in mahua seed



Dried mahua flower



Mahua branches in flowering

Cluster bearing in
Thar Madhu

Bunch bearing



For further details, please contact or write to:

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