

Mango (Mangifera)

China: mon go

France: mangué

India: mamb
Indonesia: manggah

Thailand: mamuang.

The name suggests an Indian origin but this is not at all certain. It is more likely that the origin lies in the Burma - Malaysian region. Mango also called "King of Fruit" "the apple of the Orient".

Mango has been cultivated in India for more than four thousand years. It was taken to East Africa, probably in the tenth century A. D. and brought to West Africa and South America in the 16th century. The largest cultivation of Mango is in India, about 1% of world Mango production is exported. The largest importer of mango is USA, the consumption of mango in USA is 10 times higher than in Europe.

The optimum climate for mango is:-

No frost, Average temperature 20-25C (not more than 45 C), low winds.
Mango can be grown 1,000 - 1,200m above sea level.

Mango makes no high demands on the soil. It can be sandy or loamy, lateritic or alluvial, as long as it is deep and free draining.

pH should be between 5.5 and 7.5.(at a higher pH, deficiencies of iron and zinc appear) The soil must have at least a moderate water-holding capacity and ground water table at a depth of 3-4 m is an advantage. A light slope furthers drainage but steep slopes are unsuitable.

Main variety Southern India:-

Alphonso, Pairi, Banganpalli, Mulgoa, Neelum, Bombai,

Main variety of mango cultivars outside India:-

Irwin, Haden, Tommy Atkins, Smith, Kent, Palmer, Zill, Eldon, Ruby, Keitt, Sensation, Brooke.

Other Varieties:-

Amelie, Julie, Cambodiana, Ameliorée du Sabre, Peach,...

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