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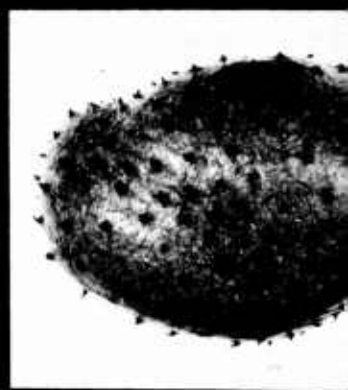
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Agriculture
Handbook
No. 642

Perennial Edible Fruits of the Tropics

An Inventory

87



Abstract

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The edible fruits of the Tropics are many in number, varied in form, and irregular in distribution. They can be categorized as major or minor. Only about 300 Tropical fruits can be considered great. These are outstanding in one or more of the following: Size, beauty, flavor, and nutritional value. In contrast are the more than 3,000 fruits that can be considered minor, limited severely by one or more defects, such as very small size, poor taste or appeal, limited adaptability, or limited distribution. The major fruits are not all well known. Some excellent fruits which rival the commercialized greatest are still relatively unknown in other parts of the Tropics and should be promoted. Introducing new fruits into a country is often difficult, however, and must be done legally. Obtaining information on the fruits and their sources is a first step, and this publication provides much of that information. This publication also lists the minor fruits as completely as can be done with the present state of knowledge.

Keywords: major tropical fruits, minor tropical fruits, tropical fruit cultivation, tropical fruit distribution, tropical fruit introduction, tropical fruits, tropical fruit utilization

Acknowledgments

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Perennial Edible Fruits of the Tropics

An Inventory

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1. Introduction

No class of foods has as much general appeal as fruits. Although they are sometimes rich in vitamins, minerals, oils, starches, and even proteins, fruits are seldom consciously eaten for their nutritional value but for their beauty, texture, aroma, juiciness, and refreshing flavor. Fruits are usually not the main course. They are the desserts or the foods to be nibbled or devoured between meals.

How many species of fruits are there in the Tropics?¹ In our opinion there are thousands. Of these, 300 are major and 100 are excellent, but perhaps only 50 are already well known. Many tropical fruits are unknown to the temperate palate, and there are many still known in only a small part of the Tropics. There remains an immense task to know, to culture, to improve, to show, and to share tropical fruits with the world.



Figure 1.—Botanical fruits of several kinds.

¹We define the Tropics as that area between the Tropic of Cancer and the Tropic of Capricorn (the Torrid Zone) with warm day and night temperatures throughout the year. For our purpose we include adjacent areas in the Temperate Zone with this climate (the subtropics), and we include highlands with temperate climates in the Torrid Zone.

What Is a Fruit?

In the botanical sense, all flowering plants (monocotyledons and dicotyledons) produce fruits (fig. 1). These are the results of reproductive growth, generally the structures developed from flowers or from clusters of flowers. Fruits may be only the reproductive organs of the plant or may include other parts of the flower, such as the receptacle, sepals, and pedicel. We use the word "fruit" in a more restrictive and popular sense.

We consider only edible fruits of tropical or subtropical origin. We do not include in this inventory certain Temperate Zone fruits grown in restricted areas of the Tropics, such as apples, peaches, and pears and their many relatives. Temperate Zone fruits in the Tropics are generally out of place and insignificant in their impact. But having said this, we realize that certain Temperate Zone fruits—grapes, for example—can be adapted to the Tropics, and we have included such selections.

We have further limited our selection to perennials. Thus, we do not consider the family Cucurbitaceae (fig. 2), although many have sweet fruits occupying the



Figure 2.—Fruits of annual herbaceous plants.

same position in the diet as any other fruit. On the other hand, we have included fruits of the family Solanaceae, although they are borderline by our definition. In addition, some might consider the Solanaceae to be "vegetables," but we could not find, based on use and perception, any such clear-cut distinction.

Fruits are often eaten raw, out of hand, but a few are eaten or are edible only when cooked. A cooked botanical fruit is often considered a vegetable. We have tried to eliminate botanical fruits that are used more as vegetables (fig. 3). Yet, there were traditional exceptions, including the breadfruit, clearly a fruit to everyone, yet used only as a vegetable.

We have wrestled with the concept of "nut" as opposed to "fruit" and "seed." Botanically, a nut is a hard, indehiscent one-seeded fruit (fig. 4). In horticulture, however, many fruits that are considered to be nuts do not fit this definition. Moreover, the exact distinction between seeds and nuts is vague, and we may have included certain seed-bearing species that others may not consider to be either fruits or nuts.



Figure 3.—Fruits used as cooked vegetables.



Figure 4.—Nuts and seeds of various kinds.

Although edibility was one of our prime criteria for including a selection, there are fruits that are considered edible by some and inedible by others. The distinction is fuzzy, and we cannot resolve the problem. We have preferred to err on the side of being inclusive in these cases.

Size was another of our criteria. We have excluded very small fruits that are hardly worth the effort of harvest, except in emergency, but we have included many that are so tasty that their omission would be an error.

The task of deciding which fruits to include was complicated by taxonomy. We have used the best sources of information available to us, but information is often lacking. For instance, experts are often confused by the variety of forms within broadly distributed species. Whether these forms are distinct species, in the sense that they are reproductively isolated from each other, or are only variants of one or more species often cannot be determined. Errors may also occur when the same form is given two or more names. In many cases we were not able to establish synonymy, and we believed it better to include too many names rather than too few.

Major and Minor Fruits

We have attempted to classify fruits as major (chapter 2 and part of 3) and minor (part of 3 and chapters 4–7), often a difficult task. Major fruits have often been introduced from one region to another and are frequently well known. They are usually large, but when small, they are of high quality. They may be marketed internationally, or they may be economically important only in certain regions. On the other hand, they may have little or no economic importance; nonetheless, we have considered them to be major if they are widespread, well known, or often used.

In contrast, minor fruits are usually not widely distributed. They are often small. They may only grow wild and have little or no potential for cultivation and marketing. Most probably merit neglect, but some may have the potential to be improved and developed into a major fruit. Certainly, different cultures interpret edibility in different ways. But throughout primitive cultures a very wide variety of fruits was sampled. Thus, knowledge of minor fruits is large on all tropical continents. We have listed approximately 2,800 minor fruits—800 for the Americas, 1,200 for Africa, 500 for Southeast Asia, and 300 for India.

We have segregated the major and minor fruits in separate chapters because we believe most people will want more information on the major fruits than on the minor fruits. However, with respect to Rutaceae, the citrus family, we have placed major and minor fruits in one chapter because of the intimate relationships among them and the difficulty of making a clear separation.

Major fruits listed in chapters 2 and 3 are not included in any regional list of minor fruits, even though they may indeed be minor in some of those. On the other hand, minor fruits occurring in more than one region are listed in all appropriate chapters.

Of the major fruits listed in chapters 2 and 3, we consider the 19 most important to be cashew, pineapple, papaya, sweet orange, lemon, grapefruit, avocado, Brazil nut, breadfruit, banana, guava, mango, coconut, oil palm, date, yellow passion fruit, macadamia nut, litchi, and cacao. Do these fruits have anything in common that might point to winners among less known fruits?

Geographical origin seems to be related to greatness (fig. 5). The most important tropical fruits come from South America and Asia. Only the date palm comes

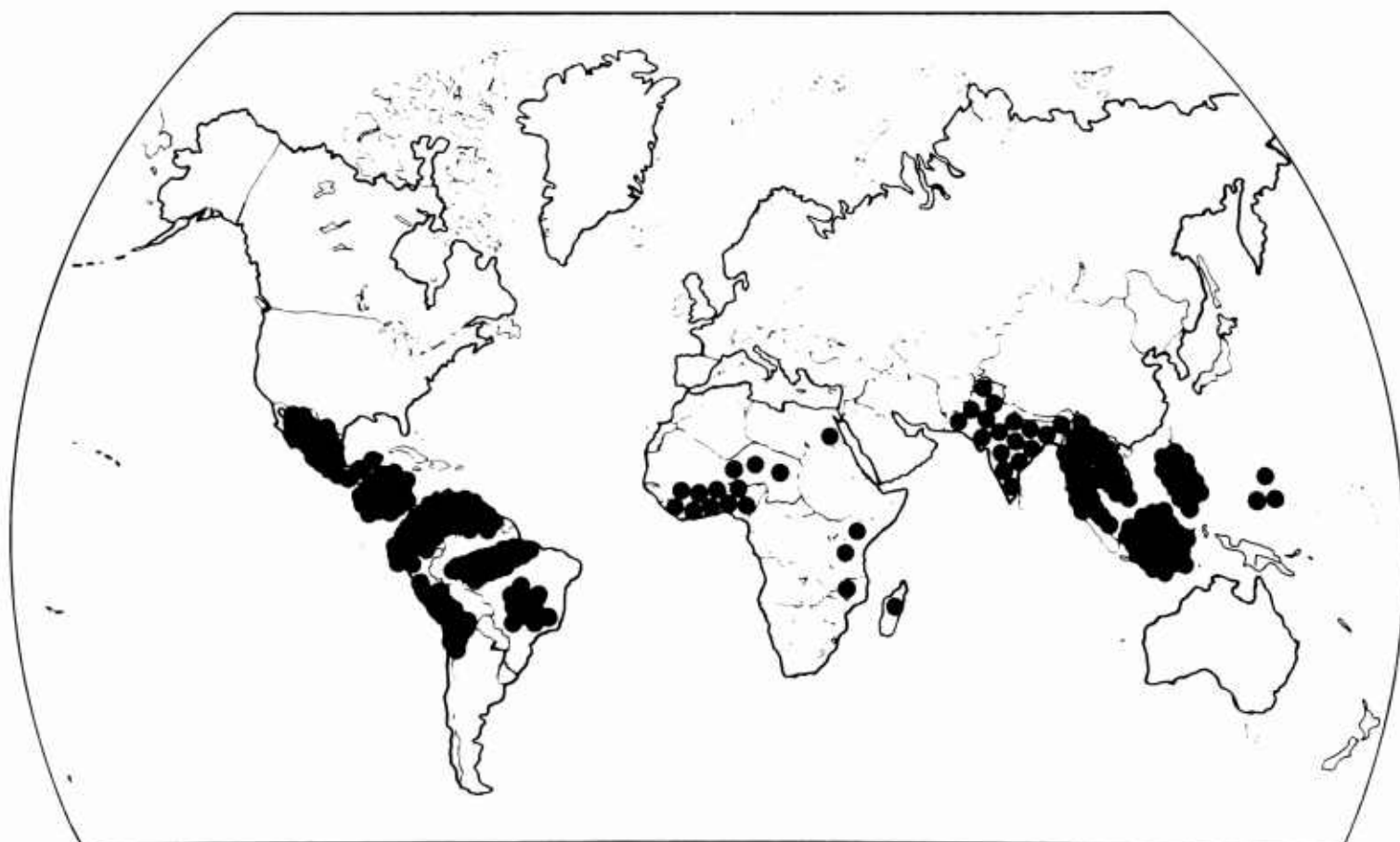


Figure 5.—Geographical origin of the principal tropical fruits. Each fruit is represented by a dot.

from Africa, and it is really subtropical in origin. This is surprising considering the great number of native fruits in Africa, many of which are of considerable local importance. We believe that the fruits still to become great will be found in South America and Southeast Asia (see chapters 4 and 6).

From a taxonomic standpoint, our selection of the greatest fruits is not restricted to a few families or to closely related families. Two families, *Palmae* and *Rutaceae* (*Citrus*), are represented by three species each, and one family, *Anacardiaceae*, is represented by two. It is noteworthy that the pineapple, which we consider to be one of the greatest fruits, is also one of the very few edible fruits in the family *Bromeliaceae*.

Good shipping and keeping qualities probably help make fruit important. Although many of the great fruits do not keep well when ripe, they can be picked mature, shipped long distances, and then ripened. Others, such as guava, are normally picked when nearly ripe and are seldom shipped, although products made from them are shipped everywhere. Still, some important fruits (breadfruit, for example) do not play an important role in commerce.



Figure 6.—Banana, the greatest and most ubiquitous tropical fruit.

Probably, ease of cultivation is an important factor in making a fruit great. Some of the best are grown not only in great plantations but also in dooryards—for example, banana (fig. 6), mango (fig. 7), and citrus. Some great fruits are more difficult to grow, however, or are not widely adapted—for example, pineapple (fig. 8), Brazil nut, and cacao.

We are convinced that some fruits are great because of circumstance. These have been selected purposefully by man for development and have been systematically grown and marketed. The banana and citrus fruits are examples.



Figure 7.—Mango, a peach of a fruit for the Tropics.

Production of Major Fruits

Estimating production of most fruits is difficult, for very important fruits are produced in quantity in door-yards throughout the Tropics, where they are both used and wasted extensively. Statistics are often meaningless except for fruits that are widely exported. It is conventional to rely on statistical data developed by the Food and Agriculture Organization (FAO) of the United Nations as the most reliable data available, but the limitations should be recognized. The fairly recent statistics below show the comparative productions of some of the best fruits from the Tropics and Temperate Zone.

	Annual production (1,000 tons)	Principal producing countries
Apple	21,500	France, United States, Germany
Pear	7,100	Italy, Afghanistan, United States
Peach and nectarines	6,100	France, Spain, Japan, United States
Plum	4,600	Yugoslavia, Romania, United States
Orange	28,900	United States, Brazil, Mexico
Tangerine	6,400	Japan, Portugal, Greece
Lemon, lime	4,000	Italy, United States, India
Grapefruit	3,700	United States, Israel
Avocado	1,000	Mexico, Dominican Republic, Brazil, United States
Mango	11,800	India, Philippines
Pineapple	4,300	United States, Thailand, Philippines
Banana	35,800	Brazil, India, Ecuador

For the majority of the tropical fruits no production statistics are available.

On the basis of FAO data, and probably also when backyard consumption is taken into account, the most important of the tropical fruits is the banana. In spite of its soft structure and poor keeping qualities, the banana is widely known by many millions of persons who have never seen a banana plant (fig. 6). Bananas are produced in almost if not all tropical countries and are extremely widely adapted and versatile. The bananas seen in the Temperate Zone, represent only three to four varieties of the dozens of banana varieties known in the Tropics.

Very close to the banana, or even surpassing it in production when taken together, the citrus fruits are extremely important. A good proportion of these are produced in subtropical and even in temperate climate. The versatility of the genus is such that Japan is a major producer of tangerines, and Italy of lemons. There are few households throughout the world that have never known a citrus fruit.

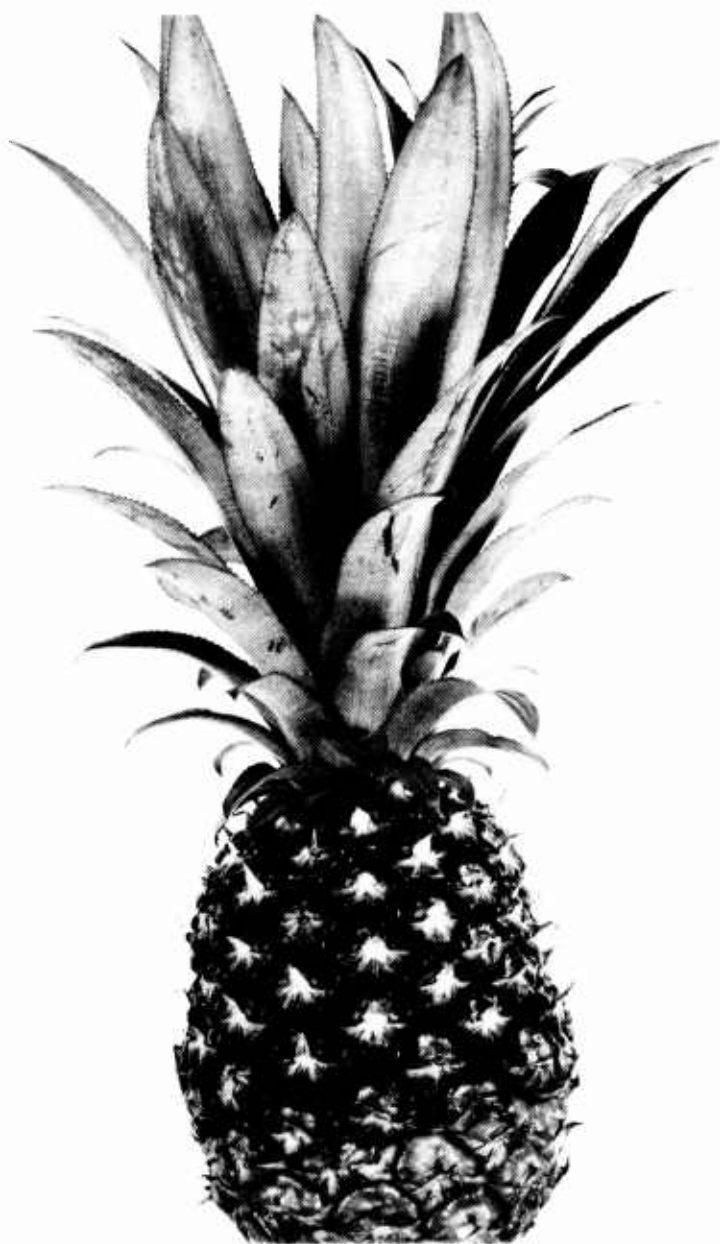


Figure 8.—Pineapple, variety Sugar Loaf, a great fruit everywhere.



Figure 9.—Avocado, in many forms, is great in the Tropics and even the warm Temperate Zone.

Apples, of course, are very important, but the majority are produced in the Temperate Zone. Mangoes (fig. 7) are tropical fruits that are still underutilized. Most of the production in India is for local consumption. Other outstanding fruits in international commerce are pineapples (fig. 8) and avocados (fig. 9). The date (fig. 10) is really a subtropical or warm temperate fruit.



Figure 10.—Date, a great fruit for the dry subtropics.

Fruits With Outstanding Nutritional Content

Fruits contribute to the diet, chiefly by adding vitamins. Many fruits are very good sources of provitamin A, or carotene, often associated with yellow color. (There are no other external clues about the nutritional value of fruit.) Others supply more than adequate amounts of vitamin C. They may contain small amounts of biotin and pantothenic acid, but the principal B vitamins—thiamine, riboflavin, and niacin—are usually not found in useful amounts. Nuts are usually good sources of vitamin E and often of the B vitamins, and they are sources of proteins and oils as well. The fruits with the best nutritional content are as follows:

- *The banana.* When cooked green, it contains principally starch. As it ripens, the percentage of starch decreases and the percentage of sugar increases until, when fully ripe, almost all of the carbohydrate is in the form of sugars. The banana contains useful amounts of vitamin B₆ and riboflavin. Bananas are easy to digest, especially when completely ripe.
- *Citrus fruits of all kinds.* They are excellent sources of vitamin C, and the orange and other orange-colored citrus fruits are fair sources of provitamin A and good sources of calcium.
- *The avocado.* It is a very good source of highly digestible oil containing unsaturated fatty acids. Some varieties are good sources of phosphorus and riboflavin and excellent sources of vitamin A. Some varieties also contain useful amounts of protein.
- *The mango.* It is usually an excellent source of provitamin A but a variable source of vitamin C; as mangoes mature, vitamin C content decreases.
- *The guava.* It is an excellent source of vitamin C and iron and a good source of niacin.
- *The passion fruit.* It is an excellent source of provitamin A and perhaps the best fruit source of niacin. Its vitamin C content is fair.
- *The papaya.* It is a good source of provitamin A and ascorbic acid and, surprisingly, a fair source of calcium.
- *The coconut.* One of the best fruits with respect to protein, the coconut is an excellent source of oil, which unfortunately is mostly composed of saturated fatty acids. Its phosphorus content is high, and its iron content is excellent, but its vitamin B content is very low for a seed.
- *The macadamia nut.* An outstanding source of protein, oil, phosphorus, iron, thiamine, and riboflavin and a fair source of calcium and niacin. This is perhaps the most nutritious of all nuts.
- *The acerola.* This small berry contains more vitamin C than any fruit known.
- *The tamarind.* Its pulp is a very good source of calcium and phosphorus and an unusually good source of riboflavin.
- *The durian.* This little known fruit is a good source of iron and niacin as well as carbohydrates.
- *The canistel.* A fair source of protein and provitamin A, this fruit is one of the richest sources known of sugars.

Problems of Introducing New Fruits

The problems associated with introducing a new fruit into a region are numerous. The first problem is finding high-quality germplasm for introduction. A good beginning is to ask farmers, gardeners, nurserymen, agricultural extension agents, professors, and scientists at agricultural experiment stations around the tropical world about indigenous species or varieties desired. Most persons interested in rare and unusual fruits maintain a network of useful connections. One has to become part of this network. Joining organizations such as the Rare Fruit Council International (see later) is one way of getting in touch with knowledgeable people.

It is not enough to merely locate the species or variety desired. It is also necessary to obtain propagation material and perhaps propagation facilities. And one may be asked for materials or services in exchange. Perhaps the best way to get material is to find a person who grows the plant and knows it well. Museums, botanical gardens, agricultural experiment stations, and universities are also good places to look.

Successful introduction is also a matter of securing the right kind of propagating materials at a favorable time. The seeds of many tropical fruits need to be planted within a few days of being removed from the fruit, for they die when dried. Budwood or scions for grafting must be transferred quickly. Bare-rooted trees are often difficult or impossible to transfer. Therefore, careful planning and attention to transportation details are necessary.

The laws of various countries may restrict both the removal and the introduction of plant materials. While these regulations might seem to be unnecessary obstacles to the novice, they are generally based on a realistic assessment of the hazards of uncontrolled plant introduction. Permits are usually necessary for introduction, and inspection of the plant materials before and after introduction is often required. These requirements are time consuming. Transfer of plant materials within a country, however, is relatively unrestricted, so it is best to look for domestic materials before contemplating foreign introductions.

The transfer of germplasm into a region is only the first step. Some material may have to be kept in quarantine for a time. Then, it must be cared for and multiplied. If a number of varieties or kinds have been chosen for introduction, evaluation to select the best plants is desirable, and this process is usually time consuming when the plants are fruit trees. Widespread distribution and testing over a number of years is also desirable—another lengthy process.

Finally, after good new fruit varieties are available comes the problem of distributing them to the public. Not only must the mechanics of distribution be worked out, but also the producing farmer and consuming public must be educated. If this last step is not taken, trees may be willfully destroyed (if they have been distributed free of charge) or the fruit may be ignored in the marketplace.

When is the job of introducing a new fruit done? We consider the job done when 50 percent of the adult population in a country knows the fruit. By our criterion, fairly well known fruits have not been fully introduced.

Major Sources of Information

A complete list of our published sources is at the end of this book. Some of them deserve special mention.

