

Miyazaki - The Costliest Mango in the World being grown in the State of Madhya Pradesh, India

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Abstract

Miyazaki mango is the world's most expensive mango variety and is sold as 'Taiyo-no-Tomago' or 'eggs of Sunshine'. The Miyazaki is a type of 'Irwin' mango different from the yellow 'pelican mango' widely grown in Southeast Asia. These mangoes are grown in Miyazaki city in Japan's Kyushu prefecture. Unique quality about the mango is must weigh at least 350 gram and 15% more sugar content. These mangoes are harvested between April and August. A couple named Rani and SankalpParihar in Jabalpur of Madhya Pradesh have cultivated Miyazaki mangoes on their farm but had to hire guards for safety. The demand for these mangoes will increase in India as this variety has a keeping quality of over 10-15 days and can be exported. However, these should be grown in a poly greenhouse to get premium quality and maximum production.

Keywords: Miyazaki Mangoes, Eggs of Sun, costliest mangoes, India

Introduction

The world's costliest and nutrient-rich mango, the "Miyazaki" mango or "Egg of the Sun," is successfully cultivated in Bangladesh's Khagrachhari hills. This specific mango is well-known worldwide for its flavour, nutritional content, and, most importantly, health advantages. These mangoes, which originated in the Japanese city of Miyazaki, are renowned as one of the most expensive fruits in the world and can only be found in a few places, including India, Indonesia, and the Philippines. Miyazaki mangoes sparked interest on the internet in 2016 when a pair of mangoes sold for 5, 00,000 Japanese Yen (\$4,547) at an auction in Fukuoka, Japan. Typically, every piece of Miyazaki Mango is \$60 in international markets, weighing an average of 600 to 700 grams.

In the meantime, they have a price of approximately Tk 1,000 € / kg in local markets known as "Suryadim" mango in Bangladesh. Hlhashimong Chowdhury, a farmer from



Khagrachhari, was the first to cultivate Miyazaki mangoes in Bangladesh and has been doing so professionally since 2019. For the second time in current year, Hlhashimong Chowdhury planted 120 Miyazaki saplings in his 60-decimal property in the Dhumnighat area of the district's Mahalchhariupazila. Hlhashimong initially gathered Miyazaki mango seedlings in 2017 from the city of Pune in the western Indian state of Maharashtra and planted 120 saplings in his orchard using the grafting process. As of 2019, he has been commercially growing this fruit. According to the Bandarban Agriculture Department, this mango contains 15% higher sugar content than all other mangoes in the globe. Hlhashimong has employed over a dozen guards and dogs to watch over his orchard, which has two mango trees. The two trees are the rare Japanese Miyazaki, a mango type that sells for about Rs 2.70 lakh per kilogram in the international market. Miyazaki mangoes are considered one of the most expensive fruits globally. The seedlings need warm weather and many hours of sunlight to mature into a full-sized tree, also known as Taiyo-no-Tamago in Miyazaki, Japan (<https://www.dhakatribune.com/bangladesh/nation/2021/06/25/japan-s-miyazaki-mangoes-world-s-most-expensive-mango-now-grown-in-khagrachhari-hills>).

The "Eggs of Sun" mangoes or Miyazaki mangoes timeline

The Miyazaki mango is a bright red fruit and its unique look as an egg has earned it name as "Eggs of Sun." The unique colour contrasts with the yellow of pelican mangoes, which are commonly produced throughout Southeast Asia. Miyazaki mangoes are rated differently and weight approximately 350 grams in an average size and contain nearly 15% more sugar than other mango types. Mangoes may reach up to 900 grams in weight. Before being transported to other nations, the mangoes are tested for quality, and only a chosen handful are labelled as "Eggs of Sun", indicating the finest quality. This mango type takes a lot of rain to grow and was initially been grown around the Japanese city of Miyazaki in 1984.

Warm temperature, long hours of sunlight, and enough of rain made the location perfect for growing this expensive fruit. The cultivar is grown from April to August and is marketed between May and June. According to studies, these mangoes are high in antioxidants, contain beta-carotene and folic acid, and aid in visual improvement

(<https://www.indiatoday.in/india/story/miyazaki-mango-price-quality-japan-fruits-1816592-2021-06-18>).

