### Quadrant II - Notes

Programme: B. Sc. (Hons.) Agri.

Subject: Horticulture

Course Code: HORT- 232

Course Title: Production Technology for Vegetables and Spices

Module Name: Production technologies of spices: Nutmeg

Module No: 17

Name of the Presenter: Gourish Karanjalker

Notes:

## **Production technologies of spices: Nutmeg**

- ☐ B.N: *Myristica Fragrans* Family: Myristicaceae
- ☐ Kerala has 98% production of Nutmeg
- ☐ Oleoresin from mace used widely in flavoring industries
- ☐ Oils in food products and liquors
- ☐ Pericarp in jam, jelly and pickles

#### Soil and climate

- Friable, well drained clay to red soils is suitable
- ➤ Elevation 1000 m
- ➤ 150 250 cm of rainfall
- humid tropical climate
- ➤ Ideal temperature 25-30°C
- ➤ Soil should be rich in organic matter and micronutrients

### **Important varieties**

- \* Konkan Sugandha
- **❖** Konkan Swad
- **❖** Konkan Shrimanti
- Viswashree
- Kerala Shree

# **Propagation and planting**

☐ Seed and grafting (epicotyl)
☐ Season: onset of rainy seasons
☐ 12-18 months old seedling or graft
☐ Spacing: 2.7x2.7 m
☐ Land preparation, planting in pits (75cm3)
☐ Irrigation: 4-5 days
☐ Manure and fertilizers: 18:30:50 Kg NPK/tree during initial stages 500:250:100 NPKg/tee
☐ Weeding
☐ Dioeciousness is observed in nutmeg hence maintain the ratio of male and

## Harvesting and yield

female plants

- 6<sup>th</sup> year of age
- 9 months after flowering
- June-August
- Fruit ripens and splits open
- Nuts and mace separated and dried
- Packed in polybags
- Yield: 800 kg nutmeg and 100 kg mace per ha

## Diseases

Ч	Dieback ( <i>Diplodia natalensis</i> ) drying of branches: apply Bordeaux paste after
	pruning
	Fruit rots (Phytophthora spp.): splitting of fruity and rotting, spray 1% Bordeaux mixture
	Thread blight (Marasmius sp.): affects stems spray 1% Bordeaux mixture
	Loranthus: affects growth of the plant. Prune the parasite and paint with
	Bordeaux paste

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