A most useful compendium was “Tanaka’s Cyclopedia of Edible Plants of the World (1976).” This broadly based compendium is undoubtedly the best source of names of any kind of edible plant. Because of its breadth, it often lists little more than the scientific name, the fact of edibility, and a reference. Synonyms are often marked, but others are sometimes overlooked. Furthermore, the extensive listing cannot suggest the close relationships that exist among some entities listed as separate species. Tanaka’s list contains little information concerning the frequency of use, economic importance, quality, and potential of a given fruit.

Tanaka’s “Cyclopedia” relies heavily on certain regional publications to which we have referred frequently:

For Southeast Asia, Burkill’s “Dictionary” (1935) is the best available source of information, although it is now somewhat out of date. “Useful Plants of the Philippines,” by W. H. Brown (1951–56), was also very useful.

For India, Watt’s “Dictionary of the Economic Products of India” (1893) was useful, but it may have led us into many errors because the relative importance of minor fruits was often not given. Still, we had no better source.

For the worthwhile fruits of the American tropics, we relied heavily on Uphof’s “Dictionary of Economic Plants” (1968). Short to long paragraphs are supplied for each fruit, but minor species are often omitted.

For Brazil, the works by Fonseca (1954), Le Cointe (1934), and Goméz (1977) are excellent. In addition, the small book by Cavalcante (1976) is the best we know as a source of information on fruits of the Amazon basin.

For Africa, Dalziel’s book (1948) is an excellent source of information. Jardin’s book (1967) is more comprehensive but less informative.

The following list of institutions in the tropics might be useful in obtaining new information and specific fruits or seeds:

Brazil

Centro de Pesquisa Agropecuaria do Trópico Úmido
Caixa Postal 48
Belém, Pará
Brazil

Departamento de Fitotecnia
Universidade Federal de Viçosa
36570 Viçosa, Minas Gerais
Brazil

Jardim Botânico do Rio de Janeiro
Rio de Janeiro, Guanabara
Brazil

Jardim Botânico do São Paulo
Caixa Postal 4005
São Paulo, São Paulo
Brazil

Chile

Facultad de Agronomía
 Universidad de Chile
 Santiago
 Chile

Colombia

Instituto Colombiano Agropecuario
 Palmira
 Colombia

Costa Rica

Centro Agronómico Tropical de Investigación
 y Enseñanza
 Turrialba
 Costa Rica

Instituto Internacional para Cooperación en
 la Agrícola
 Apartado 55, Coronado
 San José
 Costa Rica

England

Tropical Products Institute
 56-62 Gray's Inn Road
 London WC1X 8LU
 England

Guatemala

Jardín Botánico
 Avenida de la Reforma 0-42
 Zona 10
 Guatemala
 Guatemala

Honduras

Tela Railroad Co.
 Division of Tropical Research
 La Lima
 Honduras

Escuela Agrícola Panamericana
 Apartado 93
 Tegucigalpa
 Honduras

Lancetilla Experiment Station and
 Wilson Popenoe Botanical Garden
 Apartado 46
 Tela, Atlántida
 Honduras

Hong Kong

Hong Kong Herbarium
 Agriculture and Fisheries Department
 Canton Road
 Kowloon
 Hong Kong

India

Division of Horticulture
 College of Agriculture
 Dharwar 580005
 India

Calcutta University
 35 Ballygunge, Circular Road
 Calcutta 19
 India

Horticultural Research Station
 Saharanpur, Uttar Pradesh
 India

Botanical Gardens
 Lucknow, Uttar Pradesh
 India

Indonesia

Lembaga Penelitian Horticulture
 Pasarminggu
 Jakarta Selatan
 Indonesia

National Biological Institute
 Bogor
 Indonesia

Israel

Division of Subtropical Horticulture
 Volcani Institute for Agricultural Research
 Beit-Dagan, Box 6
 Israel

Jamaica

Castleton Gardens
St. Mary
Jamaica

Royal Botanic Gardens
Kingston
Jamaica

Malaysia

MARDI
Serdang, Sungei Besi
Selangor
Malaysia

Mexico

Comisión Nacional de Fruticultura
Juan Soto #1
Veracruz, Xalapa
México

INIA, Departamento de Frutales Tropicales
Apartado 6-882 y 6-883
México 6, D.F.
México

New Zealand

Department of Scientific and Industrial Research
Auckland
New Zealand

Peru

Universidad Nacional de la Selva
Apartado 165
Tingo Maria
Peru

Departamento de Horticultura
Universidad Nacional Agraria
Apartado 456, La Molina
Lima
Peru

Philippines

College of Agriculture
University of the Philippines
Los Banos, Laguna
Philippines

Singapore

Botanic Gardens
Singapore 10
Singapore

South Africa

University of Natal
Pietermaritzburg
Natal
South Africa

Taiwan

Chia-Yi Experiment Station
Chia-Yi
Taiwan

Thailand

Department of Horticulture
Kasetsart University
Bangkok 9
Thailand

Trinidad

University of the West Indies
St. Augustine
Trinidad

Uganda

Entebbe Botanic Gardens
P.O. Box 40
Entebbe
Uganda

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California Rare Fruit Growers
Star Route, Box P
Bonsall, Calif. 92003
U.S.A.

Department of Horticulture
University of California
Riverside, Calif. 92502
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Department of Horticulture
University of Hawaii
Honolulu, Hawaii 96822
U.S.A.

Department of Horticulture
University of Puerto Rico
Mayagüez, P.R. 00708
U.S.A.

Fairchild Tropical Gardens
10901 Old Cutler Rd.
Miami, Fla. 33156
U.S.A

Foster Gardens
Honolulu, Hawaii 96815
U.S.A.

Tropical Agriculture Research Station
Agricultural Research Service
U.S. Department of Agriculture
Box 70
Mayagüez, P.R. 00709
U.S.A.

Rare Fruit Council International, Inc.
13609 Old Cutler Road
Miami, Fla. 33158
U.S.A.

Texas A&M University
Cooperative Research Unit
Weslaco, Tex. 78596
U.S.A.

University of Florida, TREC
18905 S.W. 280th St.
Homestead, Fla. 33031
U.S.A.

Subtropical Horticulture Research Unit
Agricultural Research Service
U.S. Department of Agriculture
13601 Old Cutler Rd.
Miami, Fla. 33158
U.S.A.

Venezuela

Fondo de Desarrollo Frutícola
Edificio Nuevo Centro, Piso 8
Avenida Libertador, Chacao
Caracas
Venezuela

2. Major Fruits

Actinidiaceae

***Actinidia chinensis* Planch.**

Common names: Chinese gooseberry, kiwi (English); yang-t'ao (Chinese); oni-matatabi (Japanese).

Origin: China.

Distribution: Subtropical areas; warm Temperate Zone.

Cultural requirements: Requires prolonged cool weather during dormancy for successful development. Long days promote flowering. Tolerant of frost when dormant.

Description: Deciduous vine, grown on trellises. Propagation by seed, cuttings, grafting. Fruit production in 2–3 years from seed, 1 year from vegetative propagation. Flowers October–November in Southern Hemisphere, May–June in Northern. Dioecious. Fruit matures in 180–200 days. Fruit ellipsoid, 10–15 cm long, 50–100 g, solitary or in clusters of 2–3; external color brown, internal green.

Utilization: Internationally known, of growing economic importance. Pulp of fruit eaten fresh, cooked in preserves, pies. Flavor sweet, pleasant; wide appeal. Good source of vitamins A and C. Commercial production in China, New Zealand, South Africa, U.S.A. (California). Good potential for expansion in cool areas. Varieties: 'Abbott', 'Allison', 'Bruno', 'Greensill', 'Hayward', 'Matua', 'Monty', 'Tomuri'.

References: Bailey 1961, Habart 1974, Nihoul 1976.

Anacardiaceae

***Anacardium occidentale* L.**

Common names: cashew (English); marañón, merey, cajuil (Spanish); cajú (Portuguese); acajou (French).

Origin: South America.

Distribution: Pantropic.

Cultural requirements: Grows best in hot tropical climate below 1,000 m elevation. Soil pH 4.5–6.5. Tolerant of poor soils and seasonally dry conditions.

Description: Tree to 12 m. Propagation by seed, grafting, layering, cuttings. Fruit production in 4–5 years from seed, 2–3 years from vegetative propagation. Flowers February–March. Fruit matures in 60–90 days. Consists of one seed (cashew nut, 2.5–3 cm long) hanging below the enlarged peduncle (cashew apple). Solitary or in small clusters. Apple has red or yellow external color, pale-yellow internal color.

Utilization: Nut highly commercialized and of high quality. Nut roasted to remove noxious oil; excellent flavor, universal appeal. Apple eaten fresh, as juice, preserve; flavor sweet, somewhat astringent, with moderate appeal. Nut rich in protein and oil, apple in vitamin C. Nut important in international commerce, apple in local areas. Good potential for expansion.

References: Araque 1968, Morton 1967.

***Anacardium giganteum* Hanc. ex Engler**

Common names: anacardier géant, cajou (French); cajueiroacu-da-mata (Portuguese).

Origin: Brazil, Guiana.

Distribution: Brazil, Guiana.

Cultural requirements: Hot, humid tropical lowlands.

Description: Tree to 40 m. Propagation by seed. Flowers in December (Brazil). Fruit 2.5 cm long, edible peduncle 2 cm long, in small clusters; peduncle external color red, internal color pink.

Utilization: Nut edible but small. Peduncle eaten fresh, as juice; flavor sweet or acid, astringent, refreshing; moderate appeal. Nut rich in protein and oil, peduncle in vitamin C. Potential unexplored, but probably fair.

References: Cavalcante 1976, Fouqué 1974.

***Bouea gandaria* Blume (= *B. macrophylla* Griff.)**

Common names: maprang (English); kundangan, setar (Malaya); maprang (Thailand); gandaria (Java).

Origin: Southeast Asia.

Distribution: Southeast Asia.

Cultural requirements: Hot tropical lowlands with monsoon climate. Not well adapted to calcareous soils.

Description: Tree to 20 m. Propagation by seed, grafting. Fruit production from grafts in 2–3 years. Flowers January–March. Fruit matures in 180 or more days. Fruit 4–7 cm long, in small clusters; external color yellow, internal yellow to orange.

Utilization: Pulp eaten fresh or cooked in jams, chutney. Flavor of good selections sweet, pleasant; moderate appeal. Good source of vitamins A and C. Fair potential in areas where known, but not likely to be widely commercialized.

Reference: Molesworth Allen 1967.

***Bouea oppositifolia* (Roxb.) Adelb. (= *B. microphylla* Griff.)**

Common names: plum mango (English); remenia (Malaya).

Origin: Southeast Asia.

Distribution: Southeast Asia.

Cultural requirements: Hot tropical lowlands with monsoon climate.

Description: Tree. Propagation by seed. Fruit 2.5 cm long; external color yellow, internal yellow to orange.

Utilization: Pulp eaten fresh (green or ripe), cooked in jam, chutney. Flavor sour, pleasant; limited appeal. Good source of vitamins A and C. Little potential.

References: Burkill 1935, Molesworth Allen 1967.

***Buchanania lanzan* Spreng.**

Common names: almondette (English); kalompang (Malaya); piyal (India).

Origin: India, Burma.

Distribution: India, Burma, Malaya.

Cultural requirements: Hot tropical-monsoon climate.

Description: Medium-size tree. Propagation by seed. Fruit 1.5 cm long, black exterior.

Utilization: Pulp eaten fresh or dried; flavor sweet, pleasant; medium appeal. Seed roasted; used in confections and as source of oil; flavor similar to almond; source of protein and oil. Fair potential as almond substitute.

References: Burkill 1935, Dastur 1951.

***Dracontomelum mangiferum* Blume**

Common names: sekuang (Malaya); manguier mombin (French).

Origin: Southeast Asia, India.

Distribution: Southeast Asia, India.

Cultural requirements: Hot tropical lowlands.

Description: Tree to 20 m. Propagation by seed. Fruit small, with scant pulp.

Utilization: Fruit preserved as relish. Flavor sour; limited appeal. Locally used; of little economic value and potential.

Reference: Burkill 1935.

***Harpephyllum caffrum* Bernh. ex Krause**

Common names: Kaffir plum, cape ash (English).

Origin: South Africa.

Distribution: Africa, India, U.S.A.

Cultural requirements: Tropical and subtropical climates. Tolerant of dry conditions, poor soil.

Description: Tree. Propagation by seed. Fruit small.

Utilization: Pulp eaten fresh, made into jelly.

Esteemed locally or of local economic value.

Little potential.

Reference: Irvine 1961.

***Lannea acida* A. Rich.**

Common names: bembé (Mali); sabaga (Volta).

Origin: West Africa.

Distribution: West Africa.

Cultural requirements: Hot tropical lowlands.

Tolerant of poor, rocky soils and dry savanna conditions.

Description: Tree to 10 m. Propagation by seed.

Flowers December, fruit matures in 30 or more days. Fruit 1.5 cm long, in large clusters, red to purple exterior.

Utilization: Pulp eaten fresh, dried. Flavor sour, somewhat resinous. Widely used in local areas but of limited appeal. Some possibility of expansion.

References: Dalziel 1948, Irvine 1961.

***Mangifera caesia* Jack.**

Common names: binjai (English); binjai, kemang (Malaya); lam-yai (Thailand); bonglo (Java).

Origin: Southeast Asia.

Distribution: Southeast Asia.

Cultural requirements: Hot tropical lowlands with monsoon climate.

Description: Tree to 35 m. Propagation by seed. Fruit 10–15 cm long; external color brown to yellowish brown, internal whitish.

Utilization: Pulp of green or ripe fruit eaten fresh, cooked, preserved. Flavor sweet to sour, aromatic. Widely used but of limited appeal. Source of vitamin A. Little potential for expansion.

References: Burkill 1935, Molesworth Allen 1967.

***Mangifera foetida* Lour.**

Common names: horse-mango (English); bachang, machang (Malaya); ma-mut (Thailand); xoai hoi (Vietnam).

Origin: Southeast Asia.

Distribution: Southeast Asia.

Cultural requirements: Hot tropical lowlands with monsoon climate.

Description: Tree to 25 m. Propagated by seed. Fruit 10–15 cm long; external color yellowish green, internal yellow to orange.

Utilization: Pulp eaten fresh, more commonly in curries, chutneys, preserves. Flavor sweet; strong unpleasant odor. Source of vitamins A and C.

Little potential outside of present area of culture.

References: Burkill 1935, Molesworth Allen 1967.

***Mangifera indica* L.**

Common names: mango (English, Spanish, various other languages); mangga (Malaya); ma-muang (Thailand).

Origin: Southeast Asia.

Distribution: Pantropic; hot subtropical areas.

Cultural requirements: Hot tropical lowlands, seasonally dry. Tolerant of a variety of soil conditions.

Description: Tree to 25 m. Propagation by seed, grafting. Fruit production in 6–10 years from seed, 3–5 years from grafts. Can flower at any time of year, depending on variety, latitude, and climate. Fruit matures in 120–180 days. Most varieties self-fertile but benefit from cross-pollination. Fruit 8–25 cm long, 200–1,800 g, solitary or in small clusters; external color green, yellow, orange, or red; internal color yellow to orange.

Utilization: Pulp of green or ripe fruit eaten fresh, cooked, dried, canned, preserved, frozen. Flavor sweet, aromatic; universal appeal. Good source of vitamins A and C. One of the most important fruits of the world, with excellent potential for expanded cultivation. Hundreds of varieties exist. Variety collections and research programs in Central and South America, India, Indonesia, Israel, Malaya, the Philippines, South Africa, Taiwan, Thailand, U.S.A. (Florida, Hawaii, Puerto Rico).

References: Molesworth Allen 1967, Popenoe 1939, Ruehle and Ledin 1956, Singh 1960.

***Mangifera odorata* Griff.**

Common names: kuini (English, Malaya); ma-mut (Thailand).

Origin: Southeast Asia.

Distribution: Southeast Asia.

Cultural requirements: Hot tropical lowlands with monsoon climate. Tolerant of a variety of soil conditions.

Description: Tree to 25 m. Propagation by seed (can be grafted easily, but not a common practice). Fruit production in 6–9 years from seed. Flowering season variable, depending on latitude and climate. Fruit matures in 150 days. Fruit 10–15 cm long, 300–450 g, usually solitary; external color yellowish green, internal orange.

Utilization: Pulp eaten fresh, cooked in preserves, chutneys. Flavor sweet, highly aromatic, unpleasant to some. Source of vitamins A and C. Important in native area but little potential for expanded use.

References: Burkill 1935, Molesworth Allen 1967.

***Pleiogynium solandri* Engler**

Common names: burdekin plum, hog plum (English).

Origin: Australia.

Distribution: Introduced elsewhere into Tropics but rare.

Cultural requirements: Hot tropical lowlands with medium rainfall.

Description: Tree to 20 m or more. Propagation by seed. Fruit oblate, 4 cm in diameter, exterior purple.

Utilization: Pulp eaten fresh. Flavor subacid; pleasant. Seed also edible. Chiefly wild; little potential for cultivation.

Reference: Neal 1965.

***Pseudospondias microcarpa* (A. Rich.) Engler**

Common names: ochol, bololo, mubulu (tropical Africa).

Origin: Tropical Africa.

Distribution: Tropical Africa.

Cultural requirements: Hot tropical lowlands; often found in swampy areas.

Description: Tree to 35 m. Propagation by seed.

Flowers January–February, June–July. Fruit matures in 90–120 days. Fruit 2.5 cm long, exterior red or bluish black. Pulp scant.

Utilization: Pulp eaten fresh. Flavor sweet, resinous; limited appeal. Little potential for further cultivation.

References: Dalziel 1948, Irvine 1961.

***Sclerocarya birrea* Hochst.**

Common name: nobse (Mozambique).

Origin: Tropical Africa.

Distribution: Tropical Africa.

Cultural requirements: Hot, dry tropical savanna and forest areas.

Description: Tree to 14 m. Propagation by seed, cuttings. Flowers in December–January. Fruit matures in 180 days. Fruit 3.5 cm long, exterior yellow.

Utilization: Pulp eaten fresh, cooked, in beverages. Seed edible. Flavor of pulp subacid, pleasant. Seed source of oil. Possibly useful if more widely extended.

References: Dalziel 1948, Irvine 1961.

***Sclerocarya caffra* Sond.**

Common names: kaffir plum, cat thorn, marvala plum or nut (English).

Origin: Eastern and southern Africa.

Distribution: Africa, Madagascar, Australia.

Cultural requirements: Tropical and subtropical dry savanna.

Description: Tree. Propagation by seed, cutting. Fruit exterior yellow.

Utilization: Pulp squeezed for juice, sometimes fermented. Seed edible. Little known outside Africa. Limited potential.

Reference: Jardin 1967.

***Semecarpus anacardium* L. f.**

Common names: marking nut, oriental cashew (English); bhilarva (India).

Origin: Northern India.

Distribution: Asia, east Africa.

Cultural requirements: Adaptable to variety of tropical and subtropical conditions.

Description: Small to medium tree. Propagation by seed. Fruit 2.5 cm long, exterior black. Enlarged pedicel yellow.

Utilization: Pulp of pedicel roasted. Young fruit pickled. Seed roasted. Limited potential as food crop.

References: Burkill 1935, Dastur 1951.

***Spondias cytherea* Sonn. (= *Spondias dulcis* Parkins)**

Common names: ambarella, Otaheite apple, golden apple (English); pomme cythère (French).

Origin: South Pacific.

Distribution: Pantropic.

Cultural requirements: Best adapted to hot tropical lowlands with monsoon climate. Tolerant of a variety of soils.

Description: Tree to 15 m. Propagation by seed, cuttings. Fruit production in 4–5 years from seed, 2–3 years from cuttings. Flowers March–May (Florida). Fruit matures in 200 or more days. Fruit ellipsoid, 5–8 cm long, in clusters of 8–12, exterior yellow.

Utilization: Pulp eaten fresh, cooked in jam, chutney. Green fruit pickled. Flavor sweet to subacid, spicy; wide appeal. Good potential for local cultivation in Tropics.

References: Molesworth Allen 1967, Ruehle et al. 1958

***Spondias mombin* L. (= *Spondias lutea*)**

Common names: hog plum, yellow mombin (English); ciruela, jobo (Spanish); mombin, mombin jaune (French); caja mirim (Portuguese).

Origin: Tropical America.

Distribution: Pantropic.

Cultural requirements: Hot tropical lowlands with high rainfall or with marked dry season. Tolerant of a variety of soils.

Description: Tree to 10 m or more. Propagation by seed, large cuttings. Fruit production in 4–6 years from seed, 2–3 years from cuttings. Flowers in March–April (Florida). Fruit matures in 180 days. Fruit ellipsoid, 2.5–4 cm long, solitary, yellow exterior.

Utilization: Pulp eaten fresh, used in jellies, sherbets. Flavor sweet, pleasant; general appeal. Good potential for cultivation in lowland Tropics.

References: Fouqué 1974, Ruehle et al. 1958.

***Spondias pinnata* Kurz**

Common names: hog plum (English); ambra (Laos); buah amara (Malaya).

Origin: Tropical Asia.

Distribution: Tropical Asia.

Cultural requirements: Hot tropical lowlands.

Description: Tree to 8 m. Propagation by seed, cuttings. Fruit ellipsoid, small.

Utilization: Pulp pickled or used as flavoring in cooked foods. Flavor sour, strong. Little potential for cultivation outside native area.

Reference: Burkill 1935.

***Spondias purpurea* L.**

Common names: red mombin, purple mombin (English); jocote, ciruela roja (Spanish); mombin rouge (French); caja, ciriguela (Portuguese).

Origin: Tropical America.

Distribution: Pantropic.

Cultural requirements: Hot tropical lowlands, wet to relatively dry. Tolerant of a variety of soils.

Description: Tree to 7 m. Propagation by seed, cuttings. Fruit production in 4–5 years from seed, 2–3 years from cuttings. Flowers in March–April (Florida). Fruit matures in 120 or more days. Fruit 2.5–5 cm long, solitary; external color red, internal yellow.

Utilization: Pulp eaten fresh, used for beverages, jellies. Flavor sweet, pleasant; general appeal. Good potential for cultivation in lowland Tropics.

References: Fouqué 1974, Ruehle et al. 1958.

Spondias tuberosa Arruda

Common names: imbu (English, Spanish, French); imbu, umbu (Portuguese).

Origin: Brazil.

Distribution: South America.

Cultural requirements: Hot tropical climate. Very tolerant of dry conditions.

Description: Tree to 6 m. Propagation by seed, cuttings. Flowers April–May (Florida). Fruit 4 cm long, in clusters of 3–4; external color greenish yellow, internal whitish.

Utilization: Pulp eaten fresh, made into beverages, jelly, desserts. Flavor sweet, pleasant; general appeal. Good potential for dry tropical areas.

References: Fouqué 1974, Popenoe 1917.

