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RESEARCH ARTICLE



Technological gap in adoption of recommended practises of mango cultivation

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ABSTRACT

The study on technological gap in adoption of recommended practices of mango cultivation was conducted in Dharwad district of Karnataka during 2008-09. The study revealed that almost an equal per cent of the mango growers belonged to high (34.67%) and low (34.00%) overall technological gap categories with mean technological gap scores of 44.43 and 22.29, respectively. While, 31.33 per cent of them possessed medium overall technological gap with mean technological score of 32.92. Higher technological gap was observed regarding use of recommended chemical fertilizers with respect to time and doses, which was observed to be more than 90.00 per cent in all aspects.

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INTRODUCTION

Mango (*Mangifera indica* L.) is considered as national fruit of India and it is termed as the "King of Fruits".

Mango fruit is very popular with the masses due to its wide range of adoptability, high nutritive value, and richness in variety, delicious taste and excellent flavour. It is a rich source of vitamin A and C. The fruit is consumed raw or ripe. Good mango varieties contain 20% of TSS (total soluble sugar). The acid content of ripe desert fruit varies from 0.2 to 0.5% and protein content is about 1% and. One raw mango fruit contains energy (135 calories), carbohydrates (35 g), cholesterol (0 ml), fat (2 g) and saturated fat (0.1 g).

Key words :

Technological gap, Recommended practices, Mango cultivation

Received: April, 2011 Accepted : May, 2011 Mango also has medicinal value. The ripe fruit has flattering diuretic and laxative properties. It helps to increase digestive capacity and prevent night blindness in human beings. Raw fruits of local varieties are used for preparing various traditional products like raw slice in brine (amchur), pickle, murabba, chutney, panke (sharabat), etc. Alphanso variety is used for preparation of squash in coastal western zone. The wood is used as timber, kernel contains about 8-10 % good quality fat which can be used for saponification. Its starch is used in confectionery industry.

Mango is well adapted to tropical and subtropical climates. It thrives well in almost all the regions of the country but cannot be grown commercially in areas above 600 m above sea level. It can not withstand severe frost, especially when the tree is young, high temperature by itself is not so injurious to mango, but combination of low humidity and high winds, affects the tree adversely. Mango varieties usually thrive well in places with rainfall in the range of 75-375 cm/annum and dry season. The distribution of rainfall is more important than its amount. Dry weather before blossoming is conducive to profuse flowering. Rain during flowering is detrimental to the crop as it interferes with pollination. However, rain during fruit development is good but heavy rain cause damage to ripening fruits. Strong winds and cyclones during fruiting season can play havoc as they cause excessive fruit drop.

METHODOLOGY

The study on technological gap in adoption of recommended practices of mango cultivation was conducted in Dharwad district of Karnataka during 2008-09. Dharwad district was purposely selected since it is having largest area under mango cultivation in northern Karnataka. Among five taluks of Dharwad