MINOR FRUIT PRODUCTION

HFS-513, 3 (2+1)

PRACTICAL MANUAL



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Course: Minor Fruit Production, H	IFS-513	. 3 ((2+1)
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Practical: Visits to institutes located in the hot and cold arid regions of the country. Identification of minor fruits plants/cultivars. Collection of leaves and preparation of herbarium. Allelopathic studies. Generating know-how on reproductive biology of minor fruits. Fruit quality attributes and biochemical analysis. Project formulation for establishing commercial orchards in fragile ecosystems.

Name o	f Students:
Roll No	DBatch
Session	Semester
Course	Name
Course	No: Credit:
	Certificate
This is t	to certify that Shri./Km.
ID No:	
courses	courses No
	as per the syllabus of M. Sc (Horticulture)
Fruit	Science semester in year
	in the respective lab/field of college.
Date:	Course Teacher

Contents

S. No	Name of Exercise	Signature
1.	To study the morphological characters of minor fruits: Bael and Jamun	
2.	To study the morphological characters of minor fruits: Karonda and Phalsa	
3.	To study the morphological characters of important minor varieties	
4.	To the collect of leaves and preparation of herbarium	
5.	To study the allelopathic effects on seed germination	
6.	To study the allelopathic effects on weed control	
7.	To study the floral biology of minor fruits	
8.	To study the pollination of minor fruits	
9.	To Identify and management of nutritional disorders in minor fruit crops	
10.	To study the analyses of quality attributes of TSS and Acidity	
11.	To study the analyses of Sugar content & Vitamin	
12.	To study the extraction of anthocyanin pigment and estimation of anthocyanin	
13.	To study the production economics for Bael	
14.	To visit to cold arid region	
15.	To visit to hot arid region	

Jam	Objective: To study the morphological characters of minor fruits: Bael and Jamun Materials required:		
1. B	ael		
	eneral parameters		
i.	Common name:		
ii.	Botanical name:		
iii.	Type of planting material	(Seedling/grafted/layered):	
iv.	Name of the variety:		
v.	Name of the rootstock:		
vi.	Age of the plant:		
vii.	Parentage name:		
	ervation:	Demonto	
	ameters wth habit	Remarks	
Lea	f characteristic		
Lea	i characteristic		
T:	C Cl		
11m	e of flowering		
Infl	orescence type		
Frui	t characteristic		
Mat	urity index		
	•		

2. Jamun

A. General parameters

- i. Common name:
- ii. Botanical name:
- iii. Type of planting material (Seedling/grafted/layered):
- iv. Name of the variety:
- v. Age of the plant:
- vi. Parentage name:

Observation:

Parameters	Remarks
Tree height (cm)	
Tree spread (cm)	
Tree habit	
Flowering time	
Flower characters	
Fruit characters	
Maturity index	

Objective: To study the morphological characters of minor fruits: Karonda and Phalsa Materials required:		
	aronda	
A. G. i.	eneral parameters Common name:	
ii.	Botanical name:	
iii.	Type of planting mater	ial (Seedling/grafted/layered):
iv.	Name of the variety:	
v.	Age of the plant:	
vi.	Parentage name: ervation:	
	ameters	Remarks
Plan	t height (cm)	
Plan	t girth (cm)	
Bear	ring habit	
Flov	vering time	
Phy	sical parameters of Fruit	
Mat	urity period:	
Mat	urity index:	

2. Phalsa

A. General parameters

i.	Common	name:

- ii. Botanical name:
- iii. Type of planting material (Seedling/grafted/layered):
- iv. Name of the variety:
- v. Age of the plant:
- vi. Parentage name:

Observation:

Parameters	Remarks
Plant height (cm)	
Plant girth (cm)	
Bearing habit	
Flowering time	
Physical parameters of Fruit	
Maturity period:	
Maturity index:	

1 Dools	
1. Bael: Narendra Bael-5:	
Narendra Baei-5:	
Goma Yashi:	
CISHB-1:	
CISHB-2:	

2. Jamun:	
Goma Priyanka:	
CISH J-37:	
CISH J-42:	
Narendra Jamun-6:	

3. Fig:
Poona:
Dinkar:
Diana:
Brown Turkey:
brown furkey.
Black Mission:

Γ 4
4. Types of Dragons Fruit:
1. Hylocereus undatus:
2. Hylocereus costaricencis:
2. Hydocereus costaricencis.
3. Hylocereus megalanthus:
4. Hylocereus polyrhizus:

Exercise No: 4 Objective: To collect of leaves and preparation of herbarium Materials required: **Procedure of collection of leaves:**

Assignment: Collection of leaves and preparation of herbarium file.