Description: Tree to 6 m. Propagation by seed, grafting. Fruit production in 7–8 years from seed, 3–4 years from grafts. Flowers in April–May (Florida). Fruit matures in 150 days. Fruit spherical to ovoid, 10–15 cm in diameter, 400–800 g, solitary; external color green or lavender, internal white or lavender.

Utilization: Pulp eaten fresh, in sherbets, other desserts. Flavor sweet, aromatic, pleasant; wide appeal. Fair potential for cultivation in tropical lowland areas.

References: Fouqué 1974, Ruehle et al. 1958.

Annonaceae

***Annona cherimola* Mill.**

Common names: cherimoya (English); anon, chirimoya (Spanish); cherimolier (French); chirimolia (Portuguese).

Origin: South America.

Distribution: Tropics, subtropics.

Cultural requirements: Tropical highlands or cool subtropical climate with well-distributed medium rainfall. Will not fruit well in hot, humid Tropics.

Description: Tree to 8 m. Propagation by seed, grafting. Fruit production in 5–6 years from seed, 3–4 years from grafts. Flowers April–May (Florida), sometimes two blooms per year. Hand-pollination needed in some areas for good production. Fruit matures in 150 days. Fruit 10–20 cm long, 200–2,000 g, solitary; external color green, internal white.

Utilization: Pulp eaten fresh, made into ice cream, sherbets. Flavor sweet, excellent; universal appeal. Good potential in suitable climate. Some variety selection and research in Spain, South America, U.S.A. (California).

References: Fouqué 1974, Popenoe 1939.

***Annona diversifolia* Saff.**

Common names: ilama (English); ilama, papauce (Spanish); ilama, cherimole des terres basses (French).

Origin: Central America, Mexico.

Distribution: Tropical America.

Cultural requirements: Hot tropical lowlands with low to medium rainfall. Very susceptible to frost injury. Poor fruit production is problem in many areas.

***Annona montana* Macfad.**

Common names: mountain soursop (English); guanabana cimarrona (Spanish); corossolier bâtard (French); araticum ape, araticum cagao (Portuguese).

Origin: West Indies, South America.

Distribution: Tropical America.

Cultural requirements: Warm tropical climate with medium to high rainfall at low to medium elevations.

Description: Tree to 10 m. Propagation by seed. Fruit production in 5–6 years. Flowers May–June (Florida). Fruit matures in 120 days. Fruit 10–15 cm in diameter, solitary; external color green, internal white to yellowish.



Figure 11.—Mountain soursop, unusually flavored and good for drinks or for eating out of hand.

Utilization: Pulp eaten fresh, in desserts. Flavor subacid, resinous; limited appeal. Little potential for development.

References: Fouqué 1974, Popenoe 1939.

***Annona muricata* L.**

Common names: soursop (English); catoche, guanabana (Spanish); anone, corossolier (French); curassol, coração de rainha (Portuguese).

Distribution: Pantropic.

Cultural requirements: Hot tropical lowlands with high rainfall. Very susceptible to frost injury.

Description: Tree to 8 m. Propagation by seed, grafting. Fruit production in 4–5 years from seed, 2–3 years from grafts. Flowering season May–June, October–November (Florida). Poor fruit set is a frequent problem, possibly because of poor pollination. Fruit matures in 70–120 days. Fruit 15–35 cm long, 1,000–4,000 g, solitary; external color green, internal white.

Utilization: Pulp eaten fresh, made into juice, ice cream, other desserts. Flavor sweet to subacid, excellent; universal appeal. Potential for commercial production excellent.

References: Fouqué 1974, Popenoe 1939, Ruehle et al. 1958.



Figure 12.—Soursop, a sour fruit that almost everyone likes.

***Annona purpurea* Moc. et Sessé**

Common names: soncoya (English); soncoya, cabeza de negro (Spanish); atier, corossol, coeur de boeuf (French); cabeça de negro (Portuguese).

Origin: Mexico, Central America.

Distribution: Tropical America, Philippines.

Cultural requirements: Hot tropical lowlands with medium to high rainfall.

Description: Tree to 12 m. Propagation by seed. Fruit 15–20 cm in diameter, solitary; external color brown to gray, internal orange.

Utilization: Pulp eaten fresh. Flavor aromatic; limited appeal. Little potential.

References: Fouqué 1974, Popenoe 1939.

***Annona reticulata* L.**

Common names: custard apple, bullock's-heart (English); anon, anona corazón, chirimoya (Spanish); coeur de boeuf (French); condesa, coração de boi (Portuguese).

Origin: Tropical America.

Distribution: Pantropic.

Cultural requirements: Hot tropical lowlands or subtropical climate with medium to high rainfall. Tolerant of light frost.

Description: Tree to 7 m. Propagation by seed. Fruit production in 4–5 years. Flowers May–June (Florida). Fruit matures in 200 or more days. Fruit ovoid, 8–12 cm in diameter, 400–1,000 g, solitary; external color reddish to yellow, internal white.

Utilization: Pulp eaten fresh, in desserts. Flavor sweet, insipid; fair appeal. Good source of vitamin C. Fair potential as food crop and useful as rootstock for other *Annona* species.

References: Fouqué 1974, Popenoe 1939.

***Annona scleroderma* Saff.**

Common name: posh te (Spanish).

Origin: Mexico, Guatemala.

Distribution: Mexico, Guatemala.

Cultural requirements: Tropical climate at low and medium elevations.

Description: Small tree. Propagation by seed. Fruit 8 cm in diameter, solitary; external color green, internal white.

Utilization: Pulp eaten fresh, in desserts. Flavor sweet, aromatic; low appeal. Potential limited to native areas.

Reference: Popenoe 1939.

***Annona senegalensis* Pers.**

Common names: wild custard apple (English); abo (Nigeria).

Origin: West Africa.

Distribution: Tropical Africa.

Cultural requirements: Grows in poor soils in low moist areas in hot tropical climates.

Description: Tree to 6 m. Propagation by seed. Flowers February–April. Fruit matures in 120 days.

Fruit 5 cm in diameter, solitary, yellow exterior.

Utilization: Pulp eaten fresh. Flavor sweet; limited appeal. Little potential as a food crop.

References: Dalziel 1948, Irvine 1961.

***Annona squamosa* L.**

Common names: sugar apple, sweetsop (English); anon, rinon, anona blanca (Spanish); attier, anone écaillouse (French); ata, fruta de condessa (Portuguese).

Origin: Tropical America.

Distribution: Pantropic.

Cultural requirements: Hot tropical lowlands or subtropical climate, with medium rainfall. Will survive light frost.

Description: Tree to 6 m. Propagation by seed, grafting. Fruit production in 3–5 years from seed, 2–3 years from grafts. Flowers in April–May (Florida). Fruit matures in 120–150 days. Fruit ovoid, 5–10 cm in diameter, solitary; external color green, internal white.

Utilization: Pulp eaten fresh, in ice cream, sherbets, other desserts. Flavor sweet, good; general appeal. Moderate levels of vitamin C. Good potential for home garden and limited commercial production.

References: Fouqué 1974, Popenoe 1939, Ruehle et al. 1958.

***Annona squamosa* × *A. cherimola* (hybrid).**

Common name: atemoya (English).

Origin: U.S.A. (Florida).

Distribution: Tropics, subtropics.

Cultural requirements: Warm tropical or subtropical climate. Tolerant of a variety of climatic and soil conditions and of light frost.

Description: Tree to 6 m. Propagation by seed, grafting. Fruit production in 4–5 years from seed, 2–3 years from grafts. Flowers April–June (Florida), sometimes two blooms a year. Some varieties need hand-pollination for good production. Fruit matures in 150–180 days. Fruit 8–15 cm in diameter, 300–900 g or more, solitary; external color green, interior white.

Utilization: Pulp eaten fresh, in sherbets, other desserts. Flavor sweet, excellent; universal appeal. Great potential for commercial production in tropical and subtropical lowlands. Variety improvement, cultural research in Israel, South Africa, Australia, U.S.A. (Florida).

Reference: Campbell and Phillips 1980.

***Rollinia deliciosa* Saff. (= *R. pulchrinervis* DC.)**

Common names: biriba (English); biriba, fruta da condessa (Portuguese).

Origin: Brazil.

Distribution: Brazil; introduced elsewhere into Tropics but rare.

Cultural requirements: Hot, humid tropical lowlands. Very susceptible to frost injury.

Description: Tree to 10 m. Propagation by seed. Flowers April–May (Florida). Fruit matures in 90 or more days. Fruit 8–12 cm in diameter, solitary; external color yellow, internal white.

Utilization: Pulp eaten fresh, as juice, in desserts. Flavor sweet, pleasant; good acceptance. Fair potential as crop in humid Tropics.

References: Fouqué 1974, Popenoe 1939.

***Rollinia mucosa* Baill.**

Common names: wild sweetsop (English); anon cimarron (Spanish); cachiman crème, cachiman morveux (French); araticum pitaia, condessa (Portuguese).

Origin: Central and South America, West Indies.

Distribution: Tropical America.

Cultural requirements: Hot, humid tropical lowlands.

Description: Tree to 10 m. Propagation by seed. Flowers April–May (Florida). Fruit matures in 90 or



Figure 13.—*Rollinia mucosa*, a very good annonaceous fruit.

more days. Fruit 8–12 cm in diameter, solitary; external color yellow, internal white.

Utilization: Pulp eaten fresh, in desserts. Flavor sweet, insipid. Little potential as food crop.

Reference: Fouqué 1974.

Apocynaceae

***Carissa carandas* L.**

Common names: karanda, Christ's-thorn (English).

Origin: India.

Distribution: Tropics, subtropics.

Cultural requirements: Subtropical climate with low to medium rainfall and medium-acid soil.

Description: Shrub to 3 m. Propagation by seed, cuttings, layering. Fruit production in 3–4 years from seed, 1–3 years from vegetative propagation.

Flowers all year. Fruit spherical to ellipsoid, 1.5–2 cm in diameter, solitary; external color black, internal red.

Utilization: Pulp used in jelly, preserves, beverages.

Flavor sour; fair appeal. Home garden crop; little potential for commercial production.

References: Burkill 1935, Ruehle et al. 1958.

***Carissa edulis* Vahl**

Common name: Egyptian carissa (English).

Origin: Africa.

Distribution: Africa.

Cultural requirements: Hot climate with low rainfall.

Description: Shrub. Propagation by seed, cuttings.

Flowers March–August. Fruit matures in 60 days.

Fruit 1.5 cm in diameter, solitary; external color black, internal reddish.

Utilization: Pulp eaten fresh, made into jam, vinegar.

Flavor sweet, pleasant. Little potential for cultivation as food crop.

References: Dalziel 1948, Irvine 1961.

***Carissa grandiflora* A. DC. (= *C. macrocarpa* (Eckl.) A. DC.)**

Common name: Natal plum (English).

Origin: Eastern and southern Africa.

Distribution: Tropics, subtropics.

Cultural requirements: Grows well in variety of climatic and soil conditions and in wide range of altitudes and latitudes.

Description: Shrub to 4 m. Propagation by seed, cuttings, layering. Fruit production in 4–5 years from seed, 2–3 years from vegetative propagation.

Flowers all year. Fruit matures in about 60 days.

Fruit ellipsoid, 2.5–5 cm long, solitary; external color red, internal pink.

Utilization: Pulp eaten fresh, made into sherbets, jelly, jam. Flavor sweet to subacid, sometimes astringent; moderate appeal. Potential as home garden food plant. Important as ornamental.

References: Popenoe 1939, Ruehle et al. 1958.

***Hancornia speciosa* Gomez**

Common names: mangaba (English, Portuguese); caoutchouc de Pernambouc (French).

Origin: Brazil.

Distribution: South America.

Cultural requirements: Hot, dry tropical climate; sandy soils.

Description: Shrub or tree to 7 m. Propagation by seed. Fruit 3–6 cm in diameter; external color yellow or red, internal white.

Utilization: Pulp eaten fresh, made into sherbets, preserves, wine. Flavor subacid, pleasant; general appeal. Potential undeveloped, possibly high.

References: Cavalcante 1976, Fouqué 1974.

***Saba senegalensis* (A. DC.) Pichon**

Common names: saba (English); anoma (Ghana).

Origin: Africa.

Distribution: Africa.

Cultural requirements: Grows on fringe of forest zones, tropical climate.

Description: Woody vine. Propagation by seed. Fruit 10 cm long; external color orange, internal yellow.

Utilization: Pulp eaten fresh. Probably little potential.

Reference: Irvine 1961.

Araceae

***Monstera deliciosa* Liebm.**

Common names: ceriman, monstera (English); balazo, cerimán de México, pina anona (Spanish); ananas de Mexico, ceriman (French); banana de brejo, banana do mato, fruta de Mexico (Portuguese).

Origin: Mexico, Guatemala.

Distribution: Pantropic.

Cultural requirements: Hot, humid tropical lowlands with fertile soil.

Description: Large vine. Propagation by seed, cuttings. Fruit production in 6–8 years from seed, 3–4 years from cuttings. Flowers all year. Fruit matures in 90–120 days. Fruit cylindrical, 15–25 cm long, solitary; external color yellowish green, internal pale yellow.



Figure 14.—*Monstera deliciosa*, or ceriman, an unusual but delicious fruit.

Utilization: Pulp eaten fresh, made into jellies, jam. Flavor sweet, aromatic, unpleasant to some because of irritating crystals in pulp. Limited potential as food plant. Important as ornamental.
References: Fouqué 1974, Ruehle et al. 1958.

Balanitaceae

***Balanites aegyptiaca* (L.) Del.**

Common names: desert date, soapberry tree (English).

Origin: Africa.

Distribution: Africa; introduced widely elsewhere but rare.

Cultural requirements: Hot arid climate; not tolerant of humid climate.

Description: Tree to 13 m. Propagation by seed. Flowers January–February (Africa). Fruit matures in 60 days. Fruit 4 cm long, solitary, yellow exterior.

Utilization: Pulp eaten fresh, dried; fermented to make alcoholic beverage. Flavor sweet, somewhat bitter; moderate appeal. Good potential as food crop in arid areas.

Reference: Irvine 1961.

Bignoniaceae

***Parmentiera edulis* A. DC.**

Common names: parmentiera (English); cuachilote (Spanish).

Origin: Mexico, Central America.



Figure 15.—Cuachilote, a banana-shaped fruit with a sugarcane taste.

Distribution: Tropical America.

Cultural requirements: Lowland forest areas with medium to high rainfall.

Description: Tree to 10 m. Propagation by seed. Fruit production in 3–5 years. Flowers all year. Fruit elongate, 10–18 cm long, solitary on trunk and large limbs; external color yellow with red blush, internal white.

Utilization: Pulp eaten fresh, cooked, preserved.

Flavor sweet, somewhat bitter; limited appeal.

Little potential as food crop.

References: Fouque 1974, Kennard and Winters 1960.

Bombacaceae

***Adansonia digitata* L.**

Common names: baobab, monkey bread (English); calabassier du Senegal (French); hijid (Arabic).

Origin: Africa.

Distribution: Africa, Australia; widely introduced elsewhere in Tropics but not common.

Cultural requirements: Hot climate with low to medium rainfall.

Description: Tree to 20 m. Propagation by seed. Fruit production in 8–10 years. Flowers May–June (Africa). Fruit oblong, 20–30 cm long, solitary; external color brown, interior reddish yellow.

Utilization: Pulp used as flavoring or as food mixed with other ingredients. Seeds roasted or soaked and fermented. Flavor sour, pleasant. Important crop in native area; little potential elsewhere.

References: Dalziel 1948, Irvine 1961.



Figure 16.—Baobab, a fruit with dry but acidic pulp.

***Durio zibethinus* L.**

Common names: durian (English, Malay).

Origin: Southeast Asia.

Distribution: Tropical Asia; some introduction elsewhere in Tropics.

Cultural requirements: Hot, humid tropical lowlands with deep, fertile soil. Very susceptible to cold injury. Not tolerant of poor soils.

Description: Tree to 40 m. Propagation by seed, grafting. Fruit production in 7–8 years from seed, 3–4 years from grafts. Some flower all year. Fruit 15–30 cm long, solitary; external color greenish yellow, internal white or yellowish.

Utilization: Aril eaten fresh, preserved, dried. Seeds boiled, roasted. Flavor sweet, with strong aromatic odor; great appeal. Good source of calories, vitamins B and C. Excellent potential in humid Tropics. Variety selection and cultural research in Thailand.

References: Burkill 1935, Molesworth Allen 1967.

***Matisia cordata* H.B.K. [= *Quararibea cordata* (Humb. et Bonpl.) Garc. et Hern.]**

Common names: South American sapote (English); sapota, zapote chupachupa (Spanish); sapote du Pérou (French); sapota do Peru (Portuguese).

Origin: South America.

Distribution: South America.

Cultural requirements: Hot, humid tropical lowlands. Very susceptible to frost injury.

Description: Tree to 12 m. Propagation by seed. Flowers January–February (Florida). Fruit matures in 270–300 days. Fruit 12–14 cm in diameter; external color brown, internal orange.

Utilization: Pulp eaten fresh, in desserts. Flavor sweet, pleasant; moderate appeal. Potential as food crop limited except in native area.

References: Hodge 1960, Popenoe 1924, Whitman 1976.

Bromeliaceae

***Ananas comosus* Merr.**

Common names: pineapple (English); piña (Spanish); ananas (French); ananas, abacaxi (Portuguese).

Origin: South America.

Distribution: Pantropic.

Cultural requirements: Warm to hot tropical climate with medium rainfall. Light, well-drained, acid soil.

Description: Herb to 1 m. Vegetative propagation by crowns, slips, suckers. Fruit production in 15–24 months. Flowers can be induced at any time of year. Plants self-sterile, but pollination not necessary because fruit develops parthenocarpically. Fruit matures in about 180 days. Fruit 30–60 cm long, solitary; external color yellow to orange, internal white to yellow.

Utilization: Pulp eaten fresh, canned, frozen, dried; made into juice. Flavor sweet, aromatic; universal appeal. One of the most important fruit crops of the world, with commercial production in most countries of the Tropics.

Reference: Ochse et al. 1961.

Burseraceae

***Canarium album* Reanch.**

Common names: canarium, Chinese olive (English); kanran, ch'ing-huo (Chinese).

Origin: Asia.

Distribution: Asia.

Cultural requirements: Subtropical or cool tropical climate.

Description: Tree. Propagation by seed.

Utilization: Pulp eaten fresh. Whole fruit preserved. Seed edible but small and not generally used. Pulp source of oil.

***Canarium indicum* L.**

Common names: canary nut, Java almond (English).

Origin: Southeast Asia.

Distribution: Introduced widely in Tropics.

Cultural requirements: Tropical rain forest.

Description: Tree. Propagation by seed.

Utilization: Seed used in various food preparations and as source of oil. Flavor rich; wide appeal. Good potential for expansion.

Canarium ovatum Engler

Common names: pili nut (English); anangi, pili (Philippines).

Origin: Philippines.

Distribution: Widespread in Tropics.

Cultural requirements: Hot, humid tropical lowlands.

Description: Tree to 20 m. Propagation by seed. Fruit 5–7 cm long, in large clusters; external color black, internal white.

Utilization: Pulp cooked, source of oil. Seed roasted. Flavor excellent; high appeal. High oil and protein content. Great potential in humid Tropics.

References: Brown 1920, Leon 1968, Wester 1925.

Canarium schweinfurthii Engler

Common names: incense tree, African elemi (English).

Origin: Tropical Asia.

Distribution: Africa.

Cultural requirements: Hot tropical climate.

Description: Tree to 40 m. Propagation by seed. Flowers March–May (Africa). Fruit matures in 90 days. Fruit 3.5 cm long; external color bluish black, internal white to cream.

Utilization: Pulp eaten fresh as condiment. Seed roasted, source of oil (shea butter). Flavor good. Limited potential outside native area.

References: Dalziel 1948, Irvine 1961.

Dacryodes edulis H. J. Lam. (= Pachylobus edulis G. Don)

Common names: bush butter (English); safoutier (French).

Origin: Tropical west Africa.

Distribution: Tropical Africa, Malaya.

Cultural requirements: Relatively dry tropical savanna.

Description: Tree. Propagation by seed, cuttings. Fruit production in 5–6 years from seed. Fruit exterior color blue black.

Utilization: Pulp eaten fresh, roasted, boiled as dessert, with curries. Flavor subacid, pleasant. Rich in oil and starch. Widely used in native area. Moderate potential for development.

Reference: Dalziel 1948.

Cactaceae

Hylocereus undatus Britt. et Rose

Common names: night-blooming cereus, strawberry pear (English); pitaya, pitahaya (Spanish); cierge lézard, poire de chardon (French).

Origin: Mexico, Central America.

Distribution: Pantropic.

Cultural requirements: Warm tropical lowlands with low to high rainfall.

Description: Vine. Propagation by seed, more commonly by cuttings. Fruit 7–12 cm long; external color red, internal white.

Utilization: Pulp eaten fresh, used in desserts. Flavor sweet, pleasant. Locally important but little potential for commercial production.

References: Fouque 1974, Ruehle et al. 1958.

Lemaireocereus thurberi Britt. et Rose

Common names: sweet pitaya (English); pitaya, pitahaya (Spanish).

Origin: Mexico, U.S.A.

Distribution: Mexico, U.S.A.

Cultural requirements: Dry, hot subtropical climate.

Description: “Tree” to 7 m. Propagation by seed, cuttings. Fruit 4–7 cm long; external color red, interior red or yellow.

Utilization: Pulp eaten fresh, in desserts. Flavor sweet, pleasant. Locally important but little potential for commercial development.

Reference: Fouqué 1974.

Opuntia ficus-indica Mill.

Common names: prickly pear, Indian fig (English); cardón de México, chumbo, higo, tuna (Spanish); chardon d'Inde, figuier d'Inde (French).

Origin: Mexico.

Distribution: Tropics, subtropics.

Cultural requirements: Cool semiarid climate. Calcareous soil best.

Description: “Shrub” to 5 m. Propagation by seed, more commonly by cuttings. Fruit production in 5–6 years from seed, 2–3 years from cuttings. Fruit matures in 90 or more days. Fruit 4–9 cm long; external color purple or red, internal red.

Utilization: Pulp eaten fresh, dried, made into jelly, candy, preserves. Flavor sweet, pleasant. Locally important but little potential for expansion as commercial crop.

Reference: Fouqué 1974.

Pereskia aculeata Plum. ex Mill.

Common names: Barbados gooseberry, lemon vine (English); corona de novia, grosellero, guamacho (Spanish); cactier à fruits feuilles, groseillier de Barbade (French); mata velha (Portuguese).

Origin: Tropical America.

Distribution: Tropical America.

Cultural requirements: Hot tropical climate with medium to high rainfall.

Description: Vine. Propagation by seed, cuttings. Fruit 1.5–2 cm in diameter; external color yellow, internal white.
Utilization: Pulp eaten fresh, preserved. Flavor sweet to sour, pleasant. High in vitamin A, medium in calcium. Little potential for wider cultivation.
References: Fouqué 1974, Kennard and Winters 1960.

