

## MAHARASHTRA

**State Tree:** Amba (Marathi).

**Botanical Name:** *Mangifera indica* L.

**Family:** Anacardiaceae.

**Common Names:** Aam (Assamese); Mango Tree (English); Am, Amb (Hindi); Maavu, Maavinahannu Maavinakayi (Kannada); Ambo (Konkani); Manga (Malayalam); Amba (Odiya); Amb (Punjabi); Maa, Amra, Chuta (Sanskrit); Maa, Manga (Tamil); Mamidi (Telugu); Kukku (Tulu); Aam (Urdu).

**Etymology:** The generic name, **Mangifera** is derived from the Tamil word 'mangai'; specific epithet **indica** refers to its Indian origin.



**Description:** Medium to large-sized evergreen tree, growing up to 40 m tall with a heavy dome-shaped crown. Leaves crowded at the ends of branchlets, elliptic-oblong to elliptic-lanceolate, cuneate at base, entire at margins, acute at apex, 10

– 20 × 2 – 5 cm, glabrous, orange-golden yellow when young, shining green on maturity, emitting aromatic resinous odour when crushed. Flowers densely clustered in terminal panicles, polygamous, small, mildly fragrant, greenish yellow or creamish. Fruits a drupe, variable in form and size, green, yellowish or red in colour when ripe, one-seeded; seed embedded in soft, pulpy edible mesocarp.

**Flowering:** January – March; **Fruiting:** April – June.

**Distribution:** Mango is native to India and occurs in wild almost throughout India, in tropical and subtropical hilly forests, particularly near streams. It is distributed in Bangladesh, China, Indonesia, Malaysia, Myanmar, Philippines, Sri Lanka, Thailand and Vietnam. It has been cultivated for thousands of years and now has a pantropical distribution.

**Economic Importance:** Mango tree has occupied unique position due to its varied uses of its every part. About 1,500 varieties of mango are grown in India. Each of the main varieties of mango possesses a unique taste and flavour. It has a rich, delicious, aromatic flavour and taste in which sweetness and acidity are delightfully blended. Ripe fruits are preserved by canning or used in the manufacture of juice and squash, jams, jellies, candies and preserves ('murraba' and 'am papads'). Fragrant flowers are used in preparing an otto, 'am attar'. Resin exudates are used as a substitute for gum Arabic. Timber is used for making furniture, window frames, tea chests, packing boxes and match boxes.

**Traditional Uses:** Mango leaves are used as buntings in Indian houses for every auspicious occasion. Traditionally, during Telugu and Kannada New Year's Day called 'Ugadi' a dish called 'ugadi pachadi' is made with mango pieces and eaten. During Sri Rama Navami festival, mango is an ingredient in making 'vadai paruppu'.

**Medicinal Uses:** The unripe mangoes are used in treating stomach problems and to stimulate bile formation and in treatment of blood-related diseases. Consumption of ripe mango is useful to overcome night blindness and to protect health of skin. Mango seeds, leaves and bark are used in the treatment of diarrhoea and disorders in reproductive system of women. The bark is astringent and used in diphtheria and rheumatism. The bark is believed to possess a tonic action on the mucous membrane. The seed-kernel powder is used as anthelmintic and also as astringent in bleeding piles.

**Propagation:** Mango can be propagated from seed or propagated vegetatively. Plants are generally propagated vegetatively by using several techniques, such as veneer grafting, inarching and epicotyl grafting.

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