These mangos price start at Rs 8,600 per kilogramme and may reach Rs 2-3 lakh per kilograms. This fruit was first brought to Japan during the Meiji Period (1868-1912), and full-fledged cultivation began around 1970. It is prevalent in Japan due to its creamy texture, aromatic flavour, and juicy characteristics. Miyazaki was always one of Japan's top fruit growers, with citrus fruits including Hyuganatsu, Kinkan (kumquat), and lychee production among the most popular. The first mangoes were produced in 1984. The first mango farm was established in a modest 8-unit farm, where the production process was created via trial and error. Mango output in Miyazaki rose substantially once the process of growing mangoes in nets and harvesting the ripe mangoes that naturally fall off of their branches was mastered. With the rise in production volume came a growth in the popularity and renown of Miyazaki mangoes, to the point that the mango is now Miyazaki's most famous fruit (https://www.miyazaki-city.tourism.or.jp/en/special/Rich_Miyazaki_Mangoes).

Cultivation and marketing of Miyazaki Mango

This Mango crop requires warm weather and continuous bright sunshine, coupled with lots of rainfall. This variety of mango is available from April to August. They peak during months of May and June. The specialty in its cultivation is that the mango is not plucked by hand during harvest. You need to wrap each fruit with a net bag and just let it stay suspended to the tree. The mango, when ripe, will pluck itself and slid into the bag. You can then collect the mangoes. Growers of this mango believe that, if you hand pluck this mango, it loses its taste and nutrition. Some features and photographs of Miyazaki mangoes are indexed in Table 1. Some marketing brand name and their details for marketing of Miyazaki Mango in India are indexed in Table 2.

Table 1. Features and interesting facts of Miyazaki mangoes

| Specification Miyazaki mangoes | |
|---------------------------------------|--|
| i. | The mangoes are grown in Japan's Miyazaki city. |
| ii. | The mango is over 350 grams in weight and has a 15% or higher sugar content. |

- iii. These mangoes are rich in antioxidants and contain beta-carotene and folic acid, which is excellent for people that need help with tired eyes.
- iv. They are grown during the peak harvest between April and August.
- v. These mangoes are not green or yellow, nor slightly red. They are a fiery red that attracts the eye and are huge in size.
- vi. The mangoes pass through a stringent testing and checking process before they are exported outside Japan. The mangoes that pass this test are called “Eggs of the Sun.”

Photographs



(Source - <https://japan-brand.jnto.go.jp/foods/fruits/105/>)

Table 2. Marketing of Miyazaki Mango in India

| Product Name | Brand/ Company | Price | Online link to buy |
|---|---|---------------------------------|---|
| Full Sun Exposure Green Miyazaki Mango Plant, For Outdoor | K. G. N Food & Beverages, Basirhat, Kolkata, WB, India | ₹ 1,200/ Piece | https://www.indiamart.com/proddetail/miyazaki-mango-plant-23179131588.html |
| Miyazaki Mango Plant | Farina Nursery, Kolkata, WB, India Reference ID: EXP/FAD1511 | ₹1,350 + Transportation Cost | https://www.expressfreeds.com/farming/plants/miyazaki-mango-plant_il511 |

(Source - <https://www.google.com/>)

Conclusion

Miyazaki mangoes are valued for their exceptional sweetness and flavour, with strict quality control to maintain a 15% sugar content, a minimum weight of 350 grams, and a stunning deep red color. To satisfy these characteristics, they have very rigorous growth conditions. This special fruit gets the name 'Miyazaki' from the city in Japan primarily where they are grown and harvested. Before being exported to countries across the world, the mangoes are subjected to quality assessment and only the selected few are branded as the "Eggs of Sun" denoting the highest quality. A customer in Mumbai, India recently offered the couple who accidentally grows world's most expensive mangoes in India, Rs 21,000 for one kilogram of Japanese fruit. While in the international market, the price of the fruit went up to Rs 2.70 lakh per kilogram, last year.

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