Capparidaceae

***Boscia senegalensis* Lam. ex Poir.**

Common names: aïsen (West Africa); kursan (Arabic).
Origin: Africa (Sahara, Sahel).
Distribution: Africa.
Cultural requirements: Hot, arid or semiarid climate.
Description: Shrub to 5 m. Propagation by seed. Fruit spherical, 1.5–2 cm in diameter.
Utilization: Fruit cooked and eaten after soaking. Locally important. Little potential for wider cultivation.
References: Dalziel 1948, Irvine 1961.

Caricaceae

***Carica candemarcensis* Hook. f. (= *C. pubescens* Lenné et K. Koch)**

Common names: mountain papaya (English); chamburo, papaya de tierra fria (Spanish).
Origin: South America.
Distribution: South America.
Cultural requirements: Tropical highlands and cool subtropical areas with well-distributed rainfall.
Description: Arborescent herb to 5 m or more. Propagation by seed. Fruit production in 2 years. Fruit 6–20 cm long; external color orange, internal yellow.
Utilization: Pulp made into preserves. Flavor sour, aromatic, pleasant. Locally important but little potential for large-scale cultivation.
References: Badillo 1971, Fouqué 1974.

***Carica papaya* L.**

Common names: papaya, pawpaw (English); papaya, lechosa, fruta bomba (Spanish); papayer (French); mamão (Portuguese).
Origin: Tropical America.
Distribution: Pantropic.
Cultural requirements: Warm tropical or subtropical climate, fertile soil, well-distributed rainfall. Not tolerant of frost or wind.
Description: Arborescent herb to 8 m. Propagation by seed. Fruit production in 8–10 months. Flowers all year. Dioecious or hermaphroditic. Fruit matures

in 60 days. Fruit spherical to ellipsoid, 10–30 cm long, 400–2,500 g, solitary or in small clusters; external color yellow to orange; internal color yellow, orange, or red.

Utilization: Pulp eaten fresh, made into juice, preserves, desserts. Flavor sweet; general appeal. Excellent potential for commercial production in Tropics. Variety selection, propagation, cultural-method research in South Africa, South America, U.S.A. (Florida, Hawaii).
References: Ochse et al. 1961, Yee et al. 1970.

Caryocaraceae

***Caryocar nuciferum* L. (= *C. villosum* Pers.)**

Common names: souari nut (English); nuez souari (Spanish); noisette indienne (French).
Origin: South America.
Distribution: South America; introduced into tropical Asia.
Cultural requirements: Humid lowland tropical forest.
Description: Tree to 30 m. Propagation by seed. Fruit 10–15 cm in diameter; exterior gray brown.
Utilization: Seeds eaten fresh, roasted; source of oil. Flavor good. Locally important with fair possibility for further development.
Reference: Fouqué 1974.

Chrysobalanaceae

***Chrysobalanus icaco* L.**

Common names: coco plum (English); icaco, hicaco (Spanish); icaque (French); abajeru (Portuguese).
Origin: Central and South America, West Indies.
Distribution: Pantropic.
Cultural requirements: Hot tropical lowlands, poor to fertile soils, coastal to inland sites. Usually found where soil moist or flooded.
Description: Shrub or tree to 8 m. Propagation by seed or cuttings. Flowers in two or more flushes a year. Fruit spherical to ellipsoid, 2–3 cm long; external color white, pink, or purple; internal color white.
Utilization: Pulp eaten fresh, canned. Seed cooked. Flavor sweet, somewhat insipid. Important in local areas; little potential for large-scale production.
Reference: Fouqué 1974.

***Licania platypus* Fritsch.**

Common names: sunsapote (English); zapote cabillo (Spanish), sansapote (Philippines).
Origin: Central and South America.
Distribution: Central and South America, Philippines.



Figure 17.—Papaya, a rapidly growing fruit appreciated everywhere in the Tropics.

Cultural requirements: Hot tropical lowlands, seasonally dry.

Description: Tree to 30 m. Propagation by seed. Fruit production in 10 years. Flowers November–December. Fruit matures in about 250 days. Fruit oblong, 15 cm long, 900 g; external color greenish brown, internal orange yellow.

Utilization: Pulp eaten fresh. Pulp dry, with sweet flavor. Locally important but little potential for extensive cultivation.

Reference: Wester 1925.

***Parinari curatellifolia* Planch. ex Benth.**

Common names: hissing tree (English); parinaire (French).

Origin: West Africa.

Distribution: Africa.

Cultural requirements: Tropical climate, light soils.

Description: Tree to 8 m. Propagation by seed.

Flowers December–February. Fruit matures in 180 days. Fruit diameter 2.5–4 cm; external color reddish brown, internal red.

Utilization: Pulp eaten fresh. Seed roasted. Flavor sweet, pleasant. Locally important. Little potential for wider cultivation.

References: Dalziel 1948, Irvine 1961.

Combretaceae

***Terminalia catappa* L.**

Common names: tropical almond, Singapore almond (English); almendro (Spanish).

Origin: Pacific islands, Southeast Asia.

Distribution: Pantropic.

Cultural requirements: Hot tropical lowlands. Grows well under great variety of conditions, including coastal strands.

Description: Tree to 20 m. Propagation by seed. Flowers at various times of year. Fruit 5–6 cm long; external color greenish brown, internal white.
Utilization: Seed eaten fresh, cooked. Flavor good. Limited potential because kernel difficult to extract. Used more as ornamental tree than as food crop.
Reference: Burkill 1935.

***Terminalia edulis* Blanco**

Common name: dalison (English).
Origin: Southeast Asia, Philippines.
Distribution: Southeast Asia, Philippines, Hawaii.
Cultural requirements: Tropical lowlands.
Description: Tree to 35 m. Propagation by seed. Fruit 5 cm long; external color red.
Utilization: Pulp eaten as preserves. Flavor sour. Little potential.
Reference: Brown 1920.

***Terminalia kaernbachii* Warb.**

Common name: okari nut (English).
Origin: Papua New Guinea.
Distribution: Southeast Asia, Hawaii.
Cultural requirements: Tropical lowlands.
Description: Large tree. Propagation by seed. Fruit 10 cm long; external color rose, internal white.
Utilization: Seed eaten fresh, roasted. Flavor good; high appeal. Good source of protein. Good potential for wider cultivation. Needs wider trial.

Cycadaceae

***Cycas circinalis* L.**

Common name: queen sago.
Origin: Asia, Africa.
Distribution: Pantropic.
Cultural requirements: Hot tropics and subtropics. Tolerant of light frost.
Description: Tree to 7 m. Propagation by seed. Fruit ovoid, 4–4.5 cm long, exterior color brown.
Utilization: Seed leached with water to remove toxins, dried meal used as starchy food. Locally important as food crop. More important in many areas as ornamental plant.
Reference: Burkill 1935.

Dilleniaceae

***Dillenia indica* L.**

Common names: elephant apple (English); chalba (India).
Origin: India.
Distribution: Widely introduced into Tropics.
Cultural requirements: Hot tropical lowlands with medium to high rainfall.
Description: Tree to 12 m. Propagation by seed. Fruit 12–15 cm in diameter, solitary; exterior color green.
Utilization: Fleshy sepals used as flavoring in curries, jams. Flavor has low appeal outside of native area. Little potential as food crop.
References: Burkill 1935, Kennard and Winters 1960.

Ebenaceae

***Diospyros discolor* Willd.**

Common names: velvet apple, butter fruit (English); mabolo (Philippines).
Origin: Philippines.
Distribution: Introduced widely into Tropics but not common.
Cultural requirements: Hot, humid tropical lowlands.
Description: Tree to 10 m. Propagation mostly by seed; can be grafted. Flowers March–May (Florida). Dioecious, occasionally monoecious. Seedless selections known. Fruit matures in 150–180 days. Fruit ovoid, 6–10 cm in diameter, solitary; external color purplish red to orange, internal white to yellowish.
Utilization: Pulp of fruit eaten fresh, preserved. Flavor sweet, aromatic; moderate appeal. Fair potential for wide cultivation.
References: Popenoe 1939, Ruehle et al. 1958.

***Diospyros ebenaster* Retz. (= *D. digyna* Jacq.)**

Common names: black sapote (English); zapote negro, zapote de mico (Spanish); barbacoa, bois d'èbène, sapote noir (French); ebano (Portuguese).
Origin: Mexico, Central America.
Distribution: Introduced elsewhere into Tropics but not common.
Cultural requirements: Hot tropical climate, low to middle elevations, relatively high rainfall. Well adapted to calcareous soils.
Description: Tree to 15 m. Propagation by seed, grafting. Fruit production in 5–6 years from seed, 2–3 years from grafts. Flowers March–May (Florida). Fruit mature in 200–300 days. Fruit ovate, 7–12 cm in diameter, solitary; external color green to brown, internal brown to black.

Utilization: Pulp eaten fresh, mixed with other fruits. Flavor sweet, insipid. Fair to good source of vitamin C. Moderate potential for development. Needs wider trial.

References: Fouqué 1974, Popenoe 1939, Ruehle et al. 1958.

***Diospyros kaki* L.**

Common names: Japanese persimmon (English); kaki (Japanese).

Origin: China, Japan.

Distribution: Worldwide in warm temperate and subtropical areas and in tropical highlands.

Cultural requirements: Requires seasonal cool period for successful flowering and fruiting, well-distributed rainfall.

Description: Tree to 12 m (usually smaller). Propagation by seed, grafting. Flowers March–April (Florida). Dioecious or polygamous. Fruit matures in about 200 days. Fruit ovoid to oblate, 2.5–8 cm in diameter, solitary; external color yellow or orange, internal orange.

Utilization: Pulp eaten fresh, dried, preserved. Flavor sweet, pleasant; wide appeal. Good source of vitamin A, fair source of vitamin C. Important fruit in Asia. Moderate potential for production elsewhere.

Reference: Popenoe 1939.

***Diospyros mespiliformis* Hochst. ex A. DC.**

Common names: West African ebony, swamp ebony (English); kaki du brousse (French).

Origin: Africa.

Distribution: Africa.

Cultural requirements: Hot tropical lowlands with low to medium rainfall.

Description: Tree to 20 m. Propagation by seed. Dioecious. Fruit 2.5 cm. in diameter.

Utilization: Pulp eaten fresh, dried, made into beverages by fermentation. Flavor sweet. Local importance as food crop but little potential for expansion.

References: Dalziel 1948, Irvine 1961.

Euphorbiaceae

***Antidesma bunius* (L.) Spreng.**

Common names: bignay, salamandar (English).

Origin: Southeast Asia.

Distribution: Introduced widely into Tropics but not common outside Asia.

Cultural requirements: Hot, humid tropical lowlands. Adapted to variety of soil conditions. Tolerates light frost.



Figure 18.—Bignay or salamander. The prolific fruits are useful in jellies.

Description: Tree to 10 m. Propagation by seed, cuttings, layering, grafting. Fruit production in 5–6 years from seed, 2–3 years from grafts. Flowers in April–May (Florida). Dioecious. Fruit matures in 150–200 days. Fruit spherical to ovoid, 1 cm in diameter, in clusters of 20–50; external color purple to black, internal purple.

Utilization: Pulp eaten fresh, made into jelly and wine. Flavor sweet, often bitter. Little potential for expansion as food crop.

References: Burkill 1935, Ruehle et al. 1958.

***Antidesma dallachyanum* Baill.**

Common name: Herbert River cherry (English).

Origin: Australia.

Distribution: Australia; introduced elsewhere but rare.

Cultural requirements: Tropical and warm subtropical climate.

Description: Tree to 7 m. Propagation by seed. Flowers in May (Florida). Fruit matures in 90–150 days. Fruit spherical, 1.5 cm in diameter, in clusters of 10–30; external color red, internal red.

Utilization: Pulp eaten fresh, made into jelly. Flavor sour. Little potential as food crop.

Reference: Ruehle et al. 1958.

Baccaurea dulcis Muell.-Arg.

Common names: rambai, chupa, kapundung (Malaya).

Origin: Malay Peninsula, Indonesia.

Distribution: Southeast Asia.

Cultural requirements: Hot tropical lowlands.

Description: Tree, moderate size. Propagation by seed. Fruit in small clusters.

Utilization: Pulp eaten fresh, stewed. Cultivated in native area but little potential for expansion.

Reference: Burkill 1935.

Baccaurea grifithii Hook. f.

Common names: larah, taban, rambai utan (Malaya).

Origin: Malay Peninsula.

Distribution: Malay Peninsula.

Cultural requirements: Hot, humid tropical lowlands.

Description: Medium tree. Propagation by seed. Dioecious. Fruit matures July and December. Fruit spherical, 2.5–6 cm in diameter, in clusters of 3–5; external color brownish, internal white.

Utilization: Pulp eaten fresh, stewed. Flavor sweet to subacid. Good potential as food crop if selection done for improved varieties.

Reference: Molesworth Allen 1967.

Baccaurea motleyana Muell.-Arg.

Common names: rambai (English); rambai, rambeh (Malaya).

Origin: Southeast Asia.

Distribution: Southeast Asia.

Cultural requirements: Hot, humid tropical lowlands.

Description: Tree to 20 m. Propagation by seed, grafting. Dioecious. Fruit ovoid, 2.5–4.5 cm long, in small clusters; external color brownish yellow, internal whitish.

Utilization: Pulp eaten fresh, stewed, preserved.

Flavor sweet. Good potential for expanded cultivation.

References: Burkill 1935, Molesworth Allen 1967.

Elateriospermum tapos Blume

Common names: tapos, kedui (Indonesia).

Origin: Southeast Asia.

Distribution: Southeast Asia.

Cultural requirements: Hot, humid Tropics.

Description: Large tree. Propagation by seed. Seed 5 cm long.

Utilization: Seeds eaten after roasting or boiling to remove toxins. Sometimes pickled. Little potential as cultivated crop.

Reference: Burkill 1935.

Phyllanthus acidus L.

Common names: Otaheite gooseberry (English); grosella (Spanish); chermai (Malaya).

Origin: India, Madagascar.

Distribution: Pantropic.

Cultural requirements: Hot, humid tropical lowlands. Tolerant of a variety of soils, seasonal dry period.

Description: Tree to 6 m. Propagation by seed, cuttings. Flowers February–April (Florida). Usually monoecious. Fruit matures in 90–100 days. Fruit oblate, conspicuously ribbed, 2–2.5 cm in diameter; exterior color yellow.

Utilization: Pulp eaten fresh, stewed, preserved.

Flavor very sour, refreshing. Locally important but little potential for widespread cultivation.

References: Molesworth Allen 1967, Ruehle et al. 1958.

Phyllanthus emblica Skeels

Common names: emblic (English); melaka (Malaya).

Origin: Tropical Asia.

Distribution: Tropical Asia; introduced elsewhere but rare.

Cultural requirements: Hot tropical lowlands. Tolerant of dry conditions.

Description: Tree to 20 m. Propagation by seed, cuttings, layering, grafting. Flowers June–July (Florida). Monoecious, occasionally dioecious. Fruit spherical, 2.5–5 cm in diameter, solitary; external color greenish yellow or red, internal yellowish.

Utilization: Pulp eaten fresh, stewed, preserved.

Flavor very sour, sometimes bitter; little appeal.

Very rich in vitamin C. Limited potential for development as food crop.

References: Molesworth Allen 1967, Morton 1955.

Flacourtiaceae**Dovyalis abyssinica Warb.**

Common names: African dove plum (English); mukambura (Kenya).

Origin: Ethiopia, Kenya.

Distribution: Some introduction elsewhere but relatively rare.

Cultural requirements: Adapted to hot, dry tropical climate but tolerant of higher rainfall. Grows poorly in calcareous soil.

Description: Shrub or tree to 10 m. Propagation by seed, cuttings. Dioecious. Fruit ovoid, 2.5 cm in diameter; external color light orange, internal yellow.

Utilization: Pulp eaten fresh, stewed, preserved. Flavor sour to subacid; limited appeal. Little potential for wider cultivation.

References: Eggeling 1940, Ruehle et al. 1958.

D. abyssinica* × *D. hebecarpa

Common name: hybrid dovyalis.

Origin: U.S.A. (Florida).

Distribution: Introduced into many tropical and subtropical areas.

Cultural requirements: Tropical or subtropical climate. Tolerant of a great range of soil, temperature, rainfall conditions.

Description: Shrub to 7 m. Propagation by seed, cuttings, layering. Fruit production in 4–5 years from seed, 2 years from vegetative propagation. Several cycles of flowering and fruiting per year. Hermaphroditic or monoecious. Fruit matures in 30–40 days. Fruit ovoid, 3–3.5 cm in diameter; exterior color orange.

Utilization: Pulp eaten fresh, stewed, in jams, jellies. Flavor subacid, pleasant. Good potential particularly for processing. Superior selections very productive, with good flavor.

References: Knight and Winters 1966, Ruehle et al. 1958, Sturrock 1959.

***Dovyalis caffra* (Hook. f. et Harv.) Warb.**

Common names: kei apple (English); umkokolo (South Africa).

Origin: Southwestern Africa.

Distribution: Widely introduced into tropical and subtropical areas but not common.

Cultural requirements: Adapted to semiarid tropical and subtropical climates. Tolerant of high rainfall, hot weather, temperatures to –8° C.

Description: Shrub or tree to 6 m. Propagation by seed, cuttings, layering, grafting. Fruit production in 5–6 years from seed, 2–3 years from vegetative propagation. Flowers February and June (Florida). Dioecious. Fruit matures in 90 days. Fruit ovoid, 3–4 cm in diameter; exterior color yellow, solitary.

Utilization: Pulp eaten fresh, cooked, preserved. Flavor sour to subacid, pleasant. Locally utilized but little potential for further development.

References: Burkill 1935, Ruehle et al. 1958.

***Dovyalis hebecarpa* Warb.**

Common names: Ceylon gooseberry, kitambilla, ketembilla (English).

Origin: Sri Lanka.

Distribution: Widely introduced into Tropics but not common outside native area.

Cultural requirements: Hot, humid tropical lowlands. Tolerant of variety of soils, light frost.

Description: Shrub to 7 m. Propagation by seed, cuttings. Dioecious. Fruit matures in May–June and October–November (Florida). Fruit ovoid, 2–2.5 cm in diameter, solitary, exterior color purple to black.

Utilization: Pulp eaten fresh, cooked, preserved. Flavor sour; little appeal. Good source of vitamin C. Little potential as food crop.

References: Ruehle et al. 1958, Sturrock 1959.

***Flacourtia indica* Merr. (= *F. ramontchi* L'Her.)**

Common names: governor's plum (English); ramontschi (India).

Origin: Tropical Asia, Madagascar.

Distribution: Pantropic.

Cultural requirements: Hot, humid tropical lowlands. Tolerant of a variety of soils.

Description: Shrub or tree to 6 m. Propagation by seed, layering, grafting. Flowers April–May (Florida). Dioecious. Fruit matures in 60–90 days. Fruit ovoid, 2–3 cm in diameter, solitary; external color purple, internal yellow.

Utilization: Pulp eaten fresh, in jellies, jams. Flavor sweet, pleasant. Plant vigorous, useful for local and home garden production but little potential for commercial development.

References: Burkill 1935, Popenoe 1939, Ruehle et al. 1958.

***Flacourtia inermis* Roxb.**

Common names: Martinique plum (English); lovi-lovi (language unknown).

Origin: Southeast Asia.

Distribution: Introduced elsewhere into Tropics but rare.

Cultural requirements: Hot, humid tropical lowlands. Very susceptible to frost injury.

Description: Tree to 5 m. Propagation by seed. Flowers May–June (Florida). Fruit matures in 60 days. Fruit spherical, 2 cm in diameter; external color red, internal yellow.

Utilization: Pulp eaten fresh, in jellies, jams. Flavor sour. Little potential for commercial development.

Reference: Burkill 1935.

***Flacourtia jangomas* Reusch. (= *F. cataphracta* Roxb.)**

Common names: runeala plum (English); prunier malagache (French).

Origin: Tropical Asia.

Distribution: Introduced elsewhere into Tropics but not common.

Cultural requirements: Hot, humid tropical lowlands.

Description: Shrub or tree to 5 m. Propagation by seed, layering, grafting. Flowers May–June (Florida). Dioecious. Fruit matures in 60–90 days. Fruit ovoid, 2–2.5 cm in diameter; external color purple, internal yellow.

Utilization: Pulp eaten fresh, in jellies, jams. Flavor sweet, pleasant. Useful for local food production, but little potential for commercial development.

Reference: Burkill 1935.

***Flacourtia rukam* Zoll. et Mor.**

Common names: rukam, Indian prune (English).

Origin: Philippines, Malaya Archipelago.

Distribution: Introduced elsewhere into Tropics but not common.

Cultural requirements: Hot, humid tropical lowlands.

Description: Tree to 7 m. Propagation by seed, grafting. Flowers May–June (Florida). Dioecious. Fruit matures in 60–90 days. Fruit ovoid, 2–2.5 cm in diameter; external color purple, internal yellow.

Utilization: Pulp eaten fresh, in jellies, jams. Flavor sweet, pleasant. Little potential for commercial development.

References: Burkill 1935, Sturrock 1959.

Gnetaceae

***Gnetum gnemon* L.**

Common names: Spanish joint fir (English); meninjau (Malaya).

Origin: Malaysia.

Distribution: Tropical Asia.

Cultural requirements: Hot, wet tropical climate.

Description: Tree to 20 m. Propagation by seed, cuttings. Fruit 3 cm long; exterior color yellow or red.

Utilization: Fruit eaten fresh, boiled, roasted. Leaves eaten fresh. Important in native area. Much potential as food crop.

References: Burkill 1935, Molesworth Allen 1967.

Guttiferae

***Garcinia cambogia* Desrouss.**

Common name: goraka (Sri Lanka).

Origin: Sri Lanka.

Distribution: Tropical Asia.

Cultural requirements: Hot, wet tropical climate.

Utilization: Pulp eaten fresh, dried; used in curries.

Flavor very sour. Little potential for development.

***Garcinia dulcis* Kurz**

Common name: mundu (Malaya).

Origin: Philippines, Borneo, Java.

Distribution: Introduced elsewhere into Tropics but rare.

Cultural requirements: Hot, wet tropical lowlands.

Description: Tree to 13 m. Propagation by seed. Fruit conical, 5–7 cm in diameter, solitary; external color pale orange, internal orange yellow.

Utilization: Pulp eaten fresh, in jams, as flavoring in other foods. Flavor sour to subacid. Rich in citric acid. Potential as home garden fruit in Tropics.

References: Burkill 1935, Molesworth Allen 1967.



Figure 19.—*Garcinia dulcis*, small but delicious.

***Garcinia livingstonei* T. Anders.**

Common names: imbe (English); imbe (southeastern Africa).

Origin: Eastern tropical Asia.

