



RAMBUTAN

(*Nephelium lappaceum*)

Rambutan is a medium-sized tropical tree in the family of Sapindaceae. It is closely related to several other edible tropical fruits including the lychee, longan, and pulasan.

Origin: Malaysia and Indonesia.

Distribution: Rambutan is mainly grown in Thailand, Malaysia and Indonesia.

DESCRIPTION

TREE

Rambutan trees can grow up to 40 ft tall, if not pruned. Rambutan trees have a straight trunk and a dense crown. The leaves are dark green.

FLOWER

Flowers can be male, female or hermaphrodite.

FRUIT

The fruit is oval-shaped and golf-ball sized. It can be pinkish-red or yellow with a thin, leathery rind covered in soft spines called spinterns. The flesh of the fruit is white and juicy with a small seed in the middle.

VARIETIES

Important varieties include N18, School boy, Rongrien, Binjai, Jarum Emas, Mahalika, E35, Malwana, etc.



PLANTING CARE

Planting material - Vegetatively propagated

Planting method - Raised bed

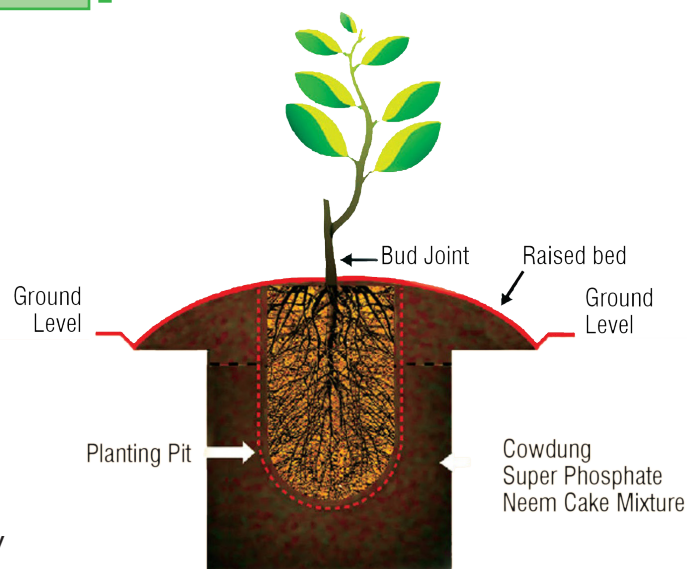
Pit size - 3x3x3 ft dimension

Canopy width - 35 ft

Canopy height - 30ft

Season - late July to early September

Ideal location - suited for most areas, except in sandy soils and higher elevations with low temperature



1x1x1 Meter Square pit for Planting



IDEAL GROWING CONDITIONS

- ☛ Sunlight requirement : full sunshine.
- ☛ Irrigation is necessary during Summer, irrespective of the age of the plant.
- ☛ Irrigation is necessary during Flower to Fruit development.
- ☛ Soil type : well drained laterite soil.
- ☛ Temperature : 22 to 34°C
- ☛ Relative humidity : 80%.
- ☛ Elevation : 0 to 2000 ft.
- ☛ Rainfall : 2000 mm and above.
- ☛ Terrain : Plains & low gradient slopes.
- ☛ Ideal pH : 5.5 to 6.5
- ☛ Planting space : 40x40 ft.
- ☛ Pruning required : Yes.
- ☛ Training required : yes.
- ☛ Pollination: self pollinated.
- ☛ Scope of value addition : Jam, Jelly, Wine.



NUTRITION MANAGEMENT

Inputs	1st year	2nd year	3rd year	Frequency/stage
NPK	100g	200g	300g	2 split doses
Composted cattle manure	5 kg	8 kg	10 kg	2 split doses
Micronutrients	10g	15g	20g	twice a year
Dolomite	150g	200g	300g	twice - before and during monsoon



WATER REQUIREMENT

Age of the tree	Quantity of water/Tree/Day
1 Years	10 Liters
2 Years	15 Liters
3 Years	20 Liters



HARVESTING AND HANDLING

Rambutans are harvested when the fruit has reached optimum visual and organoleptic quality. The fruit is non-climacteric with little change in total soluble solids or titratable acidity after harvest. Rambutans rapidly deteriorate unless proper handling techniques are employed. Visual appearance can be maintained if moisture loss (largely from the spinterns) is minimised (95% relative humidity) and the fruit is refrigerated (7–10°C, depending on cultivar). Under these conditions, rambutans have a storage life of approximately 10 – 15 days.



PEST AND DISEASES

- Trunk Canker :** Clean the affected area with a wire-brush and apply Bordeaux Paste.
- Mealy bug :** Spray verticillium lecanii 5ml/l.
- Fruit drop :** spray wettable sulphur 3g/l.



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