



Tamarind

Tamarindus indica

Information sources

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<http://www.hort.purdue.edu/newcrop/morton/tamarind.html>
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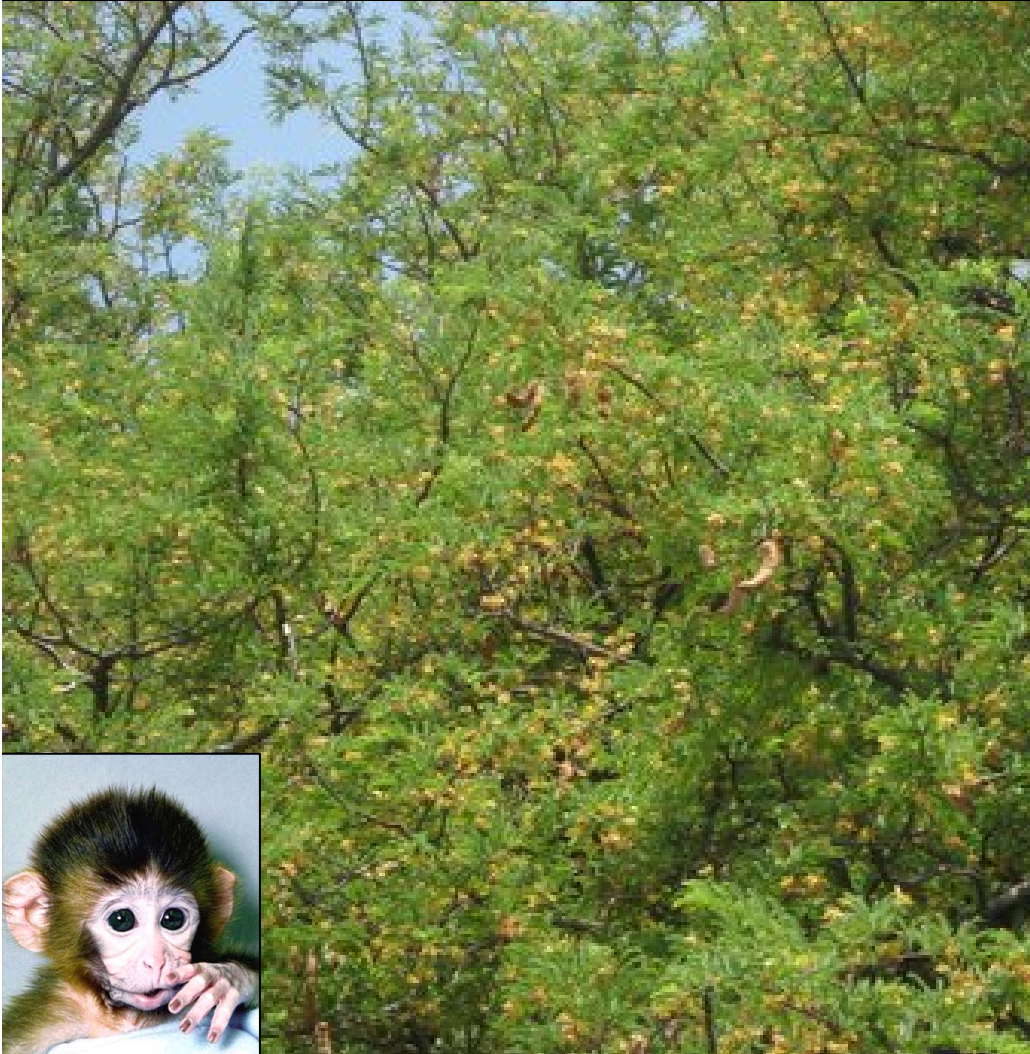
<http://www.spiceskerala.com/usesoftamarind.html>

Photography Locations

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Pragati Resorts, Hyderabad
http://www.bijlmakers.com/fruits/tamarind/tamarind_tree_fruits_6.jpg
http://2.bp.blogspot.com/_TUMrEJJqV_Q/Sj6OB0pKZ9I/AAAAAAAMAMbK/H80Zt12hXkE/s400/Tamarind+Seeds+1.jpg
<http://www.nevisblog.com/Photos/tamarind-pods-and-seeds.jpg>

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- ❖ Native: Tropical Africa
- ❖ Family: Caesalpiaceae
- ❖ Height: 40 - 60 ft
- ❖ Leaf Shape: Elliptical
ovular
- ❖ Evergreen tree
- ❖ Fruit is edible