Distribution: Introduced widely into Tropics but not common.

Cultural requirements: Originated in hot, dry tropical climate but grows well in more humid climate also.

Description: Tree to 6 m. Propagation by seed, grafting. Fruit production in 4–6 years from seed, 2–3 years from grafts. Flowers February–April, August–September (Florida). Dioecious. Fruit matures in 180–200 days. Fruit ellipsoid, 2.5–4 cm in diameter; external color orange, internal light orange.

Utilization: Pulp eaten fresh. Flavor sweet, pleasant. Pulp scant in most selections. Little potential for development.

References: Burkill 1935, Ruehle et al. 1958.



Figure 20.—Imbe, *Garcinia livingstonei*, a prolific fruit from a strange tree.

***Garcinia mangostana* L.**

Common names: mangosteen (English); manggis (Malaya); mangoustanier (French).

Origin: Southeast Asia.

Distribution: Pantropic but rare outside Asia.

Cultural requirements: Hot, wet tropical lowlands.

Grows best in deep, fertile soils. Tolerant of heavy, poorly drained soils. Not tolerant of temperatures below 5° C.

Description: Tree to 12 m. Propagated by seed, grafting. Fruit production in 7–10 years from seed, 4–5 years from grafts. All known trees female; fruit develops parthenocarpically. Fruit matures in 150–180 days. Fruit ovoid, 6–8 cm in diameter; external color purple or reddish purple, internal white.

Utilization: Aril eaten fresh. Flavor sweet, excellent; universal appeal. Little nutritional value. Potential excellent as fresh fruit in hot, humid Tropics.

References: Almeyda and Martin 1976a, Burkill 1935, Molesworth Allen 1967, Popenoe 1939.

***Garcinia tinctoria* W. F. Wight (= *G. xanthochymus* Hook. f.)**

Common names: gamboge (English); asam kandis (Malaya).

Origin: India, Burma, Thailand.

Distribution: Introduced widely into Tropics but rare outside Asia.

Cultural requirements: Hot, humid tropical lowlands. Tolerant of shade, poor soils (including high pH), light frost.

Description: Tree to 10 m. Propagation by seed. Fruit production in 7–8 years. Flowers in April–May, sometimes other seasons (Florida). Fruit matures in 120–150 days. Fruit conical, 6–7 cm in diameter, yellow externally and internally.

Utilization: Pulp eaten fresh, in sherbets, jams; used as flavoring in other foods. Flavor very sour, aromatic. Rich in citric acid. Potential as food crop limited outside native areas.

References: Burkill 1935, Molesworth Allen 1967.

***Mammea africana* Sabine**

Common names: African apricot (English); abricotier d'Afrique (French).

Origin: West Africa.

Distribution: Tropical Africa.

Cultural requirements: Hot, tropical monsoon climate.

Description: Tree. Propagated by seed.

Utilization: Pulp eaten fresh. Important in native area but little potential elsewhere.

***Mammea americana* L.**

Common names: mamey apple (English); mamey, mamey de Santo Domingo (Spanish); abricotier des Antilles (French); abrico (Portuguese).

Origin: West Indies.

Distribution: Pantropic but common only in tropical America.

Cultural requirements: Hot tropical climate, low to high rainfall, variety of soil conditions. Not tolerant of frost.

Description: Tree to 20 m. Propagation by seed, grafting. Fruit production in 6–8 years from seed, 4–5 years from grafts. Dioecious. Fruit spherical, 8–15 cm in diameter, solitary; external color light brown, internal orange.

Utilization: Pulp eaten fresh, stewed, preserved. Flavor sweet, pleasant; high appeal. Fair potential for wider use, fresh and processed.

References: Fouqué 1974, Popenoe 1939, Ruehle et al. 1958.

***Platonia insignis* Mart.**

Common names: bacur (English); pacuri (Spanish); parcouri (French); bacupari, bacuri (Portuguese).

Origin: Brazil, Guyana.

Distribution: South America.

Cultural requirements: Hot, humid tropical lowlands. Tolerant of various soil conditions, including poor drainage.

Description: Tree to 25 m. Propagation by seed.

Flowers June–July (Brazil). Fruit matures in 200–300 days. Fruit 10–12 cm in diameter; external color yellow to brown, internal white.

Utilization: Aril eaten fresh, in desserts. Flavor sub-acid, pleasant. Needs trial elsewhere in Tropics to determine potential.

References: Cavalcante 1972, Fouqué 1974.

***Rheedia madruno* Planch. et Triana**

Common names: madrono (English); madroño, cozoiba (Spanish); madruno (French).

Origin: South America.

Distribution: Introduced elsewhere but rare.

Cultural requirements: Hot, humid tropical lowlands.

Description: Tree to 8 m. Propagation by seed. Fruit 3–7 cm long; external color yellow, internal white.

Utilization: Aril eaten fresh, preserved. Flavor sub-acid, pleasant; high appeal. Good potential for wider trial in Tropics.

Reference: Fouqué 1974.

Juglandaceae

***Carya illinoensis* (Wang.) K. Koch**

Common names: pecan (English); nuez de pecan, nogal pecanero, pacana (Spanish); noix de pécan, pacanier (French).

Origin: U.S.A., Mexico.

Distribution: Tropical and subtropical highlands; warm Temperate Zone.

Cultural requirements: Best in temperate and cool subtropical climates. Deep, fertile soil best. Cool weather during dormancy required for successful flowering.

Description: Tree to 50 m. Propagation by seed, grafting. Fruit production in 10–12 years from seed, 5–8 years from grafts. Flowers in April–May (U.S.A.). Monoecious. Fruit matures in about 150 days. Fruit ellipsoid, 4–5 cm long, brown.

Utilization: Seed eaten fresh, roasted; used in many food preparations. Flavor excellent; universal appeal. Rich in oil. One of the most important nuts of the world. Good potential for expansion in production in all areas where adapted. Most important work in variety improvement and culture in U.S.A. (Texas and Florida).

References: Phillips et al. 1960, Sargent 1922, Sharpe and Gammon 1958.

***Juglans honorei* Dode**

Common names: Ecuador walnut (English); nogal (Spanish); noyer d'équateur (French); tocte (Quechua).

Origin: South America (Andes).

Distribution: South America.

Cultural requirements: Cool climate, low to medium rainfall, altitude of 1,800–3,000 m in Andes.

Description: Tree to 30 m. Propagation by seed. Monoecious. Fruit 2.5–4 cm long, brown.

Utilization: Seed eaten fresh, used in various food preparations. Flavor good; general appeal. Local importance as food crop. Important also for wood.

References: Fouqué 1974, Popenoe 1924.

Lauraceae

***Persea americana* Mill.**

Common names: avocado (English); aguacate, palta (Spanish); avocat (French); abacate (Portuguese).

Origin: Central and South America, Mexico.

Distribution: Tropics and subtropics of world.

Cultural requirements: Tropical or subtropical climate, depending on race. Medium to high rainfall. Tolerant of a variety of soils. Good drainage essential because of susceptibility to *Phytophthora* root rot.

Description: Tree to 16 m. Propagation by seed, grafting. Fruit production in 5–8 years from seed, 3–4 years from grafts. Flowers February–March (Florida). Synchronous dichogamy in flowering; most varieties benefit from cross-pollination. Fruit matures in 120–400 days, depending on race and variety. Fruit spherical, ovoid, ellipsoid, or pyriform, 8–20 cm long, 200–2,000 g; external color green, red, or purple; interior color yellow or whitish.

Utilization: Pulp eaten fresh, mixed with other ingredients in salads, desserts. Flavor nutty, buttery; general appeal. Good source of oil, minerals. Important commercial fruit with good potential for expansion. Large variety collections and work in all aspects of production in Central America, South America, Israel, South Africa, Australia, New Zealand, U.S.A. (California, Florida, Puerto Rico).

References: Popenoe 1939, Sauls et al. 1976.

***Persea schiedeana* Nees**

Common names: coyo, coyo avocado (English); coyo, coyocte, shucte, chucte (Spanish); avocatier du Guatemala (French).

Origin: Mexico, Central America.

Distribution: Tropical America.

Cultural requirements: Cool tropical to subtropical climate. Good soil drainage essential.

Description: Tree to 25 m. Propagation by seed, grafting. Flowers February–April (Central America). Fruit matures in 100–120 days. Fruit pyriform, 5–10 cm in diameter, 150–900 g, solitary; external color green, internal yellow.

Utilization: Pulp eaten fresh. Flavor rich, nutty. Good source of oil, minerals. Pulp often fibrous. Little potential outside native area because not as productive as avocado.

Reference: Popenoe 1939.

Lecythidaceae

***Bertholletia excelsa* Humb. et Bonpl.**

Common names: Brazil nut (English); nuez del Brazil (Spanish); amande d'Amérique, noix de Brésil (French); castanha do moranhao (Portuguese).

Origin: South America.

Distribution: South America; introduced elsewhere but rare.

Cultural requirements: Hot, humid tropical lowlands with deep, fertile soil.

Description: Tree to 45 m. Propagation by seed. Fruit production in 8–12 years. Fruit spherical to ovoid, 10–15 cm in diameter; external color brown, edible portion white.

Utilization: Seed eaten fresh, roasted. Flavor rich, excellent; general appeal. Important commercial crop, limited possibility for expansion.

References: Fouqué 1974, Leon 1968.

***Grias cauliflora* L.**

Common names: anchovy pear (English); paco, pera de anchoa (Spanish); poire d'anchois (French).

Origin: West Indies, Colombia.

Distribution: West Indies, South America.

Cultural requirements: Hot, humid tropical lowlands; swampy areas.

Description: Tree to 15 m. Propagation by seed. Fruit pyriform, 5–8 cm long; external color brown.

Utilization: Pulp eaten fresh. Little potential for development.

Reference: Fouqué 1974.



Figure 21.—Brazil nut, one of the best tropical nuts.

***Lecythis elliptica* Kunth**

Common names: monkey pot (English); olla de mono, sapucaia (Spanish); marmite de singe (French).

Origin: South America.

Distribution: Introduced elsewhere into Tropics but rare.

Cultural requirements: Hot, humid tropical lowlands; deep, fertile soils best.

Description: Small tree. Propagation by seed. Fruit 9 cm long, 7.5 cm in diameter; external color brown, edible portion white.

Utilization: Seed eaten fresh, roasted. Flavor excellent; high appeal. Rich in oil, protein, B vitamins. Good potential for development as commercial crop.

References: Fouqué 1974, Leon 1968.

***Lecythis ollaria* L.**

Common names: monkey pot (English); olla de mono (Spanish); noix de sapucaia (French); cambuça de macao, sapucaia (Portuguese).

Origin: Brazil.

Distribution: South America; introduced elsewhere but not common.

Cultural requirements: Hot, humid tropical lowlands; deep, fertile soils best.

Description: Tree to 35 m. Propagation by seed. Fruit 7–12 cm long, 8–15 cm in diameter; external color brown, edible portion white.

Utilization: Seed eaten fresh, roasted. Flavor rich, excellent; high appeal. Rich in oil and protein. Good potential for further development.

Reference: Fouqué 1974.

***Lecythis zabucajo* Aubl. (= *L. usitata* Miers)**

Common names: paradise nut (English); nuez de paraiso, nuez sapucaia, olla de mono (Spanish); noix de paradis, noix de sapucaia (French); sapucaia (Portuguese).

Origin: Brazil.

Distribution: South America; introduced elsewhere but not common.

Cultural requirements: Hot, humid tropical lowlands; deep, fertile soil best.

Description: Tree to 35 m. Propagation by seed. Fruit 15–20 cm long, 22–26 cm in diameter; external color brown, edible portion white.

Utilization: Seed eaten fresh, roasted. Flavor excellent; high appeal. Rich in oil, protein, B vitamins. Good potential for further development as food crop.

References: Fouqué 1974, Leon 1968.

Leguminosae

***Ceratonia siliqua* L.**

Common names: carob, St.-John's-bread (English); algarroba (Spanish).

Origin: Africa, Middle East.

Distribution: Dry subtropics.

Cultural requirements: Dry, seasonally hot subtropical climate with minimum of 300–380 mm of rainfall without irrigation. Grows but does not fruit well in high-rainfall areas.

Description: Tree to 10 m. Propagation by seed, grafting. Fruit production in 10–12 years from seed, 5–6 years from grafts. Dioecious, but hermaphroditic selections known. Fruit a narrow pod, 10–15 cm long, external color brown.

Utilization: Pulp eaten fresh, processed as chocolate substitute and thickener. Rich in carbohydrates, fair source of protein. Good potential in arid climates.

References: Coit 1949, Sturrock 1959.

***Cordyla pinnata* Milne-Redh. (= *C. africana* Lour.)**

Common names: wild mango (English); poivrier du Senegal (French).

Origin: West Africa.

Distribution: Tropical Africa.

Cultural requirements: Hot, dry tropical climate.

Description: Tree. Propagation by seed. Fruit external color yellow.

Utilization: Pulp eaten fresh. Flavor sweet, astringent; limited appeal. Little potential for development.

Reference: Dalziel 1948.

***Coumarouna odorata* Aubl. (= *Dipteryx odorata* Willd.)**

Common names: tonka bean (English); choiba, sarrapia (Spanish); gaiac de Cayenne (French); cumaru verdadeiro (Portuguese).

Origin: South America.

Distribution: South America.

Cultural requirements: Hot, humid tropical lowlands.

Description: Tree to 30 m. Propagation by seed. Fruit production in 5 years. Fruit 5–6 cm long, 3 cm in diameter, external color brown.

Utilization: Pulp eaten fresh. Seed eaten after boiling to remove toxins. Little potential for development.

References: Fouqué 1974, Perez-Arbelaez 1956.

***Cynometra cauliflora* L.**

Common names: namnam (English); nam-nam (Malaya).

Origin: Southeast Asia.

Distribution: Southeast Asia; introduced elsewhere but rare.

Cultural requirements: Hot, humid tropical lowlands.

Description: Tree to 7 m. Propagation by seed. Fruit 5–10 cm long, 2.5 cm wide. External color brown, internal yellow.

Utilization: Pulp eaten fresh, cooked, pickled, in chutney, curries. Flavor sour, pleasant. Important in local areas. Little potential for commercial development.

References: Burkill 1935, Molesworth Allen 1967.

***Detarium microcarpum* Guill. et Perr.**

Common name: sweet dattock (English).

Origin: West Africa.

Distribution: Tropical Africa.

Cultural requirements: Hot, dry tropical climate.

Description: Tree to 10 m. Propagation by seed. Fruit 4 cm long, 2.5 wide; external color brown, internal greenish.

Utilization: Pulp eaten fresh, dried. Little potential for commercial development.

Reference: Dalziel 1948.

***Detarium senegalense* J. F. Gmelin**

Common name: tallow tree.

Origin: Africa.

Distribution: Africa.

Cultural requirements: Tropical forest areas with rainfall of 1,500–1,600 mm.

Description: Tree to 40 m. Propagation by seed. Fruit external color reddish, internal yellow.

Utilization: Pulp eaten fresh, dried. Little potential for commercial development.

References: Dalziel 1948, Irvine 1961.

***Dialium guineense* Willd.**

Common names: velvet tamarind, black tamarind (English); tamarinier blanc (French).

Origin: West Africa.

Distribution: Tropical Africa.

Cultural requirements: Hot tropical savanna with 1,000–1,600 mm of rainfall.

Description: Tree to 20 m. Propagation by seed. Flowers in September–November, January–April (West Africa). Fruit matures in 90–150 days. External color black, internal orange red.

Utilization: Pulp eaten fresh, macerated in water. Flavor sweet-sour, pleasant. Used in native area. Little potential for expansion.

References: Dalziel 1948, Irvine 1961.

***Dialium indum* L.**

Common name: tamarind plum (English).

Origin: Indonesia.

Distribution: Southeast Asia.

Cultural requirements: Hot, wet tropical climate.

Description: Tree to 40 m. Propagation by seed. Fruit 2.5 cm long, exterior color black.

Utilization: Pulp eaten fresh. Flavor sweet. Seldom cultivated. Little potential for development.

Reference: Burkill 1935.

***Hymenaea courbaril* L.**

Common names: West Indian locust (English); algarrobo, copal, courbaril (Spanish); caroubier de Guyane (French); jatai, jatoba (Portuguese).

Origin: Central and South America, West Indies.

Distribution: Central and South America, West Indies.

Cultural requirements: Hot tropical climate. Adapted to variety of conditions.

Description: Large tree. Propagation by seed. Fruit 6–15 cm long; external color brown, internal yellow.

Utilization: Pulp eaten fresh, powdered and made into gruel or cakes. Flavor sweet. Locally important but with limited potential for development.

Reference: Fouqué 1974.

***Inga edulis* Mart.**

Common names: guamo (English); guaba, guama, guamo (Spanish); pois sucre (French); inga cipo, rabo de mico (Portuguese).

Origin: South America.

Distribution: South America.

Cultural requirements: Hot, humid tropical climate.

Description: Tree to 15 m. Propagation by seed. Fruit production in 2 years. Flowers all year. Fruit up to 100 cm long; external color green, internal white.

Utilization: Aril eaten fresh. Flavor sweet. Not important as food crop. Little potential.

References: Cavalcante 1972, Fouqué 1974, Leon 1968.

***Inga feuillei* A. DC.**

Common names: pacay (English); pacaе (Spanish).

Origin: Peru, Boliva.

Distribution: South America.

Cultural requirements: Hot, humid tropical climate.

Description: Tree. Propagation by seed. Fruit 30–60 cm long; external color green, internal white.

Utilization: Pulp (aril) eaten fresh. Flavor sweet. Used locally. Little potential.

***Inga laurina* (Sw.) Willd.**

Common names: guama (English); guabo, guamo (Spanish); pois doux (French).

Origin: Central and South America, West Indies.

Distribution: Tropical America, eastern tropical Asia.

Cultural requirements: Hot, wet tropical lowlands.

Description: Tree to 20 m. Propagation by seed. Fruit 6–12 cm long, 4–8 cm wide; external color green, internal white.

Utilization: Aril eaten fresh. Flavor sweet. Used locally. Little potential as food crop.

Reference: Fouqué 1974.

***Inga paterno* Harms.**

Common names: paterna (English); paterno, guama (Spanish).

Origin: Mexico, Central America.

Distribution: Mexico, Central America.

Cultural requirements: Tropical climate, wet to rather dry forest.

Description: Medium tree. Propagation by seed. Fruit 9–12 cm long, 4–5 cm wide; external color green, internal white.

Utilization: Aril eaten fresh. Seeds cooked. Flavor of pulp sweet. Used locally. Little potential as food crop.

Reference: Standley and Steyermark 1946.

***Inocarpus edulis* Forst.**

Common names: Otaheite chestnut (English); gayam (Java).

Origin: Malaysia and Pacific islands.

Distribution: Southeast Asia and Pacific islands.

Cultural requirements: Hot, humid tropical lowlands.

Description: Small tree. Propagation by seed.

Utilization: Seeds roasted, boiled; moderate appeal.

Good source of protein. Potential for trial in other areas.

Reference: Burkill 1935.

***Parkia biglobosa* (Jacq.) Benth.**

Common name: African locust (English).

Origin: West Africa.

Distribution: Tropical Africa.

Cultural requirements: Hot tropical climate; savanna, forest.

Description: Tree to 12 m. Propagation by seed. Fruit 15–20 long; external color brown, internal yellow.

Utilization: Pulp made into a drink, mixed with other foods as flavoring. Seeds ground and fermented. Used in native area. Little potential for development.

References: Dalziel 1948, Irvine 1961.

***Parkia speciosa* Hort. ex Hassk.**

Common names: peté, sindutan (Java); patai (Sumatra); sataw (Thailand).

Origin: Malaysia, Indonesia.

Distribution: Southeast Asia.

Cultural requirements: Humid tropical climate.

Description: Tree to 25 m. Propagation by seed. Pods to 50 cm long, turning black when ripe.

Utilization: Pulp of pods used as food, flavoring; pods pickled; seeds, leaves eaten fresh. Flavor strong, somewhat resembling garlic; esteemed in native area. Little potential for wider cultivation.

Reference: Burkill 1935.

***Pithecellobium lobatum* Benth.**

Common names: jering (Java); jengkol, jaring (Sumatra); nieng, kanieng (Thailand).

Origin: Southeast Asia.

Distribution: Southeast Asia.

Cultural requirements: Hot tropical climate.

Description: Tree to 20 m.

Utilization: Young pods, immature and mature seeds eaten after boiling to remove toxins. Used mostly as flavoring. Flavor appreciated in native area. Little potential for development.

Reference: Burkill 1935.

***Tamarindus indica* L.**

Common names: tamarind (English); tamarindo (Spanish); tamarin (French); tamarindo (Portuguese).

Origin: Tropical Africa.

Distribution: Pantropic.

Cultural requirements: Hot tropical lowlands. Tolerant of a variety of soils if well drained and dry conditions. Does not fruit well where rainfall high all year. Large trees tolerant of light frost. Grows well in calcareous soils.

Description: Tree to 25 m. Propagation by seed, layering, grafting. Fruit production in 7–8 years from seed, 3–4 years from vegetative propagation. Flowers May–June (Florida). Fruit matures in 300–360 days. Fruit 8–15 cm long, 2.5–3 cm wide, in clusters, brown.

Utilization: Pulp eaten fresh, dried, candied, in beverages; flavoring in foods, sauces. Seeds cooked. Flavor of pulp sweet-sour; high appeal. Good source of calories, thiamine, minerals. Widely used but little potential for expansion.

References: Popenoe 1939, Ruehle et al. 1958.

Malpighiaceae

***Bunchosia armeniaca* DC.**

Common names: ciruela, ciruela verde (Spanish); bunchosie des Andes (French); ameixa do Pará (Portuguese).

Origin: South America.

Distribution: South America; some introduction elsewhere but rare.

Cultural requirements: Low to middle elevations, tropical climate.

Description: Shrub or tree to 10 m. Propagation by seed. Fruit production in 2 years. Several crops of fruit a year. Fruit ellipsoid, 3–4 cm long, in clusters of 8–10; external color orange, internal cream or red.

Utilization: Pulp eaten fresh, preserved. Flavor sweet but some somewhat astringent. Marketed locally but little potential for development.

References: Cavalcante 1974, Fouqué 1974, Popenoe 1924.

***Byrsonima crassifolia* (L.) H.B.K.**

Common names: nance, golden spoon (English); manero, manteco, nance (Spanish); maurissi, moureiller des Caraïbes (French); murici, muruci (Portuguese).

Origin: Mexico, Central and South America, West Indies.

Distribution: Tropical America.

Cultural requirements: Hot tropical lowlands. Tolerant of considerable range of rainfall, variety of soil conditions.

Description: Shrub or tree to 10 m. Propagation by seed. Fruit 2–2.5 cm in diameter, ovoid, exterior color yellow.

