'Kayinja' is the name given in the Ganda/Luganda language of Uganda to 'Pisang Awak' (ABB genome group). The name is usually applied to the plants that produce fruits with little to no wax. The waxy fruit variant is called Musa or Kimusa.

In Uganda, the cooking banana is mostly used to make beer and juice. The juice is made by mashing ripe fruit in a large tub or bowl with banana leaf or grass leaves. It is worked with the hands until the solids start to separate from the pulp. After a few minutes, the juice is poured back through the leaf mash to strain out the pulp. In its raw state, it is very sweet but adding water produces a refreshing beverage.

Host reaction to diseases and pests

In a trial conducted in Burundi, both the 'Kayinja' and 'Pisang Awak' accessions had no signs of bunchy top 28 months after being exposed to the virus[1]. The virus was found in 'Pisang Awak', indicating that the cultivar is tolerant to the virus, and can act as a reservoir, but is not resistant. 'Kayinja' had not been tested for the presence of the virus at the time of publication.

Like all cultivars tested so far, 'Kayinja' is susceptible to Xanthomonas wilt, but it is also particularly susceptible to insect transmission of the disease.

References


See also on this website

Musapedia pages on cultivars:
Apantu
Asupina
Bira
Bogoya
Bungulan
Figue Pomme
Gerei Langi
Giant Cavendish
Grande Naine
Gros Michel
Huamoa
Iholena Iele
Inarnibal
Karat
Kayinja
Kisubi
Kolale
Lahi
Lai
Lakatan
Latundan
Maoli Maoli
Mbwazirume
Mysore
Ney Poovan
Obino l'Ewai
Pei Chiao
Pelipita
Pisang Awak
Pisang Jari Buaya
Pisang Lilin
Pisang Raja
Pitogo
Saba
Sucrier
Sukali Ndizi
To'o
Williams
Yangambi Km5

External links
To browse accession-level information on 'Kayinja' in MGIS

Contributors to this page: Inge Van den Bergh.
The original document is available at http://www.promusa.org/Kayinja