

## Malabar Tamarind at a glance



Branch with immature fruits

Branch with mature fruits

Closed up immature fruits



Sectional view of fruits



Mature fruits

### Malabar Tamarind

Indigenous to Western Ghats, rind of small pumpkin like fruit is rich in a substance called hydroxycitric acid. Rind powder widely used in anti obesity formulations

**Botanical name**

*Garcinia gummigutta* Choisy

**Family**

Clusiaceae

**Commercial varieties/ lines**

CHES GG-IV-1

**Economic part**

Fruit, seed

**Propagation techniques**

Cleft grafting, seeds

**Nursery period**

14-18 months

**Grafting time**

June -July

**Spacing**

6 m x 6 m

**Climate and soil requirements**

Flourishes well up to an elevation of 1,200 m msl and over 250 cm rainfall. It comes up well in lateritic, alluvial soils, and well drained soil.

**Leaf**

Simple, dark green, with entire margin

**Growth form**

Upright

**Flowering period**

Feb-March

**Pollination**

Cross pollination

**Pollinating agents**

Wind

**Economic yield**

After 15 years

**Yield/tree**

30-40 kg/tree

**First harvest**

6-8 years

**Harvesting method**

Individual fruits harvested by hand plucking

**Harvesting period**

3-4 month after fruit set

**Pests**

Leaf eating beetles

**Diseases**

Drying back of twigs

**Shelf life**

4-5 days under ambient temperature.

**Post harvest products**

Dried rind, powder, butter

**Nutritional value**

**Chemical Composition of Malabar Tamarind Rind (100 g edible portion)**

Nutrients	Quantity
Protein	0.9 g
Fat	1.4 g
Tannins	1.7 g
Carbohydrates	4.1 g
Water	80 g



Malabar Tamarind



Tree in forest



Young tree



Dried outer fruit rind

Dried rind flakes



Vinegar from *Garcinia gummigutta* (L.)

Fruit vinegar



For further details, please contact or write to:  
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