

MCQ Question · mcqquestion.com

Mango Cultivation in India

Free · Share

Mango Cultivation in India

India grows more mangoes than any other country, yet sends only a small share abroad as fresh fruit. Most of the crop is eaten at home.

This lesson explains where mangoes grow, which varieties matter, how a place name gets legal protection, and what it takes to export the fruit.



A mango orchard in Pilibhit, Uttar Pradesh. Photo: Makks2010, public domain, via Wikimedia Commons.

At a glance

Five facts to hold on to.

- **About 1,000:** the number of mango varieties India grows.
- **26.56%:** Uttar Pradesh's share of output in 2024-25. It ranks first.
- **10:** mango varieties with a GI tag, per an ICAR article.
- **FY26:** fresh mango exports were 31,819.46 MT, worth USD 53.99 million.
- **Gulf, UK, USA:** the UAE, UK, USA, Kuwait and Canada are top buyers.

Where does India grow mangoes, and which varieties lead?

Which states grow the most mangoes?

The major mango-growing states are Uttar Pradesh, Andhra Pradesh, Bihar, Karnataka, Gujarat, West Bengal and Telangana.

Uttar Pradesh ranks first. Its share of production was 26.56% in 2024-25, and it also had the highest productivity.

Productivity means yield per hectare. A state can grow a lot of fruit simply by having more orchards, so this figure shows how well the land is used.

The leader has not always been the same. In the 2001-02 data in an older National Horticulture Board report, Andhra Pradesh was ahead with about 2,446 thousand tonnes. Uttar Pradesh was second with about 1,950 thousand tonnes.

Sources: apeda.gov.in; nhb.gov.in

Where exactly do the orchards sit?

Mango needs a warm climate. In the north and east, trees flower later. In the south and west, they flower earlier.

Northern and eastern varieties bear fruit later than southern and western ones. Some local types in the far south bear fruit through most of the year.

Growing belts are mapped district by district. Andhra Pradesh has Krishna, East and West Godavari, Visakhapatnam, Srikakulam and Chittoor.

West Bengal has Malda, Murshidabad and Nadia. Karnataka has Kolar and Bangalore. Jammu and Kashmir has Jammu, Kathua and Udhampur.

Sources: apeda.gov.in; nhb.gov.in

> **Quick check 1.** Uttar Pradesh ranked first in mango production in 2024-25 with a 26.56% share. *(True or False?)* See answer ↓

Which other districts are famous for mangoes?

Gujarat's belt includes Bhavnagar, Surat, Valsad, Junagadh and Mehsana.

Haryana has Karnal and Kurukshetra. Jharkhand has Ranchi, Hazaribagh, Dumka and Godda.

West Bengal has Malda, Murshidabad and Nadia, while Karnataka has Kolar and Bangalore.

The spread shows one thing. Mango is not a crop of one region. It grows from Jammu in the north to Karnataka in the south.

What changes from place to place is the variety and the month the fruit ripens.

Sources: nhb.gov.in

How many varieties does India have?

India grows about 1,000 varieties. They differ in shape, size, colour, flavour and aroma.

A wider count exists too. About 1,500 varieties are grown in India, and 1,000 of them are commercial.

One caution applies. Only a few varieties are grown commercially across the whole country, and the rest stay local.

Most people know only a few names. Alphonso, Dashehari, Langra, Chausa, Kesar, Himsagar and Banganapalli are the famous ones.

Sources: apeda.gov.in; nhb.gov.in

How does the harvest season work?

Varieties can be sorted by when they ripen.

Early: Bombai, Bombay Green, Himsagar, Kesar and Suvarnarekha.

Mid-season: Alphonso, Banganapalli, Dashehari, Langra, Kishen Bhog, Zardalu and Mankurad.

Late: Fazli, Fernandin, Mulgoa, Neelum and Chausa.

This spread helps. Markets get mangoes over several weeks instead of all at once.

Sources: nhb.gov.in

> **Quick check 2.** Alphonso is a late-ripening variety. *(True or False?)* See answer ↓

Are there hybrid mangoes?

Yes. Plant breeders cross two parent varieties to combine good traits.

Amrapalli is a cross of Dashehari and Neelum. Mallika is the reverse cross, Neelum and Dashehari.

Arka Aruna is a cross of Banganapalli and Alphonso.