Utilization: Pulp eaten fresh, in beverages; used to flavor liqueur. Flavor sweet, aromatic; general appeal. Potential for home gardens and local marketing.

References: Fouqué 1974, Leon 1968, Standley and Steyermark 1946.

***Malpighia glabra* L. (= *M. puniceifolia* L.)**

Common names: West Indian cherry, Barbados cherry (English); acerola, cereza de Barbados (Spanish); acérolier, cerisier des Antilles (French).

Origin: West Indies, South America.

Distribution: Introduced throughout Tropics but rare in many areas.

Cultural requirements: Hot tropical lowlands with medium to high rainfall. Tolerant of a variety of soil conditions, seasonal dry period.

Description: Shrub to 6 m. Propagation by seed, cuttings, layering, grafting. Flowers April–October (Florida). Cross-pollination needed for good fruit production in most selections. Fruit matures in 30 days. Fruit ovoid, 1–3.5 cm in diameter, solitary; external color red, internal yellow.

Utilization: Pulp eaten fresh, in beverages; processed into puree and juice. Flavor sour to sweet; moderate appeal. Pulp very rich in vitamin C. Potential for home garden and commercial vitamin C production.

References: Fouqué 1974, Ledin 1958.



Figure 22.—Acerola, a compact package of vitamin C.

Melastomaceae

***Melastoma malabathricum* L.**

Common names: Singapore rhododendron (English); kluruk (Java).

Origin: Tropical Asia.

Distribution: Tropical Asia.

Cultural requirements: Hot, wet tropical lowlands.

Description: Small shrub. Fruit pulp red.

Utilization: Pulp eaten fresh. Flavor sweet, slightly astringent; moderate appeal. Little potential for wider cultivation.

Reference: Burkill 1935.

Meliaceae

***Lansium domesticum* Correa**

Common names: langsung, lanson (English); langsung (Southeast Asia); lanzon (Spanish); improved race with large fruit called duku (Malaya, English).

Origin: Southeast Asia.

Distribution: Introduced widely into Tropics but not common outside Asia.

Cultural requirements: Hot, wet tropical lowlands with mildly acid soil high in organic matter. Not tolerant of frost, drought.

Description: Tree to 15 m. Propagation by seed, layering, grafting. Fruit production in 15 years from seed, 4-5 years from vegetative propagation. Fruit spherical or ellipsoid, in clusters of about 20 (duku 8-10); external color yellow, internal whitish.

Utilization: Aril eaten fresh, preserved, in jellies. Flavor subacid to sweet; universal appeal. High potential for wider cultivation of superior selections in hot Tropics.

References: Burkill 1935, Molesworth Allen 1967.

***Sandoricum koetjape* Merr. (= *Sandoricum indicum* Cav.)**

Common names: santol (English); sentul, kechapi (Southeast Asia).

Origin: Southeast Asia.

Distribution: Widely introduced into Tropics but common only in Asia.

Cultural requirements: Hot, wet tropical lowlands with fertile medium-acid soil. Large trees will tolerate light frost.

Description: Large tree. Propagation by seed, layering, grafting. Flowers in April-May (Florida). Fruit matures in about 120 days. Fruit spherical, 4-8 cm in diameter; external color yellow orange, internal white.

Utilization: Pulp eaten fresh, preserved, in jellies. Flavor sour to sweet; good selections have universal appeal. Good potential for wider cultivation of superior selections.

References: Burkill 1935, Leon 1968.

Moraceae

***Artocarpus altilis* Fosb. (= *A. communis* J. R. Forst.)**

Common names: breadfruit (English); fruta de pan (Spanish); arbre de pain (French); fruta pao (Portuguese). Seedy form called breadnut.

Origin: Southeast Asia, Polynesia.

Distribution: Pantropic.

Cultural requirements: Hot, wet tropical lowlands. Tolerant of a variety of soils if well drained. Injured by temperatures below 5° C.

Description: Tree to 30 m. Propagation by cuttings, layering (seedy form by seed). Generally two crops of fruit mature during year, varying in time and duration. Monoecious. Fruit spherical, 20-30 cm in diameter; external color greenish yellow, interior whitish or pale yellow.

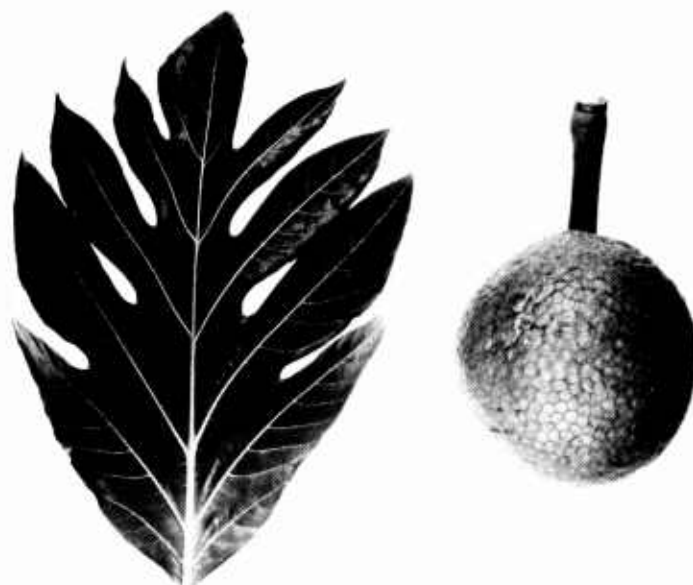


Figure 23.—Breadfruit, a starchy fruit usually eaten cooked.

Utilization: Entire fruit baked, boiled, roasted, fried; preserved by fermentation. Seeds of seedy selections boiled. Flavor starchy; general appeal. Important food in hot Tropics. Good potential for wider cultivation.

References: Burkill 1935, Molesworth Allen 1967, Ochse et al. 1961.

***Artocarpus integer* (Thunb.) Merr. (= *A. champeden* Spreng.)**

Common names: chempedak (English); champedak, chepedak (Java); chubadak, kakan (Sumatra).

Origin: Southeast Asia.

Distribution: Tropical Asia.

Cultural requirements: Hot, wet tropical climate.

Description: Tree to 20 m. Propagation by seed, grafting. Fruit 20-35 cm long, 10-15 cm in diameter, 10-20 kg (sometimes more); external color yellowish to orange, internal yellow.

Utilization: Pulp eaten fresh, preserved, cooked with various other foods. Seeds cooked. Flavor sweet, aromatic; general appeal. Important in native area. Medium potential as food crop.

References: Burkill 1935, Molesworth Allen 1967, Ochse et al. 1961.

Artocarpus heterophyllus Lam. (= *A. integrifolius* non L. f.)

Common names: jackfruit (English); nongka (Java); lamasa, malasa (Sumatra); khanum (Thailand); jaca (Spanish); jaqueira, jaca (Portuguese).

Origin: Tropical Asia.

Distribution: Pantropic.

Cultural requirements: Hot, humid tropical climate. Grows well in variety of soils if well drained. Not tolerant of frost.

Description: Tree to 25 m. Propagation by seed, grafting. Generally flowers June–July and December–February in Florida. Fruit matures in 180–200 days. Fruit 30–90 cm long, 25–50 cm in diameter, to 60 kg but usually 20–25 kg; external color yellowish, internal yellow.

Utilization: Entire immature fruit cooked. Aril of mature fruit eaten fresh, preserved. Seeds roasted, boiled. Flavor sweet, strongly aromatic. Not widely esteemed outside Asia. Fair potential for wider cultivation in Tropics if good varieties introduced from Asia.

References: Burkill 1935, Molesworth Allen 1967, Ochse et al. 1961.

Artocarpus odoratissima Blanco

Common name: Marang (English, Philippines).

Origin: Southeast Asia, Philippines.

Distribution: Southeast Asia, Philippines.

Cultural requirements: Hot, wet tropical lowlands.

Description: Tree. Propagation by seed, grafting. Fruit production in 6 years from seed.

Utilization: Aril of mature fruit eaten fresh, preserved. Flavor sweet, aromatic; general appeal. Source of iron, vitamin C. Good potential for introduction into other areas of Tropics.

Reference: Burkill 1935.

Artocarpus rigidus Blume

Common name: monkey jack (English).

Origin: Tropical Asia.

Distribution: Tropical Asia.

Cultural requirements: Hot tropical climate.

Description: Large tree. Propagation by seed. Fruit pulp yellow.

Utilization: Aril of mature fruit eaten fresh. Seeds roasted. Flavor sweet. Needs further trial to determine potential.

Reference: Burkill 1935.

Brosimum alicastrum Sw.

Common names: Maya breadnut (English); ramón, nuez de pan (Spanish); noyer à pain (French).

Origin: Mexico, Central America.

Distribution: Tropical America.

Cultural requirements: Hot, humid tropical climate with seasonal dry period. Tolerant of a variety of soils, seasonal flooding. Grows especially well in shallow calcareous soils.

Description: Tree to 30 m. Propagation by seed. Fruit production in 5–6 years. Two or three periods of bloom and fruiting per year in Florida. Fruit spherical to ellipsoid, 2–2.5 cm in diameter, exterior color orange. Pulp scant, seed large.

Utilization: Pulp eaten fresh; seed eaten fresh, cooked. Flavor of pulp sweet; seed has some bitterness unless cooked. Moderate appeal. Little potential for development.

References: Cook 1935, Fairchild 1945, Fouqué 1974.

Ficus carica L.

Common names: fig (English); higo (Spanish); figue (French); figo (Portuguese).

Origin: Asia.

Distribution: Subtropics, cool Tropics.

Cultural requirements: Develops best in relatively dry climate where cool season alternates with hot season. Tolerant of a variety of soil conditions. Tolerant of temperatures below freezing when dormant. Fruiting poor in areas of high rainfall.

Description: Small tree. Propagation by seed, cuttings, grafting. Fruit production in 3–4 years from seed, 1–2 years from vegetative propagation. Most types produce 2–3 crops of fruit per year. Pollination required for Smyrna type; other types parthenocarpic. Fruit pyriform, 2.5–6 cm in diameter; external color green, yellow, red, or purple; internal color whitish, yellowish, or pink.

Utilization: Syconium eaten fresh, dried, preserved, stewed. Flavor sweet; universal appeal. Potential as home garden and commercial crop great in areas where adapted to climate. Many varieties selected in subtropical areas of world. Research on culture in U.S.A. (California, Florida, Louisiana).

References: Krezdorn and Adriance 1961, Storey and Condit 1969.

Pourouma cecropiaefolia Mart.

Common names: Amazon tree grape (English); uvilla (Spanish); mapati, puruma, uva-da-mata (Portuguese).

Origin: South America.

Distribution: South America.

Cultural requirements: Hot, humid tropical lowlands. Not tolerant of frost.

Description: Tree to 12 m. Propagation by seed. Fruit spherical, 2.5 cm in diameter, in clusters, exterior color purple.

Utilization: Pulp eaten fresh, in beverages. Flavor sweet. Limited potential as food crop.

Reference: Cavalcante 1974.

Treculia africana Decne

Common names: African breadfruit (English); arbre de pain (French).

Origin: Tropical west Africa.

Distribution: Tropical west Africa.

Cultural requirements: Hot tropical climate, forest areas.

Description: Tree to 26 m, propagation by seed. Tree monoecious. Fruit 45 cm in diameter, to 12 kg; external color yellowish brown, seeds brown.

Utilization: Seeds boiled, roasted, consumed whole; ground into meal; used in sauces, flavorings; source of oil. Flavor similar to peanuts. Rich in oil. Food source in local areas. Little potential for expansion.

References: Dalziel 1948, Irvine 1961.

Musaceae

Musa acuminata Colla and hybrids of *M. acuminata* and *M. balbisiana* Colla

Common names: banana, plantain (English); banano, platano, guineo (Spanish); banane, bananier (French).

Origin: Southeast Asia.

Distribution: Pantropic; warm subtropics.

Cultural requirements: Hot, wet tropical climate. Fertile well-drained soil.

Description: Perennial herb to 8 m. Propagation of edible types by division. Fruit production about 12 months after planting. Flowers at any time of year depending on planting time, nutrition, and maturity. Fruit forms parthenocarpically. Fruit matures in 90–120 days. Fruit 6–35 cm long, 2.5–10 cm in diameter, 10 to 150 or more per cluster; external color greenish, yellow, orange, or red; internal color white, yellow, or orange.

Utilization: Pulp eaten fresh, cooked in many ways. Flavor sweet to starchy; great appeal. Good source of carbohydrates; some types have moderate amounts of vitamin A and C. Important food source throughout the world. Scores of varieties exist. Extensive research in culture in various places where commercial production exists.

References: Leon 1968, Ochse et al. 1961, Simmons 1959.

Musa troglodytarum L.

Common name: fei banana (English).

Origin: South Pacific islands, Tahiti, New Caledonia.

Distribution: South Pacific islands.

Cultural requirements: Hot, wet tropical lowlands.

Description: Perennial herb. Propagation by division. Fruit 10–20 cm long, 5–30 per cluster; external color yellow, orange, or brown; internal color white or yellow.

Utilization: Pulp cooked. Flavor starchy; moderate appeal. Source of food in local areas. Little potential for expansion.

Reference: Simmons 1959.

Myristicaceae

Myristica fragrans (L.) Houtt.

Common names: nutmeg, mace (English); nuez moscada (Spanish); muscade (French); noz moscada (Portuguese).

Origin: Moluccas.

Distribution: Pantropic; economically important only in limited areas.

Cultural requirements: Hot, wet tropical lowlands with well-distributed rainfall. Light well-drained soil with high organic content. Not tolerant of frost.

Description: Tree to 18 m. Propagation by seed, grafting. Fruit production in 8–10 years from seed, 4–5 years from grafts. Flowers throughout the year. Dioecious. Fruit spherical to ovoid, 3–9 cm in diameter, solitary; external color yellow, seed brown, aril red.

Utilization: Fruit pulp cooked. Seed (nutmeg) and aril (mace) dried as spices. Flavor of fruit pulp good when sweetened and stewed. Used as food crop only in limited areas. Nutmeg and mace are important spices, but conditions for successful production are exacting.

References: Ochse et al. 1961, Rosengarten 1969.

Myrtaceae

Britoa acida Berg

Common names: para guava (English); goyavier de Para (French); araca do Pará (Portuguese).

Origin: Brazil.

Distribution: Brazil.

Cultural requirements: Hot, dry tropical climate; light soils.

Description: Shrub or tree to 8 m. Propagation by seed. Fruit spherical to ovoid, 5–7 cm long; external color yellow, internal whitish.

Utilization: Pulp made into jellies. Flavor sour, pleasant; general appeal. Some potential for processing.

References: Gomez 1977, Popenoe 1939.

***Eugenia aggregata* Kiaersk.**

Common names: cherry of the Rio Grande (English); cerise du Rio Grande (French).

Origin: Brazil.

Distribution: Tropical America but rare outside Brazil.

Cultural requirements: Grows well in tropical to subtropical conditions in a variety of soils. Not tolerant of drought; good supply of water needed especially during bloom and fruit development. Mature trees tolerate -6° C.

Description: Tree to 8 m. Propagation by seed (can be grafted). Fruit production in 4–5 years from seed. Flowers March–April (Florida). Flowers perfect but cross-pollination increases fruit set. Fruit matures in 60 days. Fruit oblong, 2–3 cm in diameter, solitary on new growth; external color red or purple, internal yellowish orange.

Utilization: Pulp eaten fresh, in jellies. Flavor sweet; moderate appeal. Good home garden fruit and ornamental tree. Little potential for commercial production.

References: Fouqué 1974, Ruehle et al. 1958.

***Eugenia dombeyi* Skeels (= *E. brasiliensis* Lam.)**

Common names: grumichama (English, Spanish); cerisier du Brésil (French); grumixama (Portuguese).

Origin: Brazil.

Distribution: Widely introduced but not common outside tropical America.

Cultural requirements: Warm, wet tropical lowlands. Grows best in medium-acid soil. Easily injured by frost.

Description: Shrub or tree to 6 m. Propagation by seed (can be grafted). Flowers April–May (Florida). Fruit matures in 30–40 days. Fruit oblate, 2–3 cm in diameter, solitary on new growth; external color purple to black, internal orange.

Utilization: Pulp eaten fresh, in jellies. Flavor sweet; general appeal. Good home garden fruit and ornamental plant. Little potential for commercial production.

References: Fouqué 1974, Popenoe 1939, Ruehle et al. 1958.

***Eugenia luschnathiana* Klotzsch**

Common name: pitomba (English, French, Portuguese).

Origin: Brazil.

Distribution: Introduced elsewhere but rare outside Brazil.

Cultural requirements: Tropical to warm subtropical climate. Not tolerant of drought especially at time of bloom and fruit development.

Description: Tree to 8 m. Propagation by seed (can be grafted). Flowers April–May (Florida). Fruit matures in 60 days. Fruit ovoid, 2.5–3 cm in diameter; external color orange, internal yellow.

Utilization: Pulp eaten fresh, in jellies, preserves. Flavor sweet to subacid; good appeal. Good home garden fruit. Little potential for commercial production.

References: Fouqué 1974, Ruehle et al. 1958.

***Eugenia uniflora* L.**

Common names: Surinam cherry, pitanga (English); cereza de Surinam, pitanga (Spanish); cerise carree, cerisier de Suriname (French); pitanga, pitanga do norte (Portuguese).

Origin: South America.

Distribution: Pantropic.

Cultural requirements: Tropical and warm subtropical climates, medium to high rainfall, variety of soil conditions. Tolerant of light frost.

Description: Shrub or tree to 6 m. Propagation by seed (can be grafted). Fruit production in 3–4 years from seed. Main bloom March–May, occasionally at other times of year (Florida). Fruit matures in 35–50 days. Fruit oblate, conspicuously ribbed, 2–3.5 cm in diameter; external color red, purple, or black; internal color orange.

Utilization: Pulp eaten fresh, in jellies. Flavor sweet, sometimes resinous; limited appeal. No potential as commercial food crop. Important in some places as ornamental hedge plant.

References: Fouqué 1974, Popenoe 1939, Ruehle et al. 1958.

***Eugenia uvalha* Camb.**

Common names: ubaia, uvaia, uvalha (Portuguese).

Origin: Brazil.

Distribution: Introduced elsewhere but rare outside Brazil.

Cultural requirements: Tropical or warm subtropical climates with low to medium rainfall. Tolerant of light frost and drought.

Description: Shrub or tree to 8 m. Propagation by seed. Fruit production in 3–4 years. Flowers March–May (Florida). Fruit matures in 60 days. Fruit spherical, 3–5 cm in diameter, external color yellow.

Utilization: Pulp eaten fresh, as juice, in jellies; flavoring in alcoholic beverages. Flavor sweet, insipid. Odor sometimes unpleasant. Little possibility for cultivation outside local areas.

References: Fouqué 1974, Popenoe 1939.

***Feijoa sellowiana* Berg**

Common names: pineapple guava, feijoa (English); feijoa, guayaba chilena, guaybo (Spanish); feijoa (French); feijoa, guayabo del pais (Portuguese).

Origin: South America.

Distribution: Subtropics, cool Tropics.

Cultural requirements: Best development in cool subtropical and highland tropical climates. Tolerant of considerable range in rainfall, variety of soil conditions. Fruits poorly in hot tropical lowlands.

Description: Shrub or tree to 6 m. Propagation by seed, cuttings, layering, grafting. Fruit production in 3–5 years from seed, 2–3 years from vegetative propagation. Flowers April–May. Plants often self-sterile; fruiting improved by cross-pollination. Fruit matures in 150–180 days. Fruit ellipsoid, 2–5 m long, 2–4 cm in diameter; external color green, internal white.

Utilization: Pulp eaten fresh, in jellies, preserves. Flavor sweet, pleasant; moderate appeal. Mainly a home garden fruit. Little potential for development.

References: Fouqué 1974, Popenoe 1939, Ruehle et al. 1958.

***Myrciaria cauliflora* Berg**

Common names: jaboticaba (English, French, Spanish); jaboticaba sabara, jabuticaba (Portuguese).

Origin: Brazil.

Distribution: Introduced widely into tropical and subtropical areas but not common outside South America.

Cultural requirements: Cool tropical and warm subtropical climates with medium to high rainfall. Fertile, mildly acid, well-drained soils best. Tolerant of light frost.

Description: Shrub or tree to 12 m. Propagation by seed (can be grafted). Fruit production in 6–10 years or more from seed. Several cycles of flowers and fruit a year. Fruit matures in 30–40

days. Fruit spherical, 2–3 cm in diameter, borne on trunk and large limbs; external color black, internal white or pink.

Utilization: Pulp eaten fresh, in jellies; made into wines. Flavor sweet, excellent; wide appeal. Excellent home garden fruit with some potential for greater commercial production. Good ornamental plant. Several varieties known in Brazil.

References: Fouqué 1974, Popenoe 1939, Ruehle et al. 1958.

***Myrciaria floribunda* Berg**

Common names: guava berry (English); mirto, murta, mije, mijo (Spanish).

Origin: Mexico, West Indies, South America.

Distribution: Tropical America.

Cultural requirements: Warm tropical lowlands; relatively dry to moist conditions, variety of soils. Poor growth in high-pH soils.

Description: Shrub or tree to 12 m. Propagation by seed. Fruit production in 6–8 years. Flowers May–June (Florida). Fruit matures in 60 days. Fruit spherical to ovoid, 1–1.5 cm in diameter, solitary on new growth; external color red or yellow, internal yellow orange.

Utilization: Pulp eaten fresh, in jellies, preserves; flavoring in alcoholic beverages. Flavor sweet, aromatic, pleasant. Little possibility of commercial development.

Reference: Little et al. 1974.

***Pseudanmomis umbellulifera* (H.B.K.) Kausel**

Common names: monos plum (English); cereza de mono (Spanish).

Origin: Venezuela.

Distribution: Venezuela, Florida.

Cultural requirements: Hot tropical lowlands with medium to high rainfall. Tolerant of a variety of soil conditions, light frost.

Description: Shrub to 5 m. Propagation by seed. Fruit production in 3–5 years. Often two crops of fruit per year (Florida). Fruit ellipsoid, 2.5–3 cm in diameter; external color orange, internal yellow orange.

Utilization: Pulp eaten fresh, in jellies. Flavor sweet, insipid. Little potential for cultivation.

***Psidium araca* Raddi (= *P. guineense* Sw.)**

Common names: Brazilian guava (English); araca de Brasil, guayaba acida (Spanish); goyavier acide, goyavier du Brésil (French); araçá, araçá do campo (Portuguese).

Origin: South America.

Distribution: Introduced elsewhere but rare outside South America.

Cultural requirements: Tropical to warm subtropical climates. Tolerant of a variety of soil conditions.

Description: Shrub or tree to 7 m. Propagation by seed or cuttings. Fruit ellipsoid, 2–3 cm in diameter, solitary on new growth; external color pale yellow, internal white.

