

# Wild edible fruits of Tripura

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## Abstract

Tripura is one of the eight jewels of the North-Eastern States and the state weather is characterized by subtropical, warm and humid condition, which favours the luxuriant growth of various edible fruit crops. In addition to the major fruits grown (Mango, Litchi, Pineapple, Orange, Banana and Jackfruit) in this state, there are many edible fruits exist naturally in forest as well as in cultivable areas. These fruit plants are playing a vital role in providing nutritional and economic security to the poor masses in rural areas but the commercial importance and market value of these wild fruits is unknown to them. This paper lists the wild edible fruits and their uses for further exploration.

**Keywords :** Fruits, Wild edible fruits, Genetic resources, Tripura.

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*Spondias* sp.

## Introduction

Tripura is located at 22° 56' to 24° 32' latitude and 91° 10' to 92° 21' longitude. The geographical area of Tripura is about 10,491sq km of which 60 per cent constitute forest and remaining 40 per cent is available for cultivation. Agriculture is an important sector in the state, which contributes 26 per cent of the State GDP of which the major contribution is from horticultural crops of Fruits (Pineapple, Litchi and Oranges), Vegetables (Potato TPS), Plantation Crops (Cashew nut, Coconut, Rubber and Tea), Spices (Ginger, Turmeric and Black pepper), etc. More than 75 per cent of the population either directly or



*Averrhoa carambola* twig with fruits



*Averrhoa carambola*

indirectly depends on agriculture. The small and marginal

farmers contribute about 90 per cent of total farming community and the average size of land holding is 0.97ha which is the lowest among the seven other North-Eastern states. The state weather is characterized by warm and humid subtropical climate with three distinct seasons, viz. summer, monsoon and winter with four different cropping seasons like *Khariff*, *Rabi*, Summer and *Jhum* cultivation in forest during pre-monsoon and late monsoon periods. This state has many rivers out of which the important ones are Juri, Deo, Manu, Dalai, Thowai, Haora, Mahari, Burigang and Gomati which are mainly seasonal. Tripura

receives an average rainfall of 2065mm. The monsoon breaks in May-June and continues for about 4-5 months. The people of Tripura are nature loving and it is evident from naming the place with tree name, i.e. *Sal bagan* (a place where sal is grown), *Litchi bagan* (a place where litchi is grown), *Tala mura* (a place where palmyrah is grown), *Khejur bagan* (a place where wild dates is grown), *Ambasa* (Mango and wild mango found), *Jam juri* (a place where jamun is grown), *Kola bagan* (a place where banana is grown), *Padya pukur par* (a place where lotus is grown), etc. Keeping all above points in view a survey was conducted in West and South Tripura to document the genetic resources of wild

edible fruits. Table 1 enumerates 40 wild edible fruits reported from Tripura for further exploration and commercial cultivation.

The agroclimatic conditions, fertile soils and good amount of rainfall favours the existence of large number of fruit crops in this region. There is a huge genetic diversity, which can be used for creating the gene bank (field and *in*

*vivo*) and the collection, conservation and utilization of these crops and standardization of agro-techniques is essential for their profitable cultivation and maximum yield realization in these crops. Out of 40 plants mentioned in the Table 1 all are widely found in Tripura except *Borassus flabellifer*, *Feronia limonia*, *Manilkara achras*, *Phoenix*

*sylvestris* and *Tamarindus indica* which are found in West Tripura only and *Mangifera sylvatica* is restricted to North Tripura. *Passiflora edulis* and *Phyllanthus acidus* are limited to West and South Tripura.