A hybrid is not the same as a GI-tagged variety. GI ties a name to a place. A hybrid is a plant bred on purpose.

Sources: nhb.gov.in

> **Think it through:** why does India need so many varieties?
> **Show the answer**
> India has many climates. A variety that suits Bengal may fail in Gujarat. Different varieties also ripen at different times, so fruit reaches markets for a longer stretch of the year.

What is a GI tag, and how do exports work?

What does a GI tag protect?

GI stands for Geographical Indication. It is a tag for products whose quality comes from the place where they are made.

The tag works as proof of a product's quality and unique identity. Farmers can also earn a higher price.

The tag protects a name, not a plant. Another grower can raise the same variety. They just cannot sell it under the protected name.

Think of it as a trademark for a place.

Sources: epubs.icar.org.in

Which mangoes have a GI tag?

Ten mangoes have a GI tag.

West Bengal has three, all tied to Malda: Laxman Bhog, Khirsapati (Himsagar) and Fazli.

Uttar Pradesh has Malihabadi Dusseheri, from Lucknow. Karnataka has Appimidi.

Gujarat has Gir Kesar, from Junagadh. Maharashtra has Marathwada Kesar and Alphonso.

Andhra Pradesh has Banganapalle, from Banganapalli in Kurnool. Bihar has Zardalu, from Bhagalpur.

Sources: epubs.icar.org.in

Where does the Alphonso GI apply?

The Alphonso GI covers the Konkan region of Maharashtra. That is five districts: Palghar, Thane, Raigad, Ratnagiri and Sindhudurg.

Many people think it covers only Ratnagiri and Devgad. The ICAR table shows a wider area.

So fruit grown in Sindhudurg or Raigad can legally use the Alphonso name, while fruit from another state cannot.

Sources: epubs.icar.org.in

> **Quick check 3.** The Alphonso GI covers only Ratnagiri and Devgad. *(True or False?)* See answer ↓

Why do growers want a GI tag?

There are several reasons. A GI helps build a brand for the variety. It also boosts exports.

It creates a market with guaranteed security. Unauthorised sellers and fraudsters find it harder to enter.

Buyers gain too. A mango lover can trust that a fruit sold under a GI name really comes from that place.

This is why mango names such as Alphonso, Dussehri and Kesar are guarded so closely.

Sources: epubs.icar.org.in

Which mangoes are still waiting for a GI?

Two had applied: Rataul from Baghpat in Uttar Pradesh, and Salem Mango from Tamil Nadu.

Salem Mango covers Krishnagiri, Salem, Namakkal and Dharmapuri.

ICAR-CISH, the Central Institute for Subtropical Horticulture, also began work for Chausa, Langra and Gaurjeet.

The article adds that CISH helped get a GI for Dashehari and Rataul.

Sources: epubs.icar.org.in

How much fresh mango does India export?

APEDA gives export data for 2025-26, from DGCIS. Fresh mango exports were 31,819.46 MT. They were worth USD 53.99 million.

The top destinations include the UAE, the UK, the USA, Kuwait and Canada.

These numbers are small next to the total crop. India’s mango output is counted in millions of tonnes, as the older NHB table shows.

So the story is plain. Most mangoes are eaten at home.

Sources: apeda.gov.in

Quick check 4. Fresh mango exports were over 30,000 MT in FY26. *(True or False?)* See answer ↓

Why must exporters treat the fruit?

Importing countries want fruit free of pests. India has facilities to treat mangoes before shipping.

These include hot water treatment, vapour heat treatment and irradiation, plus approved pack houses.

A shipment can move only if the fruit has passed through such a facility.

This step adds cost. It is one reason fresh exports stay a small share of the harvest.

Sources: apeda.gov.in

How is the fruit ripened and used?

How are early mangoes ripened?

Growers sometimes pick fruit at a pre-mature stage to reach the market early.

Such fruit is ripened by dipping it in 750 ppm ethrel in hot water at 52 degrees Celsius for five minutes.

Ripening then takes four to eight days at normal temperature.

Mature fruit gets lower doses of ethrel. Ethrel is a chemical that releases ethylene, the natural ripening gas.

Sources: nhb.gov.in

How long can green mangoes be kept?

Mature green fruit can be stored at room temperature for about four to ten days, depending on variety.

Cold storage extends this. Even so, a ripe mango bruises easily and spoils fast.

