

## **NEW MANGO CALLED ‘SINDHU’**

**By**  
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A new mango called ‘Sindhu’ has is hybrid produced not in Pakistan as one would suppose, but in Mahareashtra (India) at Vangurla. It is named as such as per wishes of a scientist originating from Sindh. Thanks for the spirit, but the river Sindhu was the Holy river of the early Aryan tribes of Riga Veda. Sindhi Hhindus threw ashes of their dead not in the Ganga as one would suppose, but in the Indus. Mr. Lal Chand Amardino a teacher who wrote life of the Prophet Muhammad (MPBUH) in Sindhi under title “Muhammad Rasulullah” and died in Bombay, had willed that his ashes may be thrown at Hyderabad and the rite was performed in 1954 by Sindhi scholars like Usman Ali Ansari then the Director Educaiton Sindh, Dr. Ghullam Hussain Jafri Principal Training college Hyderabad, Sirajul Haq Memon, Hasamuddin Rashdi, Ismail Ursani, Muhammad Ibrahim Joyo and many other scholars, officers and teachers in an organised procession from Karachi to Hyderabad and by boat in the seer or mid flow of the river.

The Sindhu mango introduced at Mirpurkhas in 1908 is not any near relative of our Sindhri, which originated in South India probably in Coimbatore or Bangalore (India) and there it was called Sindhura. It exists in Western Australia collection under the same name. We have verified the shape of tree and its flowers and fruit-lets at the end of Septmeber 1989.

### **Tree and fruit characteristics of Sindhu.**

- Its parents are Ratna X Alphonso. Ratna itself is hybrid of two parents, Neelum X Alphonso.
- Tree is dwarf occupying 11 square meters at an age of 8 years.
- Fruit medium size (215 grams).
- Pulp to stone ratio 26:1.
- Very attractive red blush on shoulders.
- Deep orange flesh (82.3%).
- Fibreless, spongy tissue, pleasant taste.
- Rich in ascorbic acid or vitamin C (52.22mg/100g of pulp).

- Colyledon free stone 3.1% of weight of fruit.

**Chemical characteristics.**

- Total soluble solids. 21.1%
- Acidity. 0.3113%
- Total sugars. 16.22%
- Reducing sugars. 4.81%
- Non reducing sugars. 11.41%
- Ascorbic acid. 0.052%
- First fruiting. 5<sup>th</sup> year
- Bearing habit. Regular

It has already been released for cultivaiton in Kokan region Maharashtra.