

# **FACULTY OF AGRICULTURAL SCIENCES & ALLIED INDUSTRIES**

## **Cultivation of CARAMBOLA (Star fruit)**



• Botanical name : Averrhoa carambola

• Family : Oxaildaceae

• Chromosome no. :2n=24.

#### Preamble:

Carambola is popularly known as star fruit rich in vitamin C. It has medicinal value also. It is used as an alternative to tamarind in cooking.

## Origin, Importance and uses

#### Origin

• Malaysia, Popular in China, Taiwan, Malaysia, Thailand, Pakistan, Indonesia and India. Distributed within 30 0 N and south of equator..

## Importance and uses:

- Carambola is good source of vitamin A.B & C, minerals specially Fe, K, Mg and P.
- It is used as a dessert fruit or for preparing juice, jam, jelly and pickles.
- It has medicinal value also.
- Ground leaves and shoots for chicken pox, root extract as antidote for poisoning and pulp of immature fruits for cleaning brassware.
- It is used as an alternative to tamarind in cooking.

#### Climate and Soil

- Carambola grows well in both tropical and subtropical climate free from frost.
- But it prefers warm and moist conditions optimum temperature range is 21-32<sup>o</sup>C, 1800-2500 mm annual rainfall is best.
- It can be grown upto 1200m.
- It can be grown in any type of soil. But well drained, deep clay soils are preferable optimum pH is 5.2 to 6.2.
- Calcarious soils are not suitable.
- It can not with stand water logging.

#### **Species and Cultivars**

No specific cultivars but there are two types namely sour and sweet which are grown in India.

- 1. Sour type: 1% acid Var:Goldstar, 1 carambola.
- 2. Sweet type: 0.4% acid Var: Goldstar.

#### Florida

- Goldenstar Fwang tung, Dahpon.
- Teanma, Artin, Maha, Starking.
- Thaiknight, wheeler, New comb.

Singalopre: Lengbak, Turong

Taiwan: Intho, Cheng, Tyeyi Dahpon, Erlin soft sih.

Malaysia: B1, B2, BA, Bb, BB, B102, Bill. Australia: Giant siam, Jungle gold, BCP-1 Hosie.

Thailand: Fwang tung, Thai Knagut.

#### **Propagation**

- Carambola is propogated by seeds, grafting, budding and layering. M-18960 as a stock is best for calcareous soils.
- Seeds should be sown immediately as they loose viability at a faster rate.
- Micro propagation is also being attempted.

## **Manuring and Irrigation**

#### Manuring

- 1 tonne of carambola fruit is reported to remove 1.28 kg N; 0.12 kg P, 1.58 kg K.
- No recommended fertilizer dose is available. Addition of 'N' fertilizer improves the yield.
- Normally organic manures are only applied.

## Irrigation

- Irrigations are given during fruit development only if the weather is dry.
- Trees may be provided 200 litre/ tree/ weak in dry periods.
- Mulching will be very helpful in reducing weed growth and <u>irrigation</u> needs.

## **Planting**

- Spacing 7-9 m X 5-7 m or high density <u>planting</u> with 7 x 3 m or 4.2 x 3.6m is also practiced in some countries depending upon the cultivar.
- 1 m cube pits are dug and filled with mixture of soil and manure.
- <u>Planting</u> can be done throughout the year but monsoon season is best for good establishment.

## **Pruning and Training**

- Plant should be trained to have four to six main scaffold limbs from suitable height on the trunk.
- Pruning back old branches will improve quantity and quality of the fruit.

#### Harvesting and Yield

- Carambola produces fruit on both young and old branches and even on trunks in clusters. Grafts start bearing within a year but good yields can be had after 3 years. Seedlings take 4-5 years to come to bearing.
- Carambola being non-climacteric should be harvested at proper stage of maturity only, i.e. when 50% of fruit becomes yellow. On ripening fruit develops orange tinge.
- Yield varies from 20-50kg/tree in the early stages and a grown up tree may give 400-500 kg/tree.
- Carambola produces fruit throughout the year but peak seasons of harvest are Jan-Feb and Sept-Oct.
- Carambola takes about 3-4 months from flower to maturity.

#### Post Harvest Handling and storage

#### Ripening and storage

- Carambola is excellent in its keeping quality.
- Even under room temperature they store well for many weeks.
- They can be stored at 5°C for 12 weeks.