This short shelf life is the main reason sea freight is hard for fresh fruit.

Sources: nhb.gov.in

What else is made from mango?

The raw fruit of local varieties goes into pickles and brine slices.

Alphonso fruit is used for squash in the coastal west.

Mango kernel holds about 8 to 10 percent good-quality fat. Its starch is used in confectionery.

Exported products include chutney, pickle, jam, squash, pulp, juice, nectar and slices.

Sources: nhb.gov.in

What did Alphonso exports look like earlier?

The data is older. About 13,000 MT of Alphonso was exported every year to the Middle East, the UK and the Netherlands.

Kent, Tommy Atkins, Alphonso and Kesar were in demand abroad.

Treat these as older figures. They show the trend, not the present volume.

Sources: nhb.gov.in

> **Quick check 5.** Alphonso was the only variety in demand in international markets. *(True or False?)* See answer ↓

Which mix-ups should you avoid?

Do not say Uttar Pradesh has always led. Older data shows Andhra Pradesh in front.

Do not say the Alphonso GI covers two districts. It covers five.

Do not confuse a GI tag with a patent. A GI protects a name, not the plant.

Do not call Alphonso a late variety. It is a mid-season one.

Sources: apeda.gov.in; nhb.gov.in; epubs.icar.org.in

Quick Q&A

- Top mango state, 2024-25? Uttar Pradesh, 26.56%.
- Varieties in India? About 1,000.
- GI-tagged mangoes? Ten, per ICAR.
- Alphonso GI region? Konkan, five districts.

- FY26 fresh exports? 31,819.46 MT.

Practice MCQs

1. According to APEDA, which state ranks first in mango production in 2024-25?

A. Uttar Pradesh

B. Maharashtra

C. Andhra Pradesh

D. Gujarat

See answer ↓

2. About how many mango varieties does APEDA say India grows?

A. About 5,000

B. About 200

C. About 50

D. About 1,000

See answer ↓

3. The Alphonso GI covers which region of Maharashtra?

A. Vidarbha

B. Khandesh

C. Konkan

D. Marathwada

See answer ↓

4. Which hybrid mango is a cross of Dashehari and Neelum?

A. Arka Aruna

B. Mallika

C. Banganapalli

D. Amrapalli

See answer ↓

5. How many mango varieties had received a GI tag, per the ICAR Indian Horticulture article?

A. Twenty

B. Two

C. Ten

D. Five

See answer ↓

6. What was the volume of India's fresh mango exports in FY26, per APEDA?

A. 31,819.46 MT

B. 1,000 MT

C. 318,194.6 MT

D. 3,181.9 MT

See answer ↓

Answer Key

1. **A.**
   APEDA says Uttar Pradesh ranks first with a 26.56% share and the highest productivity in 2024-25.
   ↑ Q1
2. **D.**
   APEDA says India grows about 1,000 varieties. The NHB report agrees that 1,000 are commercial.
   ↑ Q2
3. **C.**
   The ICAR article says the Alphonso GI covers the Konkan region: Palghar, Thane, Raigad, Ratnagiri and Sindhudurg.
   ↑ Q3
4. **D.**
   The NHB report names Amrapalli as Dashehari x Neelum. Mallika is the reverse cross.
   ↑ Q4
5. **C.**
   The article says GI has been granted to 10 mango varieties and lists them in a table.
   ↑ Q5
6. **A.**
   APEDA lists 31,819.46 MT worth USD 53.99 million, from DGCIS.
   ↑ Q6

Quick-check answers

1. **True.** APEDA says Uttar Pradesh ranks first with a share of 26.56% and the highest productivity in 2024-25. ↑ 1
2. **False.** The NHB report lists Alphonso under mid-season varieties. Late varieties include Fazli, Neelum and Chausa. ↑ 2
3. **False.** The ICAR article says the GI covers the Konkan region of Palghar, Thane, Raigad, Ratnagiri and Sindhudurg. ↑ 3
4. **True.** APEDA lists 31,819.46 MT for FY26. ↑ 4

5. **False.** The NHB report also names Kent, Tommy Atkins and Kesar, and says Dashehari and Banganapalli are exported too. ↑ 5

Curated by Arsalan Zuberi · mcqquestion.com

Scan to read online

https://mcqquestion.com/articles/indgeo0078-mango-cultivation-in-india/