# Appemidi Mango

**Prelims:** *Current events of national importance | Agriculture*

## Why in News?

*Recently, Conservationists in Karnataka undertook a 30-km march in the Aghanashini valley to assess the status of Appemidi mango trees.*

- **Type –** It is a Raw mango variety, prized for its unique aroma and use in pickles.
- **Location** – Native to the river valleys (Aghanashini, Bedthi, Sharavati) of Uttara Kannada and Shivamogga districts of ***Karnataka.***
- It is renowned as the **"king of pickling mangoes".**
- It is known for its excellent shelf life.
- **Suitable Climatic Conditions**
  - **Rainfall -** These trees typically grow in high soil moisture conditions along riversides.
  - **Temperature Range** – Thrives in tropical and sub-tropical climates with an ideal range of 24 – 30 degrees Celsius.
- **Cultivation –** Grows naturally in forest landscapes; not cultivated in orchards.
- **Cultivar Varieties-** Popular types include Ananta, Bhattana, Kanchappa, and Karnakundala.
- **Appearance**– Small, pulpy, and parrot-beak shaped, often weighing only about **10 grams** per fruit.
- **Characteristics –**
  - **Flavour –**Extreme natural sourness; Strong aroma, ideal for pickle making.
  - **Growth –** Thrives in undisturbed forest belts with native soil and microclimate.
- **Conservation Concerns – Climate Change Impact –** Extreme weather events have reduced fruiting per tree.
- **Tree Density –** Higher in areas with minimal human intervention.
- **Best Conservation Method –** *In-situ conservation (*protecting trees in

their natural habitat) found more effective than ex-situ experiments.
- **GI Tag** – Received in 2009, confirming its unique origin in the Western Ghats of Karnataka.



**Reference**

Deccan Herald | Appemidi Mango

SHANKAR IAS PARLIAMENT
Information is Empowering