

CULTIVATION OF TROPICAL FRUITS



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Mohamad Idris bin Zainal Abidin, Ph.D.

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by

Mohamad Idris bin Zainal Abidin, Ph.D.

Lecturer in Agronomy

University of Agriculture, Malaysia

Member, Rare Fruit Council, Inc. of Miami

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PREFACE

Demand for tropical fruits in the International market is increasing tremendously. Traditional tropical types, such as bananas, pineapples and passionfruits have long been popular to the consumers all over the world. There are also other tropical fruits which are gaining popularity and becoming a regular choice for desserts. These fruits include the well known mangoes, soursop and papayas as well as the lesser known guavas and the Carambolas. There are more than just these varieties. The fruits which are spreading into the European, Japanese and Hong Kong markets include the mangosteens, the langsat or lanzone, the rambutans, the chikus or sapodillas and of course, the infamous king of fruits, the durian. Popular in European countries like Belgium, Sweden, West Germany, Denmark and Great Britain are Papayas, carambolas and the seedless guava. Malaysia exports only about \$78. million worth of fruits, 85 percent of which, went to her neighbour, Singapore.

To improve her fruit industry, Malaysia must overcome factors such as lack of large scale cultivation, quality control, better promotion and packing, and available infrastructure for fruit storage.

It has been generally agreed that information on the agronomics of fruit production is lacking in the industry. This book is an attempt to provide this need. It is a compilation of information from various sources. With some feedback, this compilation can be greatly improved.