Utilization: Pulp made into jellies. Flavor sour to subacid, pleasant; moderate appeal. Limited potential for processing.

References: Fouqué 1974, Popenoe 1939.

***Psidium cattleianum* Sabine**

Common names: Cattle guava, strawberry guava (English); cas dulce, guayaba de fresa (Spanish); goyavier de Cattle, goyavier fraise (French); Araca da praie, araca de coroa (Portuguese).

Origin: South America.

Distribution: Tropics, subtropics.

Cultural requirements: Cool to hot climate. Variety of soil conditions, swampy to well drained. Withstands temperature to -6° C without injury.

Description: Shrub or tree to 7 m. Propagation by seed, cuttings, layering. Fruit production in 2–3 years from seed. Flowers several times a year (Florida). Fruit matures in 60–90 days. Fruit spherical, 2.5–4 cm in diameter, solitary on new growth; external color yellow or red, internal whitish.

Utilization: Pulp eaten fresh, as juice, jellies, preserves, sherbets. Flavor sweet or subacid, aromatic; wide appeal. Good home garden fruit and ornamental plant. Little potential for commercial production.

References: Fouqué 1974, Popenoe 1939, Ruehle et al. 1958.

***Psidium friedrichsthalianum* Niedz.**

Common names: Costa Rican guava (English); cas, guayaba ágría (Spanish); goyavier de Costa Rica (French).

Origin: Central America.

Distribution: Tropical America.

Cultural requirements: Hot tropical climate with medium to high rainfall; variety of soil conditions if well drained. Easily injured by frost.

Description: Tree to 10 m (usually smaller). Propagation by seed, cuttings. Fruit production in 4–5 years from seed. Main blooms March–April, September–October (Florida). Fruit matures in about 90 days. Fruit spherical to ovoid, 4–6 cm in diameter, solitary on new growth; external color yellow, internal pale yellow.

Utilization: Pulp made into beverages, jellies, preserves. Flavor very sour, aromatic; moderate appeal. Limited potential as home garden fruit.

References: Fouqué 1974, Popenoe 1939.

***Psidium guajava* L.**

Common names: guava, common guava (English); guayaba (Spanish); goyavier (French); goiaba (Portuguese).

Origin: Tropical America.

Distribution: Tropics, warm subtropics.

Cultural requirements: Warm climate with medium rainfall. Thrives in variety of light to medium soils, even with poor drainage. (So widely adapted it is considered a weed in some areas.) Mature plants can tolerate very light frost.

Description: Tree to 10 m. Propagation by seed, cuttings, layering, grafting. Fruit production in 4–5 years from seed, 2–3 years from vegetative propagation. Main blooms April–May, September–October (Florida). Fruit matures in 90–120 days. Fruit spherical, ellipsoid, or pyriform; 3–8 cm in diameter, solitary on new growth; external color white or yellow, sometimes with pink blush; internal color white, yellow, or red.

Utilization: Pulp eaten fresh, stewed, as juice, jellies, paste, preserves. Flavor sweet to sour, aromatic; high appeal. Rich in vitamin C. Good potential as home garden fruit or for commercial production for fresh market or processing. Variety improvement and cultural research in many countries, especially India and U.S.A. (Florida, Hawaii, Puerto Rico).

References: Popenoe 1939, Ruehle 1959.

***Psidium microphyllum* Britt. (= *P. sartorianum* Niedenzu)**

Common names: Puerto Rican guava (English); guayaba, pichiche (Spanish).

Origin: West Indies, Central America.

Distribution: West Indies, Central America.

Cultural requirements: Warm tropical climate.

Description: Tree to 15 m. Propagation by seed.

Fruit spherical, 1–1.5 cm in diameter, solitary on new growth; external color pale yellow, internal whitish.

Utilization: Pulp eaten fresh, in jellies. Flavor sweetish; low appeal. Little potential for wider cultivation.

Reference: Fouqué 1974.

***Rhodomyrtus tomentosa* Wight**

Common names: downy myrtle, hill gooseberry (English); kemunting (Malaya, Java).

Origin: Tropical Asia.

Distribution: Introduced widely into subtropical areas but not common outside Asia (except in Florida where naturalized).

Cultural requirements: Cool tropical or warm subtropical climate; light acid soils (pH 4–6). Tolerant of wet soil conditions and temperatures to about –6° C. Will not grow in high-pH soils.

Description: Shrub to 3 m. Propagation by seed, division of crowns. Fruit production in 3–4 years from seed. Flowers April–May (Florida). Fruit matures in 60 days. Fruit ellipsoid, 1.5 cm in diameter, exterior color purple.

Utilization: Pulp eaten fresh, in pies, jellies, preserves. Flavor subacid; moderate appeal. Little potential for wider cultivation.

References: Burkill 1935, Ruehle et al. 1958.

***Stenocalyx dysentericus* Berg**

Common names: cageiteira (Portuguese).

Origin: Brazil.

Distribution: Brazil.

Cultural requirements: Dry tropical savanna.

Description: Tree to 6 m. Propagation by seed. Fruit 3–5 cm in diameter; external color yellow, internal white.

Utilization: Pulp eaten fresh, in jellies; made into wine. Flavor subacid. Chiefly harvested from the wild.

Reference: Fouqué 1974.

***Syzygium aqueum* Burm. f. (= *Eugenia aquea*)**

Common names: water rose apple, watery rose apple (English); jambu ayer (Malay).

Origin: Southeast Asia.

Distribution: Introduced widely into Tropics but not common outside Asia.

Cultural requirements: Hot, wet tropical lowlands with light, well-drained, mildly acid soils. Not tolerant of temperatures below freezing.

Description: Tree to 8 m. Propagation by seed, layering (many selections seedless). Fruit production in 7–8 years from seed, 3–4 years from layers. Flowers May–July (Florida), sometimes other seasons. Fruit matures in 30–40 days. Fruit pyriform, 3.5–4.5 cm in diameter, solitary; external color green, white, or pink; internal color white.

Utilization: Pulp eaten fresh, pickled. Flavor slightly sweet, insipid. Good eye appeal but limited taste appeal. Limited potential as commercial fruit in Southeast Asia, where many superior selections exist.

References: Burkill 1935, Molesworth Allen 1967.

***Syzygium cumini* Skeels**

Common names: Java plum, jambolan (English); jambolan (Malaya); jamun (India); duhat (Philippines).

Origin: Southeast Asia, Philippines.

Distribution: Pantropic.

Cultural requirements: Tropical lowland or hot subtropical climate. Tolerant of a variety of soils (even where poorly drained), seasonal dry period. Thrives under adverse conditions to the point of being a weed in some areas.

Description: Tree to 16 m. Propagation by seed (layering, grafting possible but seldom used). Fruit production in 5–6 years from seed. Flowers March–April (Florida), sometimes other seasons. Fruit matures in 90 days. Fruit ellipsoid, 1.5–2.5 cm in diameter, 5–20 per cluster; external color purple, internal white to lavender.

Utilization: Pulp eaten fresh, made into jellies, wine. Flavor sweet, usually astringent; low appeal. Marketed in Asia, but little potential for expansion.

References: Burkill 1935; Molesworth Allen 1967; Popenoe 1939.



Figure 24.—Java plum, an astringent fruit.

Syzygium guineense A. DC.

Common names: Water berry (English); musombo (Africa).

Origin: Tropical Africa.

Distribution: Tropical Africa.

Cultural requirements: Tropical climate, varied conditions including seashore, streambanks, savanna, forest.

Description: Shrub or tree to 12 m. Fruit 1–1.5 cm long.

Utilization: Pulp eaten fresh, made into a beverage. Limited appeal. Little potential for wider cultivation.

References: Dalziel 1948, Irvine 1961.

Syzygium malaccensis Merr. et Perry

Common names: Malay apple, Malay rose apple, mountain apple (English); jambu merah (Malaya).

Origin: Southeast Asia.

Distribution: Pantropic.

Cultural requirements: Hot, wet tropical climate; variety of soil types. Not tolerant of high-pH soils, frost.

Description: Tree to 15 m. Propagation by seed, layering, grafting. Fruit production in 5–6 years from seed, 3–4 years from vegetative propagation. Flowers May–June (Florida), often other seasons as well. Fruit matures in 30–40 days. Some selections seedless. Fruit pyriform, 5–8 cm long; external color yellow, pink, red, or purple; internal color white.

Utilization: Pulp eaten fresh, stewed, preserved. Flavor sweet, insipid; moderate appeal. Good ornamental tree. Commercial production in Asia but little potential for expansion.

Reference: Molesworth Allen 1967.

Syzygium samarangense Merr. et Perry (= S. javanicum Miq.)

Common names: Java apple, wax jambu (English); jambu ayer rhio (Malaya); jamelac (French).

Origin: Southeast Asia.

Distribution: Introduced widely into Tropics but rare outside Asia.

Cultural requirements: Hot, wet tropical lowlands; variety of soil conditions.

Description: Tree to 12 m. Propagation by seed, layering (some forms seedless). Fruit production in 5–6 years from seed. Flowers April–June (Florida), sometimes other seasons. Fruit matures in 30–40 days. Fruit pyriform, 3–5 cm long; external color green, yellow, white, or pink; internal color white.

Utilization: Pulp eaten fresh, preserved. Flavor sweet, insipid; moderate appeal. Marketed in Asia but little potential for expansion.

References: Burkill 1935, Molesworth Allen 1967.

Naucleaceae

Nauclea latifolia Smith (= N. esculenta, Merr., Sarcocephalus esculentus Afzel. ex Sabine)

Common names: African peach, country fig (English); pêcher des nègres (French); doundaké (West Africa).

Origin: Africa.

Distribution: Introduced elsewhere into Tropics but rare outside Africa.

Cultural requirements: Hot tropical climate. Adapted to conditions from savanna to moist forest.

Description: Shrub or tree to 30 m, depending on moisture conditions. Propagation by seed. Fruit production in 5–6 years. Flowers July–August (Florida). Fruit matures in 100–120 days. Fruit spherical to ellipsoid, 4–6 cm in diameter, solitary, red inside and out.

Utilization: Pulp eaten fresh, dried. Flavor sweet, slightly bitter; limited appeal. Little potential for extensive cultivation.

References: Dalziel 1948, Irvine 1961.

Olacaceae

Coula edulis Baill.

Common names: African walnut (English); noyer du pays (French); bodwe (Ghana); emumu (Nigeria); kumen, kumini (Cameroon).

Origin: Tropical west Africa.

Distribution: Tropical west Africa.

Cultural requirements: Hot, humid tropical lowlands.

Description: Tree to 20 m. Propagation by seed. Flowers April–May, October–January. Fruit spherical to ellipsoid, 3 cm long; external color brown, edible portion brownish.

Utilization: Seed eaten fresh, boiled, roasted. Flavor good; general appeal. Very rich in oil. Locally important but little potential for wider cultivation.

References: Dalziel 1948, Irvine 1961.

Ximenia americana L.

Common names: tallowwood plum, hog plum (English); chocomico, manzanillo (Spanish); citron de la mer, prunier de mer (French); ameixa (Portuguese).

Origin: Pantropic; warm subtropics.

Distribution: Pantropic; warm subtropics.

Cultural requirements: Hot tropical lowland or subtropical climate. Tolerant of great range in rainfall, soil conditions. Tolerant of light frost.

Description: Scandent shrub or tree to 10 m.

Propagation by seed. Fruit production in 3-4 years. Flowers several times a year. Fruit matures in 50-60 days. Fruit ellipsoid, 2.5 cm long, exterior color yellow.

Utilization: Pulp eaten fresh, preserved; seed eaten fresh, roasted. Flavor of pulp subacid, insipid; limited appeal. Little potential for wider cultivation.

Reference: Fouqué 1974.



Figure 25.—Bilimbi, a sour fruit for cooking or for chutneys.

Utilization: Pulp used in curries, jellies, chutney, preserves, pickles. Flavor very sour; fair appeal. Good source of vitamin C. Important in home gardens and local marketing. Little potential for further commercial development.

References: Leon 1968, Molesworth Allen 1967, Popenoe 1939.

***Averrhoa carambola* L.**

Common names: carambola, starfruit (English); carambola (Spanish, Portuguese); belimbing manis (Malaya).

Origin: Southeast Asia.

Distribution: Introduced throughout Tropics but not common outside Asia.

Oleaceae

***Noronhia emarginata* Thou.**

Common names: Madagascar olive (English); noronha (Madagascar).

Origin: Madagascar, Sri Lanka.

Distribution: Introduced around Tropics but not widely known.

Cultural requirements: Tropical climate, often near seashore. Tolerant of poor soils, saline conditions, wind.

Description: Small tree. Propagation by seed. Fruit ellipsoid, 2-3 cm long, external color greenish.

Utilization: Pulp preserved. Flavor sweet; moderate appeal. Little potential for cultivation as good food. Used as ornamental tree in coastal areas.

Oxalidaceae

***Averrhoa bilimbi* L.**

Common names: bilimbi (English); bilimbi, grosella (Spanish); belimbing asam (Malaya).

Origin: Southeast Asia.

Distribution: Introduced throughout Tropics but not common outside Asia.

Cultural requirements: Hot, wet tropical lowlands. Tolerant of a variety of soil conditions, seasonal dry period. Very susceptible to frost injury.

Description: Tree to 10 m. Propagation by seed (can be grafted). Fruit production in 5-6 years from seed. Several cycles of bloom and fruit during year. Fruit matures in 90 days. Fruit cylindrical, 5-8 cm long, shallowly ribbed, in small clusters on trunk and limbs of tree, greenish yellow inside and out.

Cultural requirements: Hot, wet tropical lowlands. Tolerant of a variety of soils if well drained and mildly acid. Tolerant of seasonal dry period and light frost. Grows well in warm subtropical areas.

Description: Tree to 10 m. Propagation by seed, layering, grafting. Fruit production in 6–8 years from seed, 2–3 years from grafts. Several cycles of bloom and fruit during year. Fruit matures in about 90 days. Fruit ellipsoid, conspicuously ribbed, 6–15 cm long, solitary or in small clusters on limbs and sometimes trunk of tree, yellow to orange inside and out.

Utilization: Pulp eaten fresh, in preserves, jellies, sauces. Flavor sweet to very sour; improved varieties excellent, with wide appeal. Good source of vitamin C. Marketed widely in Asia. Commercial production in Florida; fair potential for further commercial development. Many varieties selected in Southeast Asia, U.S.A. (Florida).

References: Campbell and Malo 1972, Leon 1968, Molesworth Allen 1967, Popenoe 1939.

Utilization: Pulp eaten fresh, in confections. Seed and pulp a source of edible fats. Flavor of moderate appeal. Fruit good source of vitamins A, B₁, and C. Locally important but limited potential for wider cultivation.

Reference: Fouqué 1974.

Attalea cohune Mart. (= *Orbignya cohune* (Mart.) Dahlg. ex Stand.)

Common names: cohune palm (English); corozo (Spanish).

Origin: Central America.

Distribution: Tropical America.

Cultural requirements: Hot, wet tropical lowlands.

Description: Palm, single trunk, to 6 m. Propagation by seed. Flowers all year. Fruit ellipsoid, 6 cm long, in large clusters, exterior color brown.

Utilization: Pulp candied. Seed a source of edible oil. Locally important oil source. Little potential for expansion.

Palmae

Areca catechu L.

Common names: betel nut (English); aveline des Indes, noix d'arec (French).

Origin: Southeast Asia, Pacific islands.

Distribution: Introduced widely into Tropics but not economically important outside Asia and Pacific islands.

Cultural requirements: Hot, humid tropical lowlands; monsoon climate.

Description: Palm, single trunk, to 30 m. Propagation by seed. Fruit production in 6–10 years or more. Flowers throughout year. Fruit matures in 270–300 days. Fruit ovoid, 4–5 cm long, in clusters of 200–300, exterior color orange or red.

Utilization: Seed chewed as stimulant. Low appeal outside Asia. Little potential for further development.

Reference: Blatter 1926.

Astrocaryum tucuma Mart.

Common names: tucuma (English); cumare, tucuma (Spanish); aovara (French); tucum, tucumá açu (Portuguese).

Origin: Brazil.

Distribution: Brazil.

Cultural requirements: Hot tropical lowlands; sandy soils in coastal areas.

Description: Palm, single trunk, to 14 m. Propagation by seed. Fruit 5–6 cm in diameter, 70 g; external color greenish yellow to orange, internal yellow.

Bactris minor Jacq.

Common name: tobago cane (English).

Origin: Northern South America.

Distribution: Tropical America.

Cultural requirements: Hot tropical climate; coastal regions.

Description: Palm, multiple trunks, to 12 m. Propagation by seed. Fruit spherical to ovoid, 1.5 cm long, in clusters, exterior color purple to black.

Utilization: Pulp eaten fresh. Flavor subacid; moderate appeal. Little potential for cultivation as food crop.

Reference: Fouqué 1974.

Borassus flabellifer L.

Common names: Palmyra palm, African fan (English).

Origin: Southeast Asia, India.

Distribution: Asia; introduced into plant collections elsewhere.

Cultural requirements: Hot tropical climate; sandy soils in coastal areas.

Description: Palm, single trunk, to 30 m. Propagation by seed. Flowers March–April (India). Fruit matures in 120 days. Fruit 15–20 cm in diameter, in large clusters, external color brown.

Utilization: Mesocarp of fruit eaten fresh, dried. Endosperm of immature seeds eaten fresh. Sap from cut inflorescences made into sugar, wine, vinegar. Important food crop in India. Limited potential for cultivation outside Asia.

Reference: Blatter 1926.

***Borassus flabellifer* L. var. *aethiopica* Warb. (= *B. aethiopicum* Mart.)**

Common names: deleb palm, African fan palm (English); ronier (French).

Origin: Africa.

Distribution: Africa; introduced into plant collections elsewhere.

Cultural requirements: Hot tropical climate with low to medium rainfall.

Description: Palm, single trunk, to 25 m. Propagation by seed. Fruit 15 cm in diameter, in large clusters, exterior color brown.

Utilization: Pulp of fruit eaten fresh, dried. Endosperm of immature seed eaten fresh. Sap from cut inflorescences made into sugar, wine. Locally important crop in Africa. Little potential for expansion.

References: Dalziel 1948, Irvine 1961.

***Butia capitata* Becc.**

Common names: jelly palm, pindo, butia (English).

Origin: Brazil.

Distribution: Widely introduced into tropical and subtropical areas.

Cultural requirements: Subtropical or cool tropical climate. Adapted to wide range of soil conditions. Very resistant to freeze injury.

Description: Palm, single trunk, to 8 m. Fruit globose, 2.5 cm in diameter, in large clusters, exterior color yellow to orange yellow.

Utilization: Pulp eaten fresh, in jellies. Seed is minor source of oil. Flavor of pulp subacid, pleasant. Little potential as food crop. Used as ornamental plant.

Reference: Fouqué 1974.

***Cocos nucifera* L.**

Common names: coconut (English); coco, cocotero (Spanish); cocotier (French); coqueiro da Bahia (Portuguese).

Origin: Pantropic.

Distribution: Pantropic.

Cultural requirements: Hot, wet tropical lowlands. Tolerant of a variety of soil conditions.

Description: Palm, single trunk to 30 m. Propagation by seed. Fruit production in 6–9 years. Flowers all year. Fruit matures in 16–18 months. Fruit ovoid, 10–40 cm in diameter, in clusters of 10–20; external color brown, edible portion white.

Utilization: Endosperm of seed eaten fresh, dried; prepared in many ways with other foods; used as source of edible oil. Flavor good; high appeal. Rich in oil, protein. An important food crop. Cultivation not likely to expand much.

References: Leon 1968, Ochse et al. 1961.

***Elaeis guineensis* Jacq.**

Common names: African oil palm, oil palm (English); Palma de aceite, palma africana (Spanish); palmier à huile (French); dendezeiro (Portuguese).

Origin: South America, Africa.

Distribution: Hot Tropics.

Cultural requirements: Hot, wet tropical lowlands with deep, fertile, well-drained soil.

Description: Palm, single trunk, to 20 m. Propagation by seed. Fruit production in 3–5 years. Flowers all year. Fruit irregularly shaped, 3–5 cm long, in large tight clusters of about 100; external color orange, red, or black; internal color yellow or orange.

Utilization: Pulp and endosperm of seed processed for edible oil. Not consumed as fresh fruit. High oil and vitamin A content. Very important oil source, increasing in importance in Tropics. Important plantings in Southeast Asia, Central and South America.

References: Leon 1968, Ochse et al. 1961.

***Euterpe edulis* Mart. (= *E. oleracea* Mart.)**

Common names: para palm (English); manaca, palmiche de Rio Negro (Spanish); pinot (French); açai do Pará (Portuguese).

Origin: South America.

Distribution: South America.

Cultural requirements: Hot, wet tropical lowlands; sandy soils; marshy areas.

Description: Palm, single trunk, to 20 m. Propagation by seed. Flowers all year. Fruit about 1.5 cm in diameter, external color black to purple.

Utilization: Pulp eaten fresh, fermented into beverages. Important source of hearts of palm. Locally important. Little potential for wider cultivation.

References: Cavalcante 1974, Fouqué 1974.

***Guilielma gasipaes* (H.B.K.) L. H. Bailey (= *Bactris gasipaes* H.B.K.)**

Common names: peach palm (English); pejobaye (Spanish); palmier-pêche (French); casipaes (Portuguese).

Origin: Central America.

Distribution: Central and South America.

Cultural requirements: Hot, wet tropical lowlands; will not yield well under dry conditions.

Description: Palm, single or multiple trunks, to 20 m. Propagation by seed (suckers to small extent). Fruit production in 3–4 years from seed. Flowers all year. Fruit variously shaped, 2.5–5 cm long, in clusters of up to 300; external color green, yellow, orange, or red; internal color yellow to orange.

Utilization: Pulp cooked, preserved. Seed eaten fresh, cooked. Flavor nutty, oily; high appeal. Rich in oil, vitamin A. Good source of hearts of palm. Good potential for commercial cultivation. Variety collection at Turrialba, Costa Rica.

References: Camacho 1969, Fouqué 1974, Hunter 1969, Johanessen 1967.

***Hyphaene thebaica* Mart.**

Common names: doum palm, gingerbread palm (English).

Origin: North Africa.

Distribution: Africa, Middle East, elsewhere in plant collections.

Cultural requirements: Dry tropical or subtropical climate.

Description: Palm, branched trunk, to 10 m. Propagation by seed. Fruit ovoid, 8 cm long, exterior color brown.

Utilization: Pulp eaten fresh, mixed with other foods. Endosperm of immature seeds eaten fresh. High protein and oil content. Locally important but little potential for expansion.

References: Dalziel 1948, Irvine 1961.

***Jubaea chilensis* Baill. (= *J. spectabilis* H.B.K.)**

Common names: Chilean wine palm (English); coco de Chile, coquito (Spanish); cocotier du Chile (French).

