

Coconut variety Kalpa Mitra

Kalpa Mitra (CCS-5) is a coconut variety developed by the Central Plantation Crops Research Institute (ICAR), Kasaragod. It was recommended for release by the XVII Biennial Workshop of the All India Coordinated Research Project on Palms and released by the Central Subcommittee on Crop Standards, Notification and Release of variety and notified vide Notification of Ministry of Agriculture (Department of Agriculture and Co-operation) S.O. 1714(E) dated July 18, 2008. Kalpa Mitra (IND 022S) is essentially derived from the CPCRI accession IND 022. The population was developed at CPCRI through selection of superior high yielding palms and *inter se* mating between the selected palms in the original population. Seedling selection was made and superior seedlings were planted for evaluation. This variety gave an average yield of 3.37 tons copra/ha; 2.24 tons oil/ha; 13973 nuts/ha (under rain fed condition). The variety was found superior over local control (WCT) and the estimated copra and oil yield was 16.01% and 13.45% higher than WCT. The variety is relatively tolerant to drought.

The variety is suited for Kerala and West Bengal. The recommendation is based on the superior performance of the variety at CPCRI, Kasaragod in Coastal Kerala and the AICRP on Palms Centre Mondouri, West Bengal. The palms of this variety are tall in habit with stout trunk and spherical canopy with large number of leaves. The palms are regular bearers and commence flowering 77 months after planting in the field. The fruits are large, oval in shape and yellowish green in colour. The seed nuts of this variety are slow to

germinate with 50% nuts germinating in about 164 days after sowing. The average weight of the fruit is 1001.19g and, on an average, 241.14g of copra (dried endosperm) per fruit can be obtained. The copra contains about 66.50% of oil. The oil extracted from the copra of this variety has 47.88% of lauric acid.

The average quantity of tender nut water is 495ml. Based on the organoleptic test, the tender nut water is classified as "average" in taste. The nutritive value of tender nut water is : total sugars - 5.7g/100 ml; free amino acids - 1.3mg/100 ml; Potassium -2150ppm; Sodium - 23.5ppm. This high yielding variety will help enhance the coconut productivity in the country. This variety has the potential to produce on an average 22429 nuts, 5.41 tons of copra and 3.60 tons of oil per hectare.

V. Niral, B. Augustine Jerard, K. Samsudeen, V. Arunachalam, P.M. Kumaran, M.J. Ratnambal, E.V.V. Bhaskara Rao, R.V. Filial, K. Satyabalan, K.U.K. Nampoothiri, M.K. Nair, K.V.A. Bavappa, R.V. Nair, George, V. Thomas, A. Bandopadhyay¹, D.K. Ghosh¹, J.K. Hore¹, A. Sarangi¹, S.K. Mitra¹, P.K. Chattopadhyay¹, S.C. Maity¹, S. Arulraj²

Central Plantation Crops Research Institute,
P.O Kudlu, Kasaragod 671 124 ¹AICRP on Palms,
Mondouri (BCKV); ²PC AICRP on Palms, Kasaragod