Objective: To study the allelopathic effects on seed germination Materials required:	
D 1	•••
Procedure:	• •
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	••
	• •
	•••
Observations:	
	• •
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Problem: Practice in field and take observations

Objective: To study the allelopathic effects on weed control Materials required:
Procedure:
Observations
Observations:

Problem: Practice in field and take observations

Objective: To study the floral biology of minor fruits Materials required:
Observation of flower characters:
Flowering stage:
Procedure:

	•••••							
Observation	n: Time of anthesis	(out of 10 selected fl	lowers)					
			me					
<u> </u>	7.00 am	8.00 am	9.00 am	10.00 am				
<u> </u>	7.00 am	0.00 am	7.00 am	10.00 am				
No of								
flower								
Percentage								
of flowers opened								
opened								
Time of deh	iscence (out of 10 s	elected flowers)						
		Ti	me					
	7.00 am	8.00 am	9.00 am	10.00 am				
No of								
flower								
Percentage								
of flowers								
opened								

	ve: To study the p			
••••••				
••••••				
······································				
Procedure	e:			
	•••••			
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			•••••	
• • • • • • • • • • • • • • • • • • • •				
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		- A +,		
	ion: Record the num		Data of rollingtion	E
Date	Female Parent	Male Parent	Date of pollination	Fruit set (yes/No)
		T		

fruit crops	To Identify and management of ired:	of nutritional disorders in minor
_		
Identify the di	sorder and record.	
Disorder	Cause and Symptoms	Control
· 		

Objective: T Materials requ														
			•••••	• • • • • • •		•••••		•••••		• • • • • • • • • • • • • • • • • • • •			• • • • • • • •	• • • • • • •
Procedure:														
								• • • • • • •						
		. 						•••••						
Observations:														
Samples	Nam	e of c	rops:								TSS	(⁰ Bri	x)	
									+					
_														
	<u> </u>													
Conversion of the 1	 reading of	the ref	fractor	neter	with sc	ale indi	cating S	Sucrose	for a te	mnerat	ure diff	erent fr	om 20+	-n 50 <u>(</u>
Temperature ⁰ C		ading for					icuting t	derose	101 a to	mperat	are arri	ciciii ii	OIII 20 <u>-</u>	.0.5
	5	10	15	20	25	30	35	40	45	50	55	60	65	70
15	0.29	0.31	0.33	0.34	0.34	0.35	0.36	0.37	0.37	0.38	0.38	0.39	0.39	0.40
	0.29	0.31	0.33	0.34	0.34	0.33	0.30	0.37	0.37	0.30	0.36	0.33	0.39	0.40

Temperature ⁰ C	Scale reading for soluble solids content (%)													
	5	10	15	20	25	30	35	40	45	50	55	60	65	70
						Subtrac	t from a	actual re	eading					•
15	0.29	0.31	0.33	0.34	0.34	0.35	0.36	0.37	0.37	0.38	0.38	0.39	0.39	0.40
16	0.24	0.25	0.26	0.27	0.28	0.28	0.29	0.30	0.30	0.30	0.31	0.31	0.32	0.32
17	0.18	0.19	0.20	0.21	0.21	0.21	0.22	0.22	0.23	0.23	0.23	0.23	0.24	0.24
18	0.13	0.13	0.14	0.14	0.14	0.14	0.15	0.15	0.15	0.15	0.16	0.16	0.16	0.16
19	0.06	0.06	0.07	0.07	0.07	0.07	0.08	0.08	0.08	0.08	0.08	0.08	0.08	0.08
	Add to actual reading													
21	0.07	0.07	0.07	0.07	0.08	0.08	0.08	0.08	0.08	0.08	0.08	0.08	0.08	0.08
22	0.13	0.14	0.14	0.15	0.15	0.15	0.15	0.14	0.16	0.16	0.16	0.16	0.16	0.16
23	0.20	0.21	0.22	0.22	0.23	0.23	0.23	0.23	0.24	0.24	0.24	0.24	0.24	0.24
24	0.27	0.28	0.29	0.30	0.30	0.31	0.31	0.31	0.31	0.31	0.32	0.32	0.32	0.32
25	0.35	0.36	0.37	0.38	0.38	0.39	0.40	0.40	0.40	0.40	0.40	0.40	0.40	0.40
26	0.42	0.43.	0.44	0.45	0.46	0.47	0.48	0.48	0.48	0.48	0.48	0.48	0.48	0.48
27	0.50	0.52	0.53	0.54	0.55	0.55	0.56	0.56	0.56	0.56	0.56	0.56	0.56	0.56
28	0.57	0.60	0.61	0.62	0.63	0.63	0.64	0.64	0.64	0.64	0.64	0.64	0.64	0.64
29	0.66	0.68	0.69	0.71	0.72	0.72	0.73	0.73	0.73	0.73	0.73	0.73	0.73	0.73
30	0.74	0.77	0.78	0.79	0.80	0.80	0.81	0.81	0.81	0.81	0.81	0.81	0.81	0.81

Source: Proceeding of the ninth session of the International Commission for Uniform Methods of sugar analysis, London, 1936.

