Course Code : AGRI2006 Course Name: Production Technology for Vegetables and Spices

Classification of vegetables

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Learning outcome

- 1. The students will understand the Classification of vegetables.
- 2. Classification of vegetables: 1) Botanical 2) Based on Hardiness 3) Parts Used 4) Method of culture 5) Season

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Botanical classicfication

All vegetable belongs to Divison Angiospermae. The Angiospermae has 2 classes mono and dicotyledone. They are further divided in to families, genus, species, subspecies and botanical varieties. The grouping of vegetables therefore is as follows

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A. Monocotyledonae:

- 1. Amaryllidaceae Onion, Garlic, Leak, Shallot, Chive.
- 2. Liliaceae Asparagus
- 3. Araceae Colocasia esculenta
- 4. Diascoreaceae Yam
- **B. Dicotyledonous plants (vegetables):**
- 1. Chenopodiaceae Palak, Beetroot, Spinach
- 2. Compositae Lettuce, chikori
- 3. Convolvulaceae Sweet potato.
- 4. Brassicaceae Cabbage, Cauliflower
- 5. Crusiferae Brussels, Cole rabi or knol-khol, radish, mustard.
- 6. Cucurbitaceae All cucurbitaceous vegetables

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- 7. Euphorbiaceae: Tapioca (Manihot esculenta) 8. Leguminosae : Pea (Pisum sativum) French bean (Phaseolus vulgaris) Lima bean Asparagus bean (Vigna unguiculata var sesquipedalis) Cluster bean (Cyamopsis tetragonoloba) Gem (Dolichos lablab) Winged bean (Psochocarpus tetragonolobus) Soya bean (Glycine max) Methi (Trigonella fonumgreacum)
- 9. Malvaceae: Ókra (Bendi)
- 10. Poligonaceae: Sorrel, Rhubarb (Rheum rhapontiucm)
- 11. Solanaceae nPotato: Solanum tuberosum Brinjal: Solanum melongena Tomato: Lycopersicon esculentum Chillies: Capsicum fruitescence Pepper: Capsicum annum
- 12. Umbelliferae (Apiaceae) Carrot, parsley,
- 13. Rutaceae: Curry leaf Murraya koenigii (Munaga)

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Course Code : AGRI2006 Course Name: Production Technology for Vegetables and Spices Vegetables classification based on plant parts used: According to parts used for consumption

- 1. Leafy vegetables: Amaranthus, Cabbage and Palak
- 2. Fruts : Tomato, Brinjal, Bhendi, Peas, Beans, Cucurbits
- 3. Flower parts: Cauliflower and Broccoli
- 4. Under ground parts:
- a) Stem tubers: Potato and colocasia
- b) Root tubers: Carrot, Sweet potato and Tapioca
- c) Bulbs: Onion and garlic

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Classification based on season of growing

- Kharif season June to September Cucurbits, Brinjal, Okra
 Rabi season October to January Cabbage, cauliflower, Beet, Peas, tomato
- **3. Summer season** February to May Brinjal, Chilli, cluster beans, Bottle gourd

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Classification based on method of cultivation

This is a very convenient method. In this method all the crops that have similar cultural requirements are grouped together. Therefore it is possible to recommend general cultural practices for all vegetables, which are grouped together. Some groups like cucurbits, cold crops, bulb crops are not only have similar cultural requirements for the group but the crops in each group belong to same family. The groups like greens, salad crops, bulb crops, the parts edible in each group are also same. Therefore this system of classification has been found to be more satisfactory in understanding the principles of vegetable growing than any other methods. According to this method the vegetables are grouped in to 13 groups

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Group No. Group name Examples

- Group 1-Perennial vegetables Asparagus, Coccinea
- Group 2- Greens -Spinch, Palak
- Group 3 -Sald crops- Celery, Lettuce
- Group 4- Cole crops -Cabage, Cauliflower
- Group 5- Root crops -Beet root, Carrot, Radish
- Group 6 -Bulb crops -Onion, Garlic, Leek
- Group 7- Potato
- Group 8- Sweet Potato
- Group 9 Peas and beans Pea, cowpea, French bean
- Group 10 Solanacious vegetables Tomato, Brinjal, Chilli
- Group 11- Sweet corn, Okra
- Group 12 Cucurbits Bottle gourd, Pumpkin
- Group 13 Yam, Tapioca

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