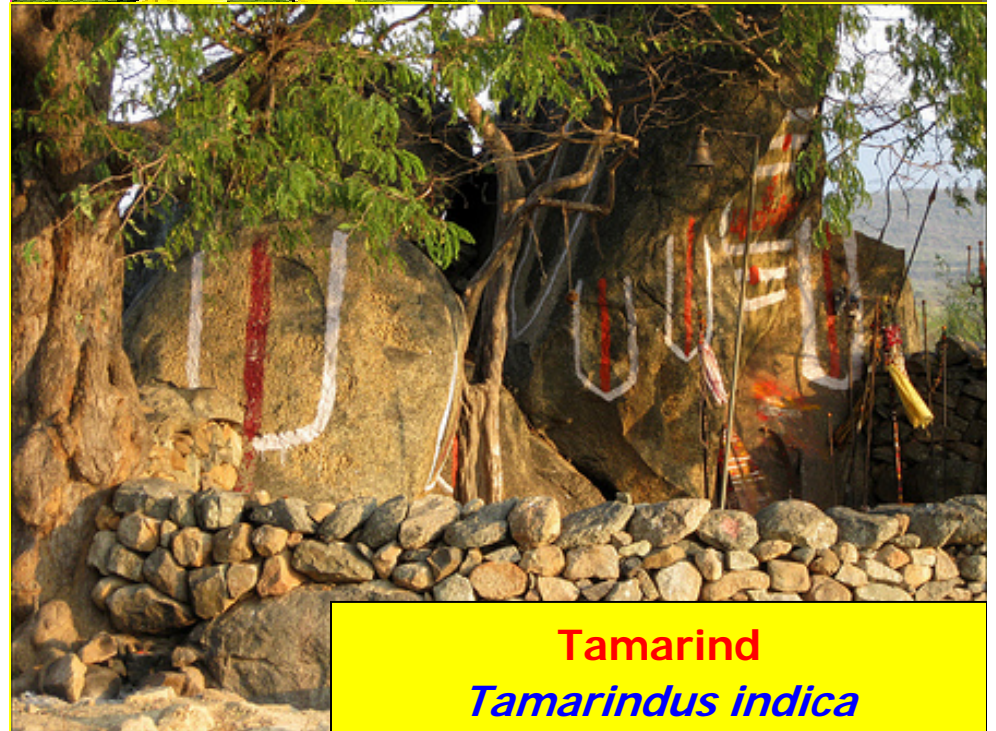
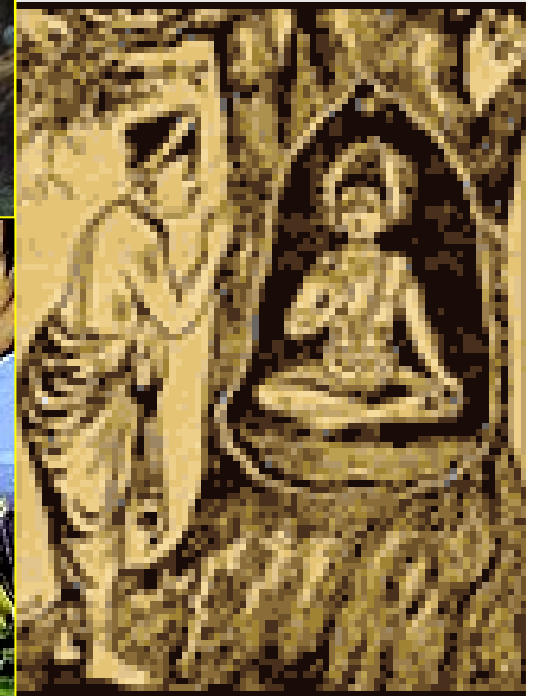
Monkeys love the ripened tamarind fruit

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- ❖ Hindi: Imlī इमली
- ❖ Bengali: Amlī
- ❖ Tamil: Puli புளி
- ❖ Telugu: Chinta
- ❖ Manipuri: Mange
- ❖ Marathi: Chinch



- ❖ Krishna sat under a tamarind tree when separated from Radha and experienced an intense epiphany with her spirit permeating him
- ❖ Saint and reformer Chaitanya also meditated upon Krishna seated under a tamarind
- ❖ Sleeping underneath a tamarind tree is considered to be folly
- ❖ Tree is grown in the precincts of temples to the Mother Goddess who battles evil spirits at night
- ❖ Leaves are composed of many leaflets which include the tale that the leaves were split by arrows shot by Lakshmana