Materials required fo	or estimation of titrata	able acidity:	
	•••••		
	•••••		
	•••••		
	•••••		
Procedure:			
Calculation:			
tita	ro × Normality of NaOH	× volume made up × equivalent weig	aht of acid
Titratable acidity (%) = $\frac{ttt}{}$	Volume of sample ta	$\frac{1}{100}$ ken \times volume of aliquot taken \times 100	1000000000000000000000000000000000000
Milli equivalent weight o	f acid:		
muu equivaleni weighi o	j utu.		
Malic acid - 0.0067g	Oxalic acid - 0.0045g	Citric acid monohydrate - 0.0070g	Tartaric acid - 0.0075g
Lactic acid – 0.0090g	Acetic acid – 0.0060g	Oleic acid – 0.00282g	

Objective: To study the analyses of Sugar content & Vitamin
Materials required for estimation of reducing sugar:
Procedure:
Calculation:
Factor \times Dilution
Reducing sugar (%) = $\frac{Factor \times Dilution}{titre\ value\ \times weight\ of\ sample\ taken} \times 100$

Materials required for estimation of sugar:		
Procedure:		
Calculation:		
Total sugar as invert sugars (%) = $\frac{1}{ti}$	$Factor \times Dilution$	v 100
Form sugar as invert sugars $(\%) = \frac{1}{ti}$	$tre \times weight of sample taken$	× 100

% Sucrose = (% total invert sugars - % reducing sugars) x 0.95

% Total sugars = (% reducing sugars + % sucrose)

Materials required for estimation of ascorbic acid:
Procedure:
Calculation:
Titre \times Dye factor \times volume made up
$Ascorbic\ acid\ (mg/100\ g) = \frac{Titre\ \times\ Dye\ factor\ \times\ volume\ made\ up}{Aliquot\ of\ extract\ taken\ \times\ Weight\ of\ sample\ taken}\ \times 100$

Objective: To study the extraction of anthocyanin pigment and estimation of anthocyanin)İ
Materials required:	
	• • •
	• • •
Extraction methods:	
1. Hot water extraction:	• • • •
2. Acidified aqueous extraction (0.5% citric acid):	
	• • •
	• • •
3. Solvent extraction (20 % ethanol):	• • •

4. Acidified solvent extraction (20% ethanol + 0.5% citric acid):
Anthocyanin estimation procedure: Anthocyanin content estimation was done based on the method given by Iland et al., (1996). Malvidin-3-glucoside was used as the standard. Transferred 0.2 ml of the extract to a test tube, added 3.8 ml of 1.0 M HCl to it and incubated for 22 hours at room temperature by covering with parafilm. This step is critical in allowing full expression of the colour. Measured the absorbance of the acidified diluted
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Objective: To study the production economics for Bael

Items for calculating the cost of cultivation for 1 ha. area

Sl.	Component	Proposed
No.		Expenditure
1.	Plantation Expenses	
	Cost of field preparation	
	Cost of planting material	
	Cost of Manures & fertilizers	
	FYM	
	Nitrogen	
	Phosphorus	
	Potassium	
	FeSO ₄	
	CuSO ₄	
	FeSO ₄	
	Cost of any others nutrients and plant growth regulators	
	Cost of Insecticides & pesticides	
	Cost of labour for field preparation, planting, application of manures,	
	fertilizers, pesticides, weeding and harvesting	
	Others, if any, (Power)	
2.	Irrigation	
	Tube-well/submersible pump	
	Cost of Pipeline	
	Others, if any, please specify	
3.	Cost of Drip/Sprinkler	
4.	Infrastructure	
	Store	
	Labour shed & Pump house	
	Farm Equipment	
5.	Land Development	
	Soil Leveling	
	Digging	
	Fencing	
	Others, if any, please specify	
	Grand Total	

Total expenditure	Net income = gross income – expenditure
Total yield of	
Sold @	Net income growing one ha. will be
	Benefit cost ratio: Net income / total cost

Conclusion:

The major components of the model are:

- **Land Development:** This is the labour cost of shaping and dressing the land site.
- **Fencing:** It is necessary to safeguard the orchard by a barbed wire fencing.
- ➤ **Irrigation Infra-structure:** For effective working with drip irrigation system, it is necessary to install a bore well with diesel/electric pumpset and motor. This is post cost of tube-well.
- ➤ **Drip Irrigation:** This is average cost of one acre drip system for apple inclusive of the cost of fertigation equipment. The actual cost will vary depending on location, plant population and plot geometry.
- ➤ **Implements:** For investment on improved manually operated essential implements a provision of another Rs.15 thousand is included.
- ➤ **Building and Storage:** A one acre orchard would require minimally a labour shed and a storecum grading/packing room & pump house.

Objective: To visit to cold arid region

Objective: To visit to hot arid region