

Post harvest handling and marketing of Jamun (*Syzygium cuminii*) in Sindhudurg District of Maharashtra state

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ABSTRACT

The present marketing system of Jamun in study area is imperfect in nature. Few market intermediaries dominated the market and producer-sellers have less control in fixing the price of their produce. Due to improper grading and standardization of Jamun fruits, absence of sufficient market information, etc., it is a need of the hour that growers and others who are engaged in harvest and post harvest handling and marketing of Jamun in Sindhudurg district to commit themselves whole heartedly to adopt proper harvest and post harvest practices. Adoption of proper methods and practices right from harvesting to final marketing would help in maintaining quality of fruit desired by consumers which can fetch the grower better prices and high profit.

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The Jamun (*Syzygium cuminii*) a member of Myrtaceae family is an important indigenous minor fruit of commercial as well as medicinal value. Indian black berry, Black plum, Java plum, Jambul, Jamun, Jam, Kalajam, Phalani, Pharendra, are synonyms for Jamun (Singh, 1997).

The Jamun fruits have different uses. The tasty and pleasantly flavoured Jamun fruit is mostly used for dessert purposes and it is very much liked by the people. The fruit is usually shaken with salt before eating. The Jamun fruit has sub acid spicy flavour. Apart from eating a fresh, it can also be used for making delicious beverages, jellies, jam, squash, wine, vinegar and pickles. Jamun squash is a very refreshing drink in the summer season. A little quantity of fruit syrup is much useful for curing diarrhoea. A mixture of Jamun juice and mango juice in equal quantity is very much good for quenching thirst for diabetic patient. Jamun fruit is used for preparation of wine, particularly in Goa. The vinegar prepared from juice extracted from slightly unripened fruit is stomachic, carminative and diuretic apart from having cooling and digestive properties. Small Jamun fruits not suitable for table use, are suitable for use in the beverage industry as they contain a high amount of acidity, tannins and anthocyanins. The oil composition

of Jamun has also been reported (Bose, 1985).

Information regarding the area and production of this fruit in India and in Maharashtra is not available. However, this fruit tree is seen almost in all parts of Maharashtra. In Konkan region also, the trees of Jamun are found on road side, on field boundaries and in forest in all the districts. Jamun is an important minor fruit crop in Sindhudurg district. However, very meagre information is available regarding statistics of area and production of this crop.

In Sindhudurg district, as per the recent statistics available with Agricultural Department of Sindhudurg-Zilha Parishad, 0.30 ha area is under Jamun trees. As per the estimates of Public Works Department of Sindhudurg District in Sindhudurg there were about 32000 trees along the Mumbai-Goa National Highway (NH-17).

In spite of lot of potential of Jamun, limited research work has been carried out regarding this crop. Jamun fruit crop has no developed varieties; however local types at several places are superior and variable. Dr. Balasaheb Sawant Konkan Krishi Vidyapeeth, Dapoli has evolved a variety of Jamun named as "Konkan Bahadoli". This variety is suitable for Konkan and other tropical regions of Maharashtra. The fruit of this variety bears big size, bold shape, has high pulp percentage and having longer shelf-life. The average yield of this variety is 125-150 kg/tree.

Jamun is highly perishable. As per an estimate 20-30 per cent of Jamun is lost in harvest and post harvest

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