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**Tamarindus (tam-uh-RIN-dus)
indica (IN-dih-kuh)**



Tamar means "Date" because of the date like appearance of the dried pulp

Leaves are evergreen, bright green in colour, elliptical ovular, arrangement is alternate, of the pinnately compound type



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The branches droop from a single, central trunk as the tree matures and is often pruned to optimize tree density and ease of fruit harvest



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At night the leaflets close up

Inconspicuous, inch-wide flowers, borne in small racemes, are 5-petalled, yellow with orange or red streaks



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Buds are pink as the four sepals are pink and are lost when the flower blooms

Fruits are flattish, beanlike, irregularly curved and bulged pods, borne in great abundance along the new branches and usually vary from 2 to 7 in long



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Pods may be cinnamon-brown or grayish-brown externally and, at first, are tender-skinned with green, highly acid flesh and soft

As they mature, the skin becomes a brittle, easily-cracked shell and the pulp dehydrates naturally to a sticky paste enclosed by a few coarse strands of fiber extending lengthwise from the stalk



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1 to 12 fully formed seeds are hard, glossy-brown, squarish in form, 1.1-1.25 cm in diameter, and each is enclosed in a parchment like membrane



Seeds are used for playing indoor games



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Uses

- ❖ Pulp is used to clean brass shrine furniture, removing dulling and the greenish patina that form
- ❖ Wood is of bold red color and due to its density and durability its heartwood can be used in making furniture and wood flooring
- ❖ Wood burns at a high temperature so it is frequently used as a fuel in the ovens of brick factories which require high temperatures

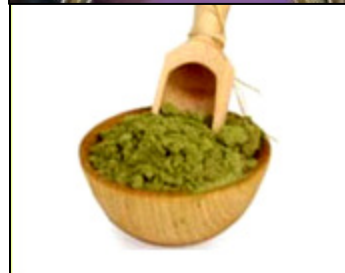
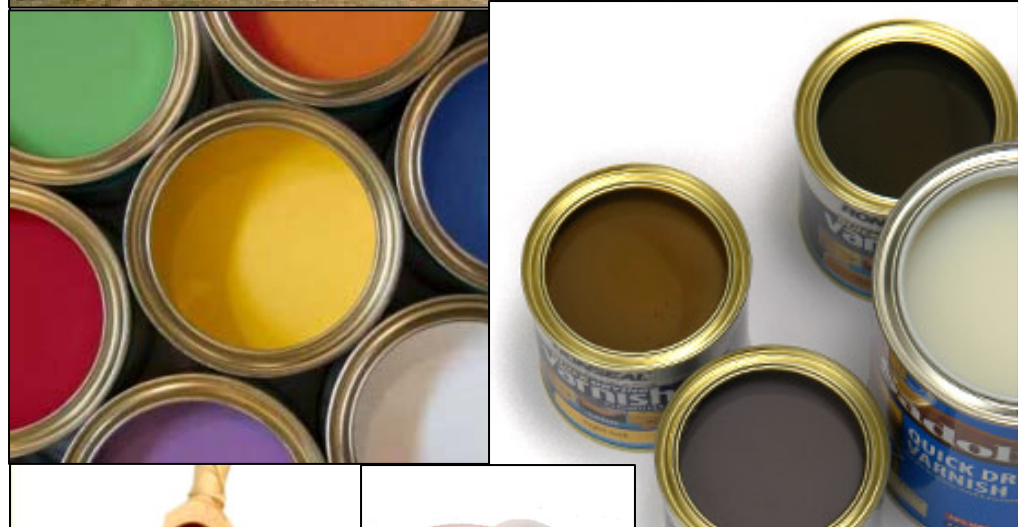


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Uses

- ❖ Used as ornamental trees and to provide shade on the country roads and highways
- ❖ Extracts of fruits and leaves have been added to body lotions, henna-based red hair dyes, face masks, lip balms, body butters and soaps
- ❖ Tamarind seed oil is used in making paints and varnishes



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Medicinal Uses

- ❖ In Philippines leaves have been traditionally used in herbal tea for reducing malaria fever
- ❖ Used as an Ayurvedic Medicine for gastric and/or digestion



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Leaves and fruits are used for preparing different recipes



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