*Elaeocarpus floribundus*



*Dillenia pentagyna* twig with fruits



*Dillenia* fruits



*Ficus glomerata*

**Table 1 : List of wild edible fruits of Tripura<sup>1-4</sup>**

| S.No. | Botanical/Family Name                                       | Common          | Flowering (FL) Name           | Remarks & Fruiting (FT)   |
|-------|---|-----------------|-------------------------------|---|
| 1.    | <i>Aegle marmelos</i> Correa ex Roxb.<br>Rutaceae           | <i>Bael</i>     | Jan-Feb (FT)                  | Used for the preparation of <i>Sarbath</i> .                      |
| 2.    | <i>Annona reticulata</i> Linn.<br>Annonaceae                | Annona          | March-April (FT)              | -   |
| 3.    | <i>Annona squamosa</i> Linn.                                | <i>Ata</i>      | March-April (FT)              | -   |
| 4.    | <i>Antidesma acuminatum</i> Wall. ex Wight<br>Euphorbiaceae | <i>Sialbuka</i> | Jan-Feb (FL)<br>May-June (FT) | -   |
| 5.    | <i>Artocarpus chaplasha</i> Roxb.<br>Moraceae               | <i>Chamal</i>   | Jan-Feb (FL)<br>May-June (FT) | -   |
| 6.    | <i>Artocarpus lakoocha</i> Roxb.                            | Monkey jack     | Jan-Feb (FL)<br>May-June (FT) | -   |
| 7.    | <i>Averrhoa bilimbi</i> Linn.<br>Averrhoaceae               | <i>Bilimbi</i>  | Year round                    | -   |
| 8.    | <i>Averrhoa carambola</i> Linn.                             | <i>Kamranga</i> | Year round                    | -   |
| 9.    | <i>Borassus flabellifer</i> Linn.<br>Arecaceae              | -               | Jan-Feb (FL)<br>May-June (FT) | Toddy is extracted from stem and used for preparation of jaggery. |

| S.No. | Botanical/Family Name  | Common Name                                     | Flowering (FL) & Fruiting (FT)     | Remarks   |
|-------|--|---|------------------------------------|---|
| 10.   | <b>Bridelia retusa Spreng.</b> /Euphorbiaceae  | <i>Kumkumi</i>                                  | Dec-Jan (FL)                       | -   |
| 11.   | <b>Carissa carandas Linn.</b> /Apocynaceae   | <i>Karonda</i>                                  | Aug-Sept (FT)                      | -   |
| 12.   | <b>Citrus maxima (Burm.) Merrill</b> /Rutaceae   | <i>Jambura</i>                                  | Year round                         | -   |
| 13.   | <b>Dillenia pentagyna Roxb.</b> /Dilleniaceae  | <i>Chalta</i>                                   | Aug-Sept (FT)                      | -   |
| 14.   | <b>Elaeocarpus floribundus Blume</b><br>Elaeocarpaceae                                       | <i>Jalpui</i>                                   | Oct-Nov (FT)                       | -   |
| 15.   | <b>Emblica officinalis Gaertn.</b><br>syn. <i>Phyllanthus emblica</i> Linn.<br>Euphorbiaceae | <i>Amlaki, Amla, Aonla</i>                      | Feb-March (FL)<br>Nov-Dec (FT)     | The fruits possess medicinal value and used for the preparation of <i>Chavanprash</i> . |
| 16.   | <b>Feronia limonia (Linn.) Swingle</b><br>syn. <i>F. elephantum</i> Correa<br>Rutaceae       | <i>Kaith, Elephant apple</i>                    | March-April (FL)<br>Nov-Feb (FT)   | Fruits used for the preparation of jam and possess medicinal value also.                |
| 17.   | <b>Ficus glomerata Roxb.</b><br>syn. <i>F. racemosa</i> . Linn.<br>Moraceae                  | <i>Udumbara, Yagyadumur, Gular, Country fig</i> | Feb-March (FL)<br>June-July (FT)   | The fruits possess medicinal value.   |
| 18.   | <b>Flacourtia</b> sp.<br>Flacourtiaceae  | <i>Payala</i>                                   | March-April                        | The fruits possess medicinal value.   |
| 19.   | <b>Garcinia pedunculata Roxb.</b><br>Clusiaceae  | <i>Baikal, Amelvet</i>                          | Sept-Oct (FT)                      | The fruits possess medicinal value.   |
| 20.   | <b>Grewia hirsuta Vahl.</b><br>Tiliaceae   | Wild <i>Phalsa</i>                              | Dec-Jan (FT)                       | -   |
| 21.   | <b>Grewia sapida Roxb.</b>   | Wild <i>Phalsa</i>                              | Dec-Jan (FT)                       | -   |
| 22.   | <b>Mangifera sylvatica Roxb.</b><br>Anacardiaceae  | <i>Aam, Ambi, Mango</i>                         | Jan-Feb (FL)<br>May-June (FT)      | Fruits are used for jam, jelly and pickles.   |
| 23.   | <b>Manilkara achras (Mill.) Fosb.</b><br>Sapotaceae  | <i>Khirni</i>                                   | Feb-March (FL)                     | Fruits are used for jam, jelly and <i>sar bath</i> .                                    |
| 24.   | <b>Morus australis Poir.</b><br>syn. <i>M. acidosa</i> Linn. f.<br>Moraceae                  | <i>Tut</i>                                      | Jan-Feb (FL)<br>May-June (FT)      | Fruits are medicinally important.   |
| 25.   | <b>Passiflora edulis Sims</b><br>Passifloraceae  | Passion fruit                                   | March-April (FL)<br>June-July (FT) | Used for squash preparation.  |
| 26.   | <b>Phoenix sylvestris Roxb.</b><br>Arecaceae   | <i>Khajur</i>                                   | Jan-Feb (FL)<br>May-June (FT)      | Toddy is extracted from fruits.   |
| 27.   | <b>Phyllanthus acidus Skeels</b><br>Euphorbiaceae  | <i>Harabari, Paramlaki</i>                      | Jan-Feb (FL)<br>May-June (FT)      | Fruits used for pickle preparation.   |
| 28.   | <b>Physalis minima Linn.</b><br>Solanaceae   | <i>Batepari</i>                                 | Feb-March (FL)                     | -   |
| 29.   | <b>Psidium guajava Linn.</b><br>Myrtaceae  | Wild Guava                                      | Dec-Jan (FT)                       | -   |

