Calamansi production in the philippines pdf

Valued for its fruits and decorative values, calamansi (Citrofortunella microcarpa) is one of the most important citrus species in the Philippines. Its potential lies in its varied use. Once familiarity with fruit is established in other countries, opportunities to increase exports and production are great. Photo sunnehh description of the kalamansi tree evergreen and small, reaching a height of 2-7.5 m in maturity. Its broadly egg-shaped leaves are dark green above and pale green below. The small white flowers of the fragment are grouped into clusters. The fruits of the calamansy are round, from greenish-yellow to orange skin that can be easily

peeled. There are six to ten segments in fruit with orange color, very sour juice, and each fruit has 4-11 seeds. The variety of kalamancy seeds produces plants that originate mainly from maternal tissues, leading to seedlings that have the same characteristics as the mother tree. For this reason, kalamansi trees in the country are believed to belong to only one variety. Used because of its varied use, calamansi is grown on a large scale in the country. Fruits are commercially processed in bottled concentrate, like ready-to-drink juice in tetra packages, and as marmalade. Juice is also very popular as a flavor enhancer for local dishes. As a detergent and hygienic substance, it can be stain remover, body deodorant, skin bleach, and hair shampoo. Kalamansi can be used for medicinal purposes. Rubbing juice on insect bites eliminates itching and irritation. It is taken orally as a cough remedy, as a laxative to weaken the intestines, and combined with pepper to expel sputum. Roots are used for treatment in childbirth and leaves to treat gas pain. Kalamansi is also popular as an ornamental plant in pots. Calamansi's soil and climatic requirements thrive in a warm and cool climate with an evenly distributed rainfall of 1500-2000 mm/year. It is usually grown in the lowlands. Kalamansi can grow in a wide range of soil types from clay to limestone and sand. However, it grows best in slightly acidic, well-drained sandy or clay loam soil, rich in organic matter. The spread of cultural management. Kalamansi can breed seeds. However, for large-scale multiplication of higher trees, the spread of the shield of the budding using kalamandrarin as a catch is practiced. Other methods of spreading kalamansi are stem cutting, marcoting, anf vaccinations. Landing/transplant. Sow the seeds in the seed bed, 1-2 cm apart at a depth of 1 cm. Transplant into separate containers after four to five months, when the seedlings are 10-15 cm tall. Field landing should be made during the rainy season. Set the plants at a distance of 4-6 m from each other. Irrigation. Irrigate for dry season, after which trees can be completely dependent on rain for their water needs. If early flowering season is desirable, water the trees heavily one to two months before the normal flowering time. Commercial gardens can be drip irrigation system. Fertilization. During the first year, apply urea 50-100 g/tree and 200-300 g/tree during the second year. In the third year, when the tree begins to bear fruit commercially, apply 350-400 grams of full fertilizer / tree. Accordingly increase the amount as the tree gets older. Distribute fertilizers evenly in two applications, one at the beginning of the rainy season and the other at the end of the rainy season. Trim. Remove the sick, dead weave branches. Pests and diseases. A common kalamansi pest is a fruit fly. The most serious disease is a leaf mottled which is transmitted by an insect carrier, Diaphorina citri better known as citrus psylla or jumping lice plants. As a preventive measure, use certified disease-free planting materials and regularly spray trees with insecticide. Completely remove and burn infected trees. Harvest and post-harvest Processing of the three-year-old tree produces. 75 kg of fruit; In six years, 10 kg; and in 10 years, 50 kg. on average, kalamansi produces 20 tons of fruit/ha per year. Although fruit is available throughout the year, the peak season is from August to October. Harvest the fruit by hand or by cutting off with scissors. Pack the kalamansi fruit in kaingi or bamboo baskets lined with banana leaf shells or a newspaper. The fruit will keep in good condition for two to three weeks at 8?-10? C and 90% relative humidity. Reference: Philippine Council for Agriculture, Forestry and Natural Resources Research and Development (PCARRD) Last updated December 11, 2019 Kalamansi or calmondin (Citrofortunella microcarpa) is a fruit tree of the indigenous peoples of the Philippines. It can thrive in a variety of environments. It is a small tree with vertical branches and carries small round fruits. Calamansi Tree Product Peak production months from August to October, during which prices are the lowest and since it is seasonal, price changes throughout the year. In April-June 2019, the country produced 18.02 thousand tons of kalamansi, which is 2.0% lower than the 18.39 thousand tons recorded during the same period of 2018. The MIMAROPA region remained the largest producer with a share of 38.9 per cent of total national production. The peninsula of samboanga is second with a share of 13.2 percent and Central Luzon with 10.9 percent. Using Calamansi is a rich source of vitamin C. Its juice is a flavoring ingredient or as a supplement in various dietary supplements. Some