

FACULTY OF AGRICULTURAL SCIENCES & ALLIED INDUSTRIES

Cultivation of Avacado



• Botanical name: Persea Americana

• Family: Lauraceae

• Chromosome No :2n = 24

Preamble

- Avocado is one of the most nutritious fruits rich in fat, protein and minerals and low in carbohydrates. It can be safely eaten by diabetics.
- Fruit is used as a dessert in salads, ice creams and milk shakes.

Origin and Distribution

- Avocado was originated in Central America.
- It might have been introduced into India from Ceylon about 50-77 years back.
- It is being grown in hill slopes of Tamil Nadu, Kerala, Karnataka, and Maharashtra.
- Leading producers of avocado are Mexico, USA, Dominican Republic, Brazil, Columbia, Indonesia, Venezuela and South Africa.

Composition and Uses

- One of the most nutritious fruits rich in fat, protein and minerals and low in carbohydrates.
- It can be safely eaten by diabetics.
- Fruit is used as a dessert in salads, ice creams and milk shakes.
- Immature fruits may have a bitter flavour that may reduce on ripening; peel of avocado has 3 antifungal compounds.

Soil and Climate

- Prefers well drained and well aerated acidic soils of sandy to clay loams with 4.5 to 5.5 pH.
- West Indian race can tolerate pH of 7.6 to 7.9.
- Uniformity of the subsoil texture is very important. Cannot tolerate any water logging. Climate requirements varies depending upon the race of Avocado.
- Mexican is more cold tolerant. Guatemalan is intermediate and West Indian is most tropically adopted.
- Fruits are very sensitive to freezing temperature; <u>flowering</u> is very much influenced by temperature, optimum being 28-31^oC.
- Strong winds are very dangerous as the wood is soft and brittle.
- Cool moist subtropics are best for maximum production.

Cultivars

Avocado has 3 races

- 1. *West Indian*: No leaf scent, medium to large fruits, large seed, loose cavity, matures in 6 months. <u>Varieties</u>: Pollock, Simmond, Black Prince, Peterson, Waldin, Purple green.
- 2. *Guatemalan*: No leaf scent, moderate to large fruits, smaller seed, tight cavity, skin course materials in 9 months. <u>Varieties</u>: Taylor, Linda, Queen, Itsamma, Benik.

3. *Mexican*:- Leaves scented, small fruit, large seed matures in 6 months. <u>Varieties</u>: Gott fried, Duke, Pernod.

Fuerte:- is a cross between Mexican x Guatemalan- pear shaped.

Avocado <u>cultivars</u> are dichogamous and are of **two types** namely.

- Flowers functionally female in the morning and male in the next afternoon
- Flowers functionally female in the afternoon and male in the next morning.

Propagation and planting

Avocado is propogated by grafting. Mexican stocks are best and dwarfing in effect. Persea schiediana is a vigorous stock. Popular Root stock selections are duke-6, Duke-7, G-6, Huntalas, Dusa and Latas. Mexican race can be propagated by cuttings of young plants also.

Planting

- Spacing 5-6 m Different Races with overlapping blooming periods should only be planted together.
- High density plantings of 800 trees/ha gave double yield than normal planting of 400 plants/ha.

Manuring and Irrigation

Manuring

- Bearing trees of 10 years may be given 200 g N, 45 g P and 165 g K in addition to 50 kg FYM.
- Graded doses can be given from early stages depending upon the growth of the plant.
- Fertilizer should be applied 30cm away from the trunk only.

Irrigation

- <u>Irrigation</u> at 2 days interval will be optimum.
- Sprinkler irrigation to keep the top 60 cm of soil moist is the best.

Pruning and Training

- Better to train the plants to Pyramidal form.
- Regular <u>pruning</u> may be done to remove overcrowding, damaged & unproductive branches only.

Flowering

- Avocado flowers are entomophilies.
- Higher relative humidity may help in prolonging receptivity of stigma and retain viability of pollen.
- Temperature, rainfall, humidity, nutrition (N,ca) and hormone levels in the plant affect fruit growth and development.

Harvesting and Yield

- Fully mature fruits only should be harvested.
- Maturity can be known by change in colour size of fruit and reduce of glossy shine of the fruit.
- Average yield 100-500 fruits per tree.

Ripening and Storage

- Mature avocados ripen in about 5-10 days at 15-21^oC.
- Ripening can be hastened with ethrel treatments.
- Mature avocados can be stored in controlled atmosphere with 9 % Co2 & 1 % 02 at 10^{0} C for 60 days.

Physiological Disorders

- 1. *Tip burn*:- Chloride toxicity- necrosis of leaf and edges and fall. Heavy <u>irrigation</u> at end of winter, deep ploughing, addition of organic matter may control this.
- 2. *Gray Pulp*: Mainly due to warmer temperatures which reduce the moisture content of the fruit below 80%.