| S.No. | Botanical/Family Name  | Common Name                 | Flowering (FL) & Fruiting (FT)      | Remarks   |
|-------|--|-----------------------------|-------------------------------------|---|
| 30.   | <i>Rubus niveus</i> Thunb.<br>Rosaceae                       | -                           | Sept-Oct (FT)                       | -   |
| 31.   | <i>Spondias pinnata</i> (Linn. f.) Kurz<br>Anacardiaceae     | <i>Amra, Hogplum</i>        | Jan-Feb(FL)<br>May-June (FT)        | Fruits are used for pickle preparation. Fruit needs standardization of package of practices. The plant is highly suitable for commercial cultivation. |
| 32.   | <i>Syzygium cerasoides</i> Raizada<br>Myrtaceae              | <i>Bhali Jamun</i>          | March-April (FL)<br>June-July (FT)  | Fruits are used for juice, jam and jelly preparation.   |
| 33.   | <i>Syzygium cuminii</i> (Linn.) Skeels                       | <i>Kala jam</i>             | March -April (FL)<br>June-July (FT) | -do-  |
| 34.   | <i>Syzygium jambos</i> (Linn.) Alston                        | <i>Gulab jamun</i>          | March-April (FL)<br>June-July (FT)  | -do-  |
| 35.   | <i>Syzygium samarangense</i> (Blume) Merrill & Perry         | <i>Jamrul</i>               | March-April (FL)<br>June-July (FT)  | -do-  |
| 36.   | <i>Tamarindus indica</i> Linn.<br>Caesalpinaceae             | <i>Imli, Tentul, Amlaka</i> | March-April (FL)                    | Fruits are used as spice, and checks vomiting.  |
| 37.   | <i>Tetrastigma lanceolarium</i> (Roxb.) Planch. / Vitaceae   | -                           | Feb-March (FL)                      | The fruits are used for table purpose.  |
| 38.   | <i>Ziziphus funiculosa</i> Buch.-Ham. ex Wall.<br>Rhamnaceae | <i>Wild Kul</i>             | Dec-Jan (FT)                        | -   |
| 39.   | <i>Ziziphus mauritiana</i> Lam.                              | <i>Kul</i>                  | Dec-Jan (FT)                        | The fruits are used for candy making.   |
| 40.   | <i>Ziziphus oenoplia</i> Mill.                               | <i>Siakul</i>               | Dec-Jan (FT)                        | The fruits are used for table purpose.  |

## Conclusion

Tripura is blessed with various natural resources especially the plant genetic resources. In case of fruit crops, only few crops are commercially cultivated. Though there are many wild fruits in this state, there is no proper collection, improvement and agro- techniques for these crops. Hence, there much emphasis should be given to:

(i) exploration and collection, (ii) *In situ* or *ex situ* conservation, (iii) studying nutritional and anti-nutritional properties and, (iv) product development and marketing.

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