drinks, syrups, concentrates and purees include pulp. Skin, on the other hand, is the main ingredient in the creation of jams, keoks and marmalade. With its alkaline effect, it helps the blood circulate evenly and facilitates normal digestion. In addition, according to the findings of the study, its peeling can be used as a source of herbal medicine, the solution has the potential reducing blood glucose levels while at the same time maximizing the potential use of all parts of the fetus. The Foreign Market Country has been delivering fresh and and calamansi fruits, juice and concentrates abroad, with its juice, make up the bulk of exports. Exports of Philippine calamansi reached between 20 and 35 MT in 2008-2013 with an average annual export of 29.5 million tons. Moreover, a factor is the lack of resources, skills, knowledge and experience in collective marketing among Kalamansi farmers. Technical support from the South East Asia Regional Research and Research Centre (SEARCA) aims to help the Philippines explore new ways to increase the country's output and exports over the next two years. The group aims to improve the production of Philippine kalamansi and export volumes to countries such as Hong Kong, the United Arab Emirates and Saudi Arabia. To become competitive, the government provides Calamosi processing technology. Its product lines are ready for the drink Calamansi Juice and Calamansi Juice Concentrate. The project involved the production of quality value-added products from kalamansi fruit. This will open up new market opportunities, the price of which depends mainly on supply and demand. It involves upgrading an existing processing plant that processes fruit into juice and nectar on a commercial scale using DOST-ITDI developed technology. The project aims to provide local and foreign markets with high-quality ready-to-drink juice and nectar. Horticulture experts from the University of the Philippines Los Banos (UPLB) discussed the state and prospects of the kalamosi industry in East Mindoro, the largest producer of calamous in the country at a seminar convened in Southeast Asia by the Regional Center for Research and Research in Agriculture (SEARCA) last February. Dr. Calixto Protacio presented an analysis of calamansi manufacturing practices in East Mindoro, while Dr. Domingo Angeles talked about Calamansi sub-sector industry situation, problems, programs and RDE needs. Both are full-fledged professors at the INSTITUTE of Culture Science UPLB College of Agriculture and Food Science. Based on its 2017-2018 study, which includes Calamansi farms in Kalapan City, Naujan, Victoria, Socorro and Field, Protacio said only those farms that have access to water year-round were able to achieve off-season production. He also said that the study showed that the low contribution to fertilization in the direction of production consistently leads to low production and incomes. Kalamansi is for sale on the market. Other limitations In addition to the report Protacio, in his speech, noted that other restrictions in the production of kalamansi in East Mindoro include the lack of supply of quality planting materials, low prices during the peak season, lack of access to service providers, services, poor farm on the market road. Meanwhile, Dr. Jose Medina, General Coordinator of the Project piloting and upscaling effective models of inclusive and sustainable agricultural and agricultural development (ISARD), joint research actions of SEARCA, Mindoro State College of Agriculture and Technology (MinSCAT), and local government (LGUs) East Mindoro, lesson shared and experiences in the said ISARD project, launched in 2015. Medina stressed the importance of investing in Mindoro farmers by channelling new ways of partnership, lifelong training for the family, the inclusion of start-up funds, the institutionalization of group savings and lending, and the creation of a km-center for Kalamansi farmers. From the perspective of the local community, Christine Pine, a provincial agronomist of East Mindoro, shared a vision of the Kalamansi industry in the province. She stressed the need to increase the annual production of high-quality fresh kalamansi fruit, increase farmers' incomes, increase the adaptive capacity of kalamansi farmers for climate change, develop and maintain new local and export markets, and create a functional industrial cluster that complements the agricultural and food industries. The workshop was also the venue for the development of approaches to the evaluation activities and basic research of the new Project Modernization of the Kalamance value chain to improve the Kalamance industry of East Mindoro that SEARCA has launched with several partners and funding from the Department of Agriculture-Bureau of Agricultural Research (DA-BAR). The project aims to remove the technical and market constraints faced by the Kalamansi industry across the value chain and to combine the strengths of research institutes in collaboration with local government and other Kalamansi stakeholders in East Mindoro. Planting a kamot between the kalamansi rows can bring additional income. SEARCA's partners in the project are UPLB, Tokyo University of Agriculture (Tokyo NODAI), MinSCAT, and provincial and municipal LGUs of East Mindoro. The beneficiary partner of the project is the Victoria Kalamansi Farmers Federation (VKFF). This is reported in the issue of Agriculture monthly for March 2019. Problem.