

Tharzat:

Variety a zirin tin hnih leh a chanve hmunah quintal 150-180 vel a thar theih.

Seng Nnuah Enkawl Dan:

Seng hnuah daihlimah dah thin tur a ni a, hrukfai/silfai a a rah hmel mawilo leh natna kai te paih tur a ni. Tomato hi temperature 12°C ah kar 5-6 vel a dah that theih bawk.



Natnate:

1. **Vutbuak:** Tomato hnah ah vut buak rawngin a lo paw thin a, a nasat chuan a rah thlengin a tlem phah thin.

Enkawl Dan: Vutbuak natna a lo awm chuan **Hexaconazole** 1ml tui litre khata pawlhin kah tur.

2. **Hnahkir:** Tomato hnah a lo kir a, hei hi boruak lum lutuk avang leh rannung chikhat whitefly in a thlen a ni a.

Enkawl Dan: **Imidacloprid** 3ml tui litre khata pawlhin kah tur.

3. **Early & Late Blight:** Early blight natna a awm chuan a hnahah spot ang deuhin an lo val a, a rei

hnuah Tomato hnahte lo engin an lo ro a, a hnahte an tla kawlh thei.

Late blight natna ah chuan tomato hnahah te, a kungah te val dum angin an lo awm a, a hnah pum puite an lo ro thin a ni. Tin, he natna hian a rah thlengin a khawih a, an lo val a, an lo tawih thin.

Enkawl Dan: **Dithane M-45** emaw **Ridomil** 2gm tui litre khata pawlhin kah tur.

4. **Bacterial wilt:** Hetiang natna in a tlakbuak chuan a kung pumpui an lo vuai a, an thi thin. Lei atanga kai theih a ni a, Bacteria in a thlen a ni. Bacteria te hi temperature sang leh hnawngah an tam duh bakah lei al lutuk ah an awm duh bawk.

Enkawl Dan: **Dithane M- 45** emaw **Blitox** 2gm tui litre khata pawlhin kah tur.

Rannung:

1. **Mites:** Tomato hnah an zuk a, an lo eng thin.

Enkawl Dan: **Abamectin** 3ml tui litre khata pawlhin kah tur.

2. **Leaf miner:** Tomato hnah kara pangang awmin hnah an hreuh rang thin a, tomato hnah hnuailam/upa lam an tichhe nasa thin.

Enkawl Dan: **Deltamethrin** 1ml tui litre khata pawlhin kah tur.

3. **Thrips:** Rannungin an bawm nasat chuan Tomato hnah rawng a lo danglam thin a, silver rawng ang deuhin a lo awm thin.

Enkawl Dan: **Acephate** 1.5g tui liter khata pawlhin emaw **Imidacloprid** 0.5ml tui liter khata pawlhin kah tur.



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Greenhouse Chhunga Tomato Chin leh Enkawl Dan
(Protected Cultivation of Tomato)



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Introduction:

Greenhouse/polyhouse chhunga thlai chinah chuan tomato hi a lar ber pawl a ni a, greenhouse chhunga tomato chin hi a rah quality a tha bikin kumtluanin a chin theih a ni.

Greenhouse kan tih hi chi hrang hrang a awm a, steel, thir, thing leh mau hmangten a siam theih a, greenhouse/polyhouse chhungah hian tomato zam chi (indeterminate) hi an ching tlangpui thin a ni.

Tomato hi kan thlai chin te zinga pawimawh tak a ni a, chawhmeh atan bakah salad-ah te, soup-ah te, ketchup, sauce, etc. angte in an siam chhuak nasa hle baw. Vitamins, Minerals leh chaw tha dang a pai hnem avangin a pawimawh em em a ni.

