

Tamarind seeds



Tamarind fruit pulp is traditionally popular in India as condiment added to many dishes like Rasham, Sambar, chutneys, curries etc. Technology is available now for manufacture of pectin out of this pulp. It is also possible to manufacture tartarates and alcohol from this pulp.

The pulp has a lot of medicinal virtues. Ayurvedic practitioners and folk doctors frequently used it as medicine. It was also a part of our home remedial system. The ripe fruit is considered as appetizing, laxative, tonic to the heart, anthelmintic, heals wounds and fractures, and rectifies disorders of Kapha and Vayu

Indian names are as follows:

Hindi, Punjabi, Urdu	:Imli
Assamese	:Ttali
Bengali	:Tentul
Gujarati	:Ambli
Kannada	:Hunise Hannu
Malayalam	:Puli
Marathi	:Chinch, Chinch
Oriya	:Tentuli
Sanskrit	:Yamadutika, Amli, Abdika
Tamil	:Puli
Telugu	:Chinthappandu, Chinta, Amlika



Verities of Tamarind

In some regions the type with reddish flesh is distinguished from the ordinary brown-fleshed type and regarded as superior in quality. There are types of tamarinds that are sweeter than most. One in Thailand is known as 'Makham waan'. One distributed by the United States Department of Agriculture's Subtropical Horticulture Research Unit, Miami, is known as 'Manila Sweet'.

Climate

Very young trees should be protected from cold but older trees are surprisingly hardy. Wilson Popenoe wrote that a large tree was killed on the west coast of Florida (about 7.5° lat. N) by a freeze in 1884. However, no cold damage was noted in South Florida following the low temperatures of the winter of 1957-1958 which had severe effects on many mango, avocado, lychee and lime trees. Dr. Henry Nehrling reported that a tamarind tree in his garden at Gotha, Florida, though damaged by freezes, always sprouted out again from the roots. In northwestern India, the tree grows well but the fruits do not ripen. Dry weather is important during the period of fruit development. In South Malaya, where there are frequent rains at this time, the tamarind does not bear.

Description

Tamarind is from a curved brown bean-pod from the tamarind tree. The pod contains a sticky pulp enclosing one to ten shiny black seeds. It is the pulp that is used as a flavoring for its sweet, sour, fruity aroma and taste. It is available as a pressed fibrous slab, or as a jam like bottled concentrate, and some Indian shops carry the dried pods.

Plant Description and Cultivation

The tamarind tree is a tropical evergreen which grows to a height of 20m (aprox 70ft). It has a thick grey bark; the small oval leaves are pale green. Small clusters of yellow flowers with red stripes bloom in May and fruits in October to November. The brown curved pods are brittle, irregular and bulbous; up to 10 cm (4"). The tree grows best in semi-arid tropical regions and is propagated by seed or cuttings. Little attention is required though in some areas, like Africa and the West Indies, insects are a problem, leaving India to export several thousand tons each year around the world.

Fresh Tamarind

We can supply fresh Tamarind, both Seedless and with Seeds packed in 10 kg plastic bags. Seedless Tamarind is also supplied in the form of round pancake shape, of 500 grams or 1 kg.

Tamarind Seeds Products Prices Rates Rs . 1025/1100 (per Qtl.)



Contact Us

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