

Economic analysis of kokum fruit products in Sindhudurg, India

A.C. DEORUKHAKAR*, M.B.NIKAM AND M.M.GAWAS

Department of Agril.Economics, Dr.Balasaheb Sawant Konkan Krishi Vidyapeeth, Dapoli, RATNAGIRI (M.S.) INDIA

ABSTRACT

Kokum is one of the important minor fruit crop in Konkan region of Maharashtra state. Many cottage scale and small scale processing units are developing and thriving well in Konkan region which utilize large quantity of the neglected fruits like kokum for processing in different products like dried kokum rind, amrit kokum(syrup), kokum butter and agal. Processing and preservation of fruits has been a practice in our country since time immemorial.. The processed products of kokum have bright future in European markets. The present study was conducted in Sindhudurg district of Maharashtra state with specific objectives, to study cost and returns structure in kokum processing units & to estimate value addition as well as employment potential in kokum processing units. The data from 30 kokum processing units were collected with the help of specially designed schedules. The data pertains to the production season of 2003-2004. The study revealed that the total cost of processing of one-quintal fruits for kokum syrup was Rs. 2440.88 /-, for agal Rs.867.90 /- and for kokum rind it was Rs.1102.18 /-. The gross returns obtained after processing one-quintal kokum fruits into kokum syrup was Rs. 3780.52/-, where as gross returns from kokum agal and kokum rind was Rs. 1344.24 and Rs.1707.10, respectively. Net returns obtained were Rs. 1339.63/-, Rs.476.33 /- and Rs.604.91/-, respectively from kokum syrup, kokum agal and kokum rind. The employment generation was more due to the seasonal nature of work.

Key words : Economics, Kokum Processing, Value addition, Employment potential.

INTRODUCTION

Kokum (*Gracinia indica*) is one of the important minor fruit crop in Konkan region of Maharashtra state. The soil and agro climatic conditions of Konkan region are suitable for kokum. The fruit of kokum is antihelmintic, cardiogenic and useful against piles, dysentery, pains and heart complaints. Syrup from fruit juice is made into an acid drink 'solkadhi' which serves as a buttermilk. Kokum fat extracted from kokum seeds is called as kokum butter. Many cottage scale and small scale processing units are developing and thriving well in Konkan region which utilize large quantity of the neglected fruits like kokum for processing into different products like dried kokum rind, amrit kokum (syrup), kokum butter and agal. The kokum butter extracted from kokum seed is nutritive, demulscent, astringent and emollient. It is suitable for ointment suppositories and other pharmaceutical purpose. It is also used for local applications in ulcerations and fissures of lips, hands, legs etc. The cake left over is used as cattle feed. Most of the fat produced in India is exported to Japan, Netherlands, Italy, U.K., Singapore and Malaya. Also the other processed products from kokum fruits have bright future in European markets and quality products prepared from the fruits would ultimately add to the foreign trade of our country.

MATERIALS AND METHODS

The present study was conducted in Sindhudurg

district of Maharashtra state purposively, because there are several kokum-processing units situated in this district. The list of all such processing units was obtained from the District Industry Centre, Sindhudurg. The specific objectives of the study were 1). To study cost and returns structure in kokum processing units, 2) To estimate value addition and employment potential in kokum processing units. The data from 30 kokum processing units were collected with the help of specially designed schedules. The data pertains to the production season of 2003-2004.

RESULTS AND DISCUSSION

Per Unit and per quintal cost of processing:

To know the per liter cost of processing of kokum syrup, kokum agal and per kg cost of processing of Kokum rind as well as cost incurred for processing of one quintal kokum fruits in different products, The analysis was carried out separately for kokum syrup, agal and kokum rind and the results of same presented in Table 1.

Cost for preparation of one-liter kokum syrup was Rs. 23.89/-, for preparation of one liter of agal the cost incurred was Rs. 18.05/- and for preparation of one Kg. of kokum rind the cost incurred was Rs. 15.28/-. Cost of processing of kokum syrup was comparatively more than other two products because of cost of sugar required for preparing syrup. Another reason for high cost was the cost of containers. The gross returns obtained from kokum syrup, agal and kokum rind were Rs. 44.47/-, Rs. 33.60/

* Author for correspondence.