Nursey Buatsaih Dan:

- Tomato kuina tur chu uluk taka lei leh phut a, tih zawl that leh tur a ni a, hemi hnu hian nursery bed 15cm a sang leh meter khat a zauin siam a, organic leitha (eg: vermicompost) te nena chawhpawlh leh tur a ni.
- Tomato kui nan hian protray/seedlings tray pawh a hman theih baw.
- Nursery bed siamte chu Formalin 4%, liter 4 zelin meter khat bial zela lei chu kah huh leh vek tur a ni.
- Hetianga lei kan sawngbawl hnu hian ni 3-4 vel polythene mulch (100 micron) hmanga lei chu khuh leh vek tur a ni a, chumi hnuah lei khuhna chu laksawn leh tur ani.
- Polythene chu hlih a, lei chu chawh leh tur a ni a, ni 4-5 chhung nursery bed chu dah theng thawt a;

chumi hnuah Neem cake 200g zel meter khat bialah pek leh tur a ni.

- Nitrogen, Phosphorus leh Potassium a tirah 5g zel meter 1 bial atan pek leh tur a ni a, tin phunsawna tur polythene mulch chu a tlar leh tlar inkar 60cm leh kung leh kung inkar 45cm a zauin phun hmaa verh kuak hmasak tur a ni. Hetia polythene hmanga khuh hian lei hnawna a siam bakah hnim to tur a veng baw a ni.

Phunsawn:

- Tomato tiak chu phunsawn hma nikhatah **Imidacloprid** 3ml leh tui liter khat chawhpawlh kah tur a ni a, phunsawn niah **Carbendazim** 1g leh tui liter khat chawhpawlh a kah baw tur a ni.
- Tomato tiakte chu polythene mulch verh kuak lai takah chuan phun tur a ni a, 60 cm x 45 cm inkar hlatin 2-2.5 cm vela thukin phun tur a ni. Phun zawh vele tuipek tur a ni a, nitin thlai tiak nun that thlengin tuipek a tha.
- Phun hnuah tomato tiak thi an awm chuan **Copper Oxchloride** (3g tui liter khata pawlh) emaw **Carbendazim** (1gm tui liter khata pawlh) a kah tur.

Tuipek:

Drip irrigation hmanga tuipek hian nitin metre khat bialah 2-3 litre peka ngai a, boruak awm dan a zirin a danglam thei baw. Tui hi Drip irrigation hmanga pek a nih dawn chuan phun hmaa tih fel vek tur a ni.

Leitha pek:

Tuipek ruala leitha pek (fertigation) hi a pawimawh hle a, water soluble fertilizer kan tih mai N:P:K

19:19:19 gram 3.75 hi meter khat irrigation hmanga pek tur a ni a, kar khatah vawihnih zelin phun atanga kar thumnaah pek tan tur a ni. Phun atanga ni 60 na atangin ni 30 danah micronutrients pek baw tur a ni.

Peng Paih leh Zamna Siam:

Tomato kung khatah peng hnih zel zuah hi a tha a, phunsawn atanga ni 20 atanga 30 tangin a peng paih tan in kar khat dana paih zeuh zeuh thin tur a ni.

Kung hnuai lama peng dang lo chawrte chu paih zel tur a ni. Tomato kungte chu plastic hrui hmanga zamna siamah zamtir tur a ni a, peng tin kha a zamna hrang theuh a siam tur a ni. Phunsawn atanga kar 4 naah emaw zamna siam vat hi a pawimawh hle. A peng paih pahin kar khat danah zamna siam that thin tur a ni.



Hnah Paih leh Kung Sang Lutuk Enkaw:

Tomato hnah upa leh hrise lo te chu phunsawn hnuah paihfai zung zung tur a ni a, kuta sik loin bakcheh emaw cutter emaw hman hram thin tur a ni. Phunsawn atanga ni 70 ah paih tan a tha. Tomato kung sang lutuk tur ven nan ni 20-30 danah phun atanga ni 80-90 tangin a zamna hrui thlah dul zeuh zeuh tur a ni.

Seng Hun:

Phun atanga ni 70-80 naah seng tan theih in, ni 170-180 thleng variety a zirin a seng theih thin a ni.