

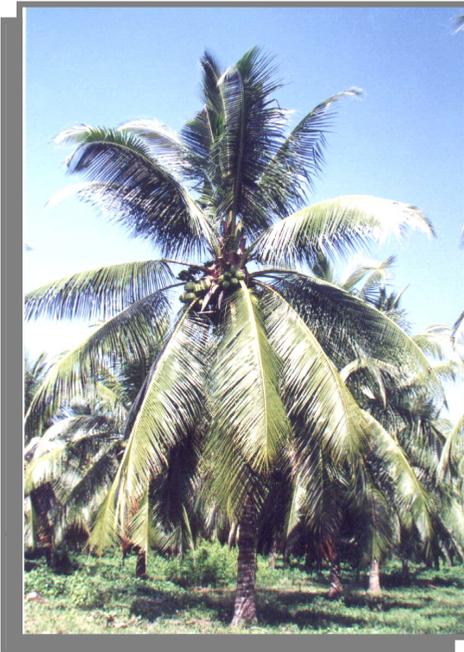
Coconut Variety For Commercial Buko Production

Tacunan Green Dwarf (TACD)

Plantation Sites: Rabanuel's Farm, Tacunan,
Davao City

Conservation Sites:
(Planted in 1977/1981) PCA Albay, Davao and
Zamboanga Research Centers,
and Coconut Breeding Trials Unit,
PSPC Mambusao, Capiz

Botanical and Morphological Description:



thick and stubby spathe, which is hollow in the tip. Its nuts

Known to local villagers as “Bilaka” or “Linkuranay”, which means ‘to sit before’. This local phrase fittingly describes the short, early bearing trait of this variety since one needs to bend to be able to harvest the first nuts borne by this variety during the early stages of its growth and development. Unlike most dwarf varieties, this variety has medium to large nuts. It has thick stems with closely spaced leaf scars. Its inflorescence has short and wide peduncle with short spikelets. This variety can be easily recognized through its

exhibit cracks in the stigmatic end while its fronds are born on a spherical crown, with wide leaflets.

Outstanding Characteristics for Commercial Buko Production:

This variety is early bearing with the first bunches often seen with nuts touching the ground during the early bearing years, which could be less than two year in highly suitable conditions. Tacunan palms established in typhoon or cyclone prone areas were observed to endure strong winds, which could be linked to its thick stem, robustness of the palm, and well-anchored root system. It has an average nut production of 94 nuts/palm/year, with yield potential of 204 nuts, and copra per nut of >250 grams.



Like the Galas green dwarf, coconuts from this variety passed the international standards¹ for young tender coconut. Its buko has an average circumference of 56 cm, with 159 g of meat, 5.1 mm thick and 2.2 lbs firm. It has an average of 478 ml water with 6.30% Total Soluble Solids (TSS) and pH 6.6. It has a medium chain fatty acid (MCFA) content of 71%, 53% of which is Lauric (C₁₂).

¹ Circumference =>45cm; Meat weight = 100g; Volume of Water = 250 ml; Thickness of meat = 4.6 - 6.15 mm; Firmness of meat = <3 lbs; % Total Soluble Solids (%TSS) = >5; and pH = >5