

MIYAZAKI: What Makes It the World's Most Expensive Mango

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Miyazaki also known as “Taiyo-no-Tomago” which means “Egg of the Sun” started to gain its popularity as the most expensive mangoes around the world. These mangoes are grown in Miyazaki city located in the Kyushu prefecture of Japan thus the name came from. These mangoes are sold up to Rs 2.75 lakh per kg in the auction.

Origin of the Variety

Miyazaki mangoes are originally “Irwin” mango that is developed in 1940s in Florida. During 1980s the Japanese started to cultivate these mangoes which resulted in distinct and unique sweet flavourful mangoes and thereby gained its popularity.

How it different from other mangoes?

The mangoes are deep purplish green in colour in immature stage later develops into ruby red in colour when it is fully matured. The single fruit weights more than 350g. The fruit is fragrant, creamy smooth juicy texture with vibrant yellow colour flesh and are incredibly sweet in taste. A bite of the flesh immediately melts in the mouth.



What makes it expensive?

The variety that doesn't makes the fruit expensive, it is the cultivation method, intensive care taken for the fruit and limited production that makes the Miyazaki mangoes the most expensive mango in the world. The high-quality Miyazaki mangoes are only grown in the Miyazaki city of Japan.



How it is cultivated?

The climatic condition of the Miyazaki is best suited for cultivation of these mangoes. The mangoes are grown inside the greenhouse throughout their life cycle. Generally, 80% of the fruit buds are removed and only a few numbers of fruits per plant are retained so that the fruits grow larger in size and the nutrients are concentrated only to that few fruits. During the immature stage the fruits are wrapped with plastic net and are attached to a wire that are suspended from the top of the greenhouse so that every part of the fruit is exposed to sunlight and a reflector is placed at the base of the fruit from which the consistent red colour develops. The fruits are harvested when it is fully ripened and falls naturally in the supported nets.



Not all the fruits qualify for the title “Taiyo-no-Tomago” for the auction. The fruit must undergo quality check for their size, weight, colour, sugar content etc before going for an auction centre.

- ✓ Sugar content must be at least 15%.
- ✓ Uniform in colour.
- ✓ No injury or scratches.
- ✓ Weight should be more than 350 g.

Only a few percentages of the fruit are qualified for the auction. The “Taiyo-no-Tomago” are auctioned in the Miyazaki Central Wholesale Market where it goes up to 300,000 Japanese yen for a pair of mangoes.

