



Appemidi Mango Diversity Fair-2021

Delicious Pickling Mangoes of Karnataka



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ಹೆಸರಗಟ್ಟ ಕೆರೆ ಅಂಚೆ, ಬೆಂಗಳೂರು-560 089



भा.कृ.अनु.प.-भारतीय बागवानी अनुसंधान संस्थान
हेस्सरघट्टा लेक पोस्ट, बेंगलूरु - 560089

ICAR-Indian Institute of Horticultural Research
Hessaraghatta Lake Post, Bengaluru - 560089

Date: 6th & 7th April-2021
Time: 9.30 A.M - 5.00 P.M

Venue- Institute Premises



APPEMIDI

Karnataka state has unique position with respect to the diversity of pickling mango varieties. The state is famous for its tender mango fruits, which is used for pickling known as “Appemidi”. "Appe midi" (midi means tender mango in Kannada) is the king of all tender mangoes as far as its use in pickle industry is concerned. Pickles are an integral part of meals in every Indian household, and pickles prepared from appe midi mangoes make for an exquisite culinary experience. The demand for pickles varies from 4,000 to 5,000 tons per year, translating to more than Rs.100 crore per year. Ripponpet market in Shimoga sees a turnover of several lakhs of rupees during the months of March and April. A good quality tender mango costs Rs 1-1.50; the price for a quintal could go up to almost Rs 6,000, depending on demand and availability. Since the supply of appemidi meets only one-tenth of demand in the market, they are often mixed in with ordinary tender mangoes. This is not a very organized market compared to others. Appemidi products have high potential for marketing, needs attention for conservation. These tiny unique mangoes are grown near Sirsi, Sagar, Siddapur, Thirthahally regions. The mango's unique size and taste makes pickle one of the best in India. The appemidi is not just an ordinary mango its fragrance is so strong that adding just a few midis to an ordinary pickle can change its taste and smell. Among the hundred of varieties of mango pickles, appemidi pickles are the most sought after, as they remain fresh for years. In the land of their origin, appemidis are also used to make gojju (a kind of chutney), sasuve (a different preparation), appehuli, chutney and thamblī, which is a good digestive. Pickle making has become a virtual home industry in the last decade. It is said that over 100 farm households are engaged in making pickle, producing around 100 tonnes a year. Home producers supply pickle in simple glass jars. These homemade pickles have no artificial preservatives; the mango latex itself gives the pickle a shelf life of around four years. ICAR-IIHR has surveyed, collected and conserved more than 250 accessions of appemidi. This diversity fair will be showcasing more than 100 appemidi mango varieties, custodian farmers varieties and pickles of appemidi by SHG's and entrepreneurs.



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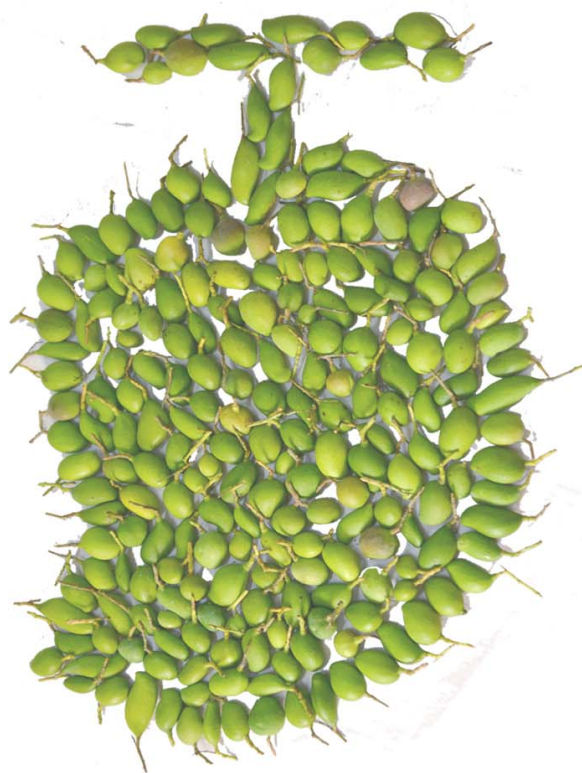
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