Origin: Chile.

Distribution: Introduced into warm Temperate Zone areas and subtropical areas of world but not common.

Cultural requirements: Warm temperate, cool subtropical, or high-altitude tropical climate. Very cold tolerant.

Description: Palm, single trunk, to 20 m. Fruit 4–5 cm long, 3 cm in diameter, exterior color yellow.

Utilization: Sirup and wine made from sap of trunk; flavor excellent. Little potential for cultivation as food crop, but used as ornamental. Wild population in danger of extinction because tree must be destroyed to obtain sap.

Reference: Fouqué 1974.

***Lodoicea maldivica* Pers.**

Common names: double coconut, Seychelles nut (English).

Origin: Seychelles.

Distribution: Introduced into various palm collections in Tropics.

Cultural requirements: Hot, wet tropical lowlands; various soil conditions.

Description: Palm, single trunk, to 30 m. Propagation by seed. Fruit production in 20 years or more. Dioecious. Fruit bilobed, 40 cm or more in diameter, 20 kg or more; external color brown, edible portion white.

Utilization: Endosperm of seed eaten fresh. Limited appeal. Little potential for wider cultivation.

***Mauritia flexuosa* L.**

Common names: wine palm, mirity palm (English); aguaje, achual (Spanish); palmier bâche (French); mirití (Portuguese).

Origin: Northeastern South America.

Distribution: South America.

Cultural requirements: Hot, wet tropical lowlands; poorly drained or periodically flooded soils.

Description: Palm, single trunk, to 25 m. Propagation by seed. Fruit 4–6 cm long; external color yellow to reddish brown, internal yellow to orange.

Utilization: Pulp of immature fruit eaten fresh. Endosperm of seed eaten fresh. Starch extracted from trunk. Significant source of food in native area. Little potential for wider cultivation.

References: Cavalcante 1974, Fouqué 1974.

***Mauritia vinifera* Mart.**

Common names: moriche palm (English); aguaje, morichi (Spanish); palmier bâche (French); Burití (Portuguese).

Origin: South America.

Distribution: South America.

Cultural requirements: Hot, wet tropical climate; acid soils.

Description: Palm, single trunk, to 30 m. Propagation by seed. Fruit 4–6 cm long.

Utilization: Fruit pulp fermented into wine. Little potential for wider cultivation.

***Nipa fruticans* Thunb.**

Common names: nipa palm (English), gúlga (India).

Origin: Tropical Asia.

Distribution: Tropical Asia; introduced into plant collections elsewhere.

Cultural requirements: Hot, wet tropical lowlands; grows in tidal areas where soil inundated with saltwater.

Description: Palm, prostrate trunk buried in soil. Propagation by seed.

Utilization: Sap from cut inflorescence fermented into wine. Endosperm of seed candied. Important only in native area. Little potential for wider cultivation.

Reference: Burkill 1935.

***Orbignya martiana* Barb.**

Common names: babassu (English); babacu (Portuguese).

Origin: South America.

Distribution: South America.

Cultural requirements: Hot tropical monsoon climate.

Description: Palm, single trunk, to 20 m. Fruit 6–12 cm long.

Utilization: Seed eaten fresh, extracted for edible oil. Little potential for wider cultivation.

Reference: Fouqué 1974.

***Phoenix dactylifera* L.**

Common names: date, date palm (English); datil (Spanish); datile, tamareira (Portuguese).

Origin: Africa.

Distribution: Dry subtropical and tropical areas of world.

Cultural requirements: Hot, dry atmospheric conditions needed for proper fruit maturation, but irrigation needed for growth of plant. Tolerant of salinity in irrigation water, various types of soil, temperatures to about -5° C.

Description: Palm, multiple trunks, to 30 m (usually only one trunk allowed to grow large in cultivation). Propagation by seed or by suckers from base of trunk. Fruit production in 5–8 years from suckers. Dioecious. Fruit 5 cm long, 2.5 cm in diameter, in clusters of 1,000–1,500; yellow, greenish, orange, red, or brown.

Utilization: Pulp dried, mixed with other foods. Flavor sweet, nutty; universal appeal. Rich in carbohydrates. Important article of commerce. Cultivation could be expanded. Many varieties in Middle East, California.

References: Ochse et al. 1961, Popenoe 1913, Popenoe 1939.

***Phoenix reclinata* Jacq.**

Common names: Senegal date palm, dwarf date palm (English); dattier à feuille panchées (French).

Origin: Tropical Africa.

Distribution: Pantropic.

Cultural requirements: Hot tropical climate with medium rainfall.

Description: Palm, multiple trunks, to 12 m. Propagation by seed. Fruit 2.5 cm long, 1 cm in diameter, in large clusters, brown when dry.

Utilization: Pulp eaten fresh. Trunk tapped for sap to make wine. Little potential as food crop. Widely used as ornamental plant.

References: Dalziel 1949, Irvine 1961.

***Salacca edulis* Reinw.**

Common names: Salak palm, salak (English).

Origin: Southeast Asia.

Distribution: Introduced elsewhere into Tropics but rare.

Cultural requirements: Hot, wet tropical lowlands.

Description: Palm, multiple trunks, to 4 m. Propagation by seed, suckers. Dioecious. Fruit 5–7 cm long; external color brown, interior yellowish white.

Utilization: Pulp eaten fresh. Flavor sweet; high appeal. high potential for introduction into other areas of hot Tropics.

Reference: Leon 1968.

Pandanceae

***Pandanus leram* Jones**

Common name: Nicobar breadfruit (English).

Origin: Andaman and Nicobar Islands.

Distribution: Andaman and Nicobar Islands.

Cultural requirements: Tropical lowlands.

Description: Tree growing in coastal areas.

Utilization: Pulp boiled, pressed into cakes. Source of carbohydrate. Moderate appeal. Little potential for wider cultivation.

***Pandanus tectorius* Sol. ex Balf. f.**

Common names: screwpine, Nicobar breadfruit.

Origin: Southeast Asia, South Pacific islands.

Distribution: Pantropic.

Cultural requirements: Sandy soils at seashore, tropical climate.

Description: Tree to 7 m. Propagation by seed, cuttings. Fruit ovoid, 18 cm in diameter; exterior color red or yellow, yellowish inside.

Utilization: Soft portion of pulp cooked. Seeds eaten fresh, cooked. Terminal buds eaten fresh. Important locally in Asia and Pacific; little potential elsewhere.

Reference: Brown 1931.

Passifloraceae

***Passiflora antioquiensis* Karst**

Common names: banana passion fruit (English); curuba antioquena (Spanish).

Origin: South America (Andes).

Distribution: South America.

Cultural requirements: Cool high-altitude areas in Tropics.

Description: Vine. Propagation by seed. Fruit ellipsoid, 4–5 cm long, solitary; external color yellow or red, internal orange.

Utilization: Arils eaten fresh, in beverages, desserts. Flavor sweet; moderate appeal. Little potential for expanded cultivation.

References: Martin and Nakasone 1970, Popenoe 1924.

***Passiflora edulis* Sims**

Common names: purple passion fruit, purple granadilla (English); maracuyá, granadilla, parcha (Spanish); grenadille violette (French); maracujá, maracujá comun (Portuguese).

Origin: Brazil.

Distribution: Pantropic; warm subtropics.

Cultural requirements: Cool tropical or subtropical climate with well-distributed medium rainfall and light well-drained soils. Not tolerant of frost or wind. Will not set fruit if mean temperature too high.

Description: Vine. Propagation by seed, cuttings, grafting. Fruit production in 1–2 years from seed, less than 1 year from vegetative propagation. Flowers around March and September in Hawaii. Most vines self-incompatible, require cross-pollination. Fruit spherical, 5–9 cm long, solitary; external color purple, internal yellow to orange.

Utilization: Arils can be eaten fresh or in jellies, but used mostly as flavoring in beverages, desserts. Flavor sweet to subacid; high appeal. Good source of vitamins A and C. Potential good for increased cultivation if disease-resistant varieties developed. Cultivated in New Zealand, Hawaii, American Tropics.

References: Akamine et al. 1956, Fouqué 1974; Martin and Nakasone 1970, Popenoe 1939.

***Passiflora edulis* Sims f. *flavicarpa* Deg.**

Common names: yellow passion fruit, yellow granadilla (English); granadilla, maracuyá, parcha (Spanish); grenadille (French); maracujá (Portuguese).

Origin: Australia (not certain).

Distribution: Pantropic; warm subtropics.

Cultural requirements: Cool tropical or warm subtropical climate with well-distributed medium rainfall. Adapted to a variety of soils if well drained. Tolerates heavy soils better than the purple granadilla does. Does not set fruit well if mean temperature too high.

Description: Vine. Propagation by seed, cuttings, grafting. Fruit production in 1–2 years from seed, less than 1 year from vegetative propagation. Flowers around March and September in Hawaii. Most vines self-incompatible; cross-pollination necessary. Fruit spherical to ovoid, 6–10 cm in diameter; external color yellow, internal yellow to orange.

Utilization: Arils used in jellies, as flavoring in beverages, desserts. Flavor subacid to sour; high appeal. High vitamin A and C content. Good potential for expansion of commercial production; more widely adapted than purple granadilla. Cultivated in New Zealand, Hawaii, American Tropics.

References: Akamine et al. 1956, Fouqué 1974, Martin and Nakasone 1970, Popenoe 1939.

***Passiflora laurifolia* L.**

Common names: water lemon, yellow granadilla (English); parcha, parcha de culebra (Spanish); maritambou, pomme d'or, pomme-liane (French); maracujá, maracujá comun (Portuguese).

Origin: West Indies, South America.

Distribution: Widely introduced into Tropics.

Cultural requirements: Hot, wet tropical lowlands. Sometimes used as rootstock for *P. edulis* because it is less susceptible to soilborne diseases.

Description: Vine. Propagation by seed, cuttings. Fruit ovoid, 5–8 cm long; external color yellow to orange, internal yellow.

Utilization: Arils eaten fresh, in beverages, desserts. Flavor subacid; limited appeal. Little potential for wider cultivation.

References: Fouqué 1974, Martin and Nakasone 1970.

***Passiflora ligularis* Juss.**

Common names: sweet granadilla (English); granadilla, parchita amarilla (Spanish); grenadille douce (French).

Origin: Central and South America.

Distribution: Introduced widely into Tropics but not common outside Central and South America.

Cultural requirements: Cool tropical climate with well-distributed medium to high rainfall. Does not grow or fruit well in hot tropical lowlands.

Description: Vine. Propagation by seed, cuttings. Fruit ellipsoid, 5–8 cm long, 4–5 cm in diameter, solitary; external color greenish, yellow, or orange; internal color white.

Utilization: Arils eaten fresh, in beverages, desserts. Flavor sweet; limited appeal. Little potential for expanded cultivation.

References: Fouqué 1974, Martin and Nakasone 1970, Popenoe 1939.



***Passiflora maliformis* L.**

Common names: sweet calabash (English); curuba, granadilla de hueso, parcha cimarrona (Spanish); liane à agoutis, pomme calebasse (French).

Origin: West Indies, South America.

Distribution: Limited introduction elsewhere in Tropics but common only in area of origin.

Cultural requirements: Warm, wet tropical climate.

Description: Vine. Propagation by seed, cuttings. Fruit production in 1–2 years from seed, less than 1 year from cuttings. Fruit 3.5–5 cm in diameter; external color greenish, yellow orange; internal color yellowish orange.

Utilization: Arils eaten fresh, in beverages, desserts. Flavor sweet; moderate appeal. Limited potential for wider cultivation.

References: Fouqué 1974, Martin and Nakasone 1970.



Figure 26.—*Passiflora maliformis*, one of many edible species.

***Passiflora quadrangularis* L.**

Common names: giant granadilla (English); granadilla, badea (Spanish); barbadine (French); maracujá açu, maracujá grande, maracujá mamao (Portuguese).

Origin: Tropical America.

Distribution: Pantropic.

Cultural requirements: Hot, wet tropical lowlands.

Description: Vine. Propagation by seed, cuttings. Fruit production in 1–2 years from seed, less than 1 year from cuttings. Fruit irregularly shaped, 10–30 cm long, 10–15 cm in diameter; external color yellowish green, mesocarp white, arils yellow.

Utilization: Entire immature fruit eaten as a cooked vegetable. Pulp eaten fresh, in desserts. Arils eaten fresh, in beverages, desserts. Flavor subacid, somewhat insipid. Widely cultivated. Moderate potential for expansion.

References: Araque 1963, Fouqué 1974, Martin and Nakasone 1970.

***Passiflora serrato-digitata* L.**

Common names: tagua (English); tagua-tagua (Spanish); pomme à agoutis, pomme-liane manicou (French); maracujá do mato, maracujá pedra (Portuguese).

Origin: West Indies, South America.

Distribution: Tropical America; introduced elsewhere but not well known.

Cultural requirements: Warm tropical lowlands.

Description: Vine. Propagation by seed, cuttings. Fruit 4–5 cm in diameter; external color yellow, internal white.

Utilization: Arils eaten fresh, in beverages, desserts. Flavor sweet; low appeal. Little potential for further cultivation.

References: Fouqué 1974, Martin and Nakasone 1970.

Polygonaceae

***Coccoloba uvifera* (L.) L.**

Common names: seagrape (English); uva de la playa, uva de mar, uvero macho (Spanish); raisinier, raisinier bord de mer (French); uva de praia (Portuguese).

Origin: Tropical America.

Distribution: Pantropic.

Cultural requirements: Warm tropical lowlands, coastal areas. Tolerant of considerable range in rainfall, variety of soil conditions, salinity in soil. Easily injured by frost.

Description: Shrub or tree to 10 m, depending on environment. Propagation by seed (can be propagated by cuttings, layering). Usually dioecious. Fruit spherical to ovoid, 1-2 cm in diameter, in clusters, exterior color red to purple.

Utilization: Pulp eaten fresh, in jellies. Flavor sweet to subacid; limited appeal. Little potential as food crop. Important ornamental plant.

References: Fouqué 1974.

***Macadamia tetraphylla* L. A. S. Johnson**

Common names: macadamia nut, rough-shell macadamia, spiny leaf macadamia, rough-shell queensland nut (English).

Origin: Australia.

Distribution: Tropics and subtropics with suitable climate.

Cultural requirements: Cool tropical or subtropical climate with well-distributed rainfall. Fertile, deep, medium-acid soil. Not tolerant of frost or very hot weather.

Description: Tree to 16 m. Propagation by seed, cuttings, grafting. Flowers February–April (Florida). Fruit matures September–November (Florida), September–January (California). Fruit spherical to ovoid, 1.5–3.5 cm in diameter, in small clusters; husk green, nut brown, kernel whitish.

Utilization: Kernel of seed eaten fresh, roasted. Flavor excellent; high appeal. Rich in protein, oil. Good potential for expanded cultivation. Commercial production in same areas as *M. integrifolia*.

References: Hamilton and Fukunaga 1959, Storey 1959, 1965.

Proteaceae

***Macadamia integrifolia* Maiden et Betche**

Common names: macadamia nut, Queensland nut, smooth-shell macadamia (English); macadamia (Spanish, French).

Origin: Australia.

Distribution: Tropics and subtropics with suitable climate.

Cultural requirements: Cool tropical or subtropical climate with well-distributed medium to high rainfall. Not tolerant of frost or excessive heat. Areas of adaptation limited because of exacting climatic requirements.

Description: Tree to 16 m. Propagation by seed, cuttings, grafting. Flowers February–April (Florida). Fruit matures September–November (Florida). Some fruit produced nearly all year in California. Fruit spherical, 1.5–3 cm in diameter, in small clusters; husk green, nut brown, kernel white or yellowish.

Utilization: Kernel of seed eaten fresh, roasted. Flavor excellent; high appeal. Good source of protein; rich in oil. Potential great for expansion in areas with suitable climate. Commercial production in Australia, Rhodesia, South Africa, U.S.A. (California, Hawaii).

References: Hamilton and Fukunaga 1959, Leon 1968, Storey 1959, 1965.



Figure 27.—*Macadamia* nut, Australia's contribution to the Tropics.

Punicaceae***Punica granatum* L.**

Common names: pomegranate (English); granada (Spanish); grenade (French); shih-liu (China).

Origin: Middle East.

Distribution: Subtropical and cool tropical areas.

Cultural requirements: Subtropical climate. Well adapted to hot conditions, but can tolerate temperatures to -8°C . Tolerant of dry conditions, heavy soils, poor drainage. Poor growth in calcareous soils.

Description: Shrub or small tree to 6 m. Propagation by seed, cuttings, layering. Fruit production in 3–4 years from seed. Fruit globose to ovoid, 5–10 cm in diameter; external color yellow or red, internal white, yellow, or red.

Utilization: Pulp eaten fresh, in beverages. Flavor sweet or subacid; moderate appeal. Little potential for expanded cultivation.

References: Leon 1968, Popenoe 1939.

Utilization: Pulp eaten fresh, dried, stewed, candied, preserved. Flavor sweet; moderate appeal. Important in native area; little potential for commercial production elsewhere.

References: Popenoe 1939, Ruehle et al. 1958.

***Ziziphus spina-christi* Willd.**

Common names: Christ's-thorn (English).

Origin: Africa.

Distribution: Africa, Middle East.

Cultural requirements: Hot tropical or subtropical climate with low to medium rainfall.

Description: Shrub or tree to 10 m. Propagation by seed. Fruit 2 cm long.

Utilization: Pulp eaten fresh, dried, cooked, preserved. Limited potential for wider cultivation.

References: Dalziel 1948, Irvine 1961.

Rosaceae***Crataegus pubescens* (H.B.K.) Steud.**

Common names: Mexican hawthorn, manzanilla (English); manzanilla (Spanish).

Origin: Mexico.

Distribution: Mexico; some introduction into other tropical and subtropical areas.

Cultural requirements: Cool tropical or subtropical climate.

Description: Tree to 13 m. Propagation by seed (can be grafted). Fruit ovoid, 1–2 cm long, external color.

Utilization: Pulp eaten fresh, in jellies, preserves. Flavor sweet; moderate appeal. Good source of vitamins A and C, pectin. Limited potential for commercial production.

References: Coetzee et al. 1950, Standley 1922.

***Cydonia oblonga* Mill.**

Common names: quince (English); membrillo, marumero (Spanish).

Origin: Middle East.

Distribution: Worldwide in Temperate Zone, subtropics, highland Tropics.

Cultural requirements: Temperate, cool tropical, or subtropical climate with well-distributed rainfall, heavy soils. Grows poorly in hot tropical climate.

Description: Shrub or tree to 7 m. Propagation by seed, cuttings, grafting. Fruit irregularly shaped, 7–10 cm long; external color green or yellow, internal pale yellow or white.

Utilization: Pulp used in jellies, preserves. Flavor sour to subacid, often used as rootstock for apples in Tropics.

Reference: Bailey 1949.

Rhamnaceae***Ziziphus jujuba* Mill.**

Common names: Chinese jujube, tsao (China).

Origin: Asia.

Distribution: Subtropics, warm Temperate Zone.

Cultural requirements: Hot, relatively dry climate during growing season, cool to cold during dormancy. Tolerant of temperatures to -10°C during dormancy.

Description: Deciduous tree to 10 m. Propagation by seed, cuttings, grafting. Fruit ellipsoid, 2–3 cm long; external color dark red to brown, internal whitish.

Utilization: Pulp eaten fresh, dried, stewed, candied, preserved. Flavor sweet; moderate appeal. Important in native area; little potential for commercial production elsewhere. Many varieties in China.

References: Popenoe 1939.

***Ziziphus mauritiana* Lam.**

Common names: Indian jujube (English); beri (India).

Origin: India.

Distribution: Tropics, warm subtropics.

Cultural requirements: Warm to hot tropical climate with low to relatively high rainfall. Tolerant of poor soils, flooding; not tolerant of frost.

Description: Tree to 12 m. Propagation by seed, cuttings, grafting. Flowers July–September (Florida). Fruit matures in 180 days. Fruit ellipsoid, 2.5–4 cm long, solitary; external color brown, internal whitish.

Eriobotrya japonica (Thunb.) Lindl.

Common names: Loquat, Japanese plum (English); níspero del Japón (Spanish); néflier du Japón, bibace (French).

Origin: China.

Distribution: Subtropics, highland Tropics.

Cultural requirements: Grows and fruits well in subtropical or tropical highland climates with well-distributed medium rainfall. Tolerant of variety of soil conditions. Does not fruit well in hot tropical climate or in areas where subjected to frost during bloom or fruit development.

Description: Tree to 10 m. Propagation by seed, grafting. Fruit production in 5–6 years from seed, 2–3 years from grafts. Flowers in October–December, sometimes August–September (Florida). Fruit matures in about 120 days. Fruit ellipsoid to pyriform, 3–7 cm long, 10–40 g, in clusters of 8–20; external color yellow or orange, internal white, yellow, or orange.

Utilization: Pulp eaten fresh, stewed, preserved, in jellies. Flavor sour, subacid, or sweet; universal appeal. Excellent crop for home gardens and local marketing. Little potential as major commercial crop. Many varieties selected in China, Japan, India, U.S.A. (California, Florida).

References: Condit 1915, Popenoe 1939.

Fragaria vesca L.

Common name: Woodland strawberry (English).

Origin: Eurasia, North America.

Distribution: Temperate Zone, subtropics, highland Tropics.

Cultural requirements: Cool climate with well-distributed medium rainfall.

Description: Perennial herb to 18 cm. Propagation by seed, division. Fruit conical, 1–2 cm in diameter, red or white.

Utilization: Fruit eaten fresh, in preserves. Flavor sweet; general appeal. Useful in development of cultivated strawberry varieties having good commercial potential.

Prunus salicifolia H.B.K. (= P. capollin Zucc.)

Common names: capulin cherry (English); capulín, cerezo (Spanish); capulin, cerisier capulin (French).

Origin: Central and South America.

Distribution: Widely introduced into cool climates but common only in native area.

Cultural requirements: Cool subtropical or tropical highland climate with well-distributed medium rainfall.

Description: Tree to 12 m. Propagation by seed, grafting. Fruit production in 6–8 years from seed, 3–4 years from grafts. Flowers September–October (Ecuador). Fruit globose, 1–2 cm in diameter, in clusters of 7–10; external color black or purple, internal greenish yellow.

Utilization: Pulp eaten fresh, canned, in liqueurs.

Flavor sweet, often astringent; moderate appeal. Little potential for existing selections, but could be improved greatly through breeding and selection.

References: Fouqué 1974, Popenoe 1939.

Rubus adenotrichus Schlecht.

Common names: blackberry (English); frambuesa, mora, mora común (Spanish).

Origin: Mexico, Central and South America.

Distribution: Mexico, Central and South America.

Cultural requirements: Subtropical or tropical highland climate.

Description: Shrub to 5 m. Propagation by seed, division. Fruit ellipsoid, 2 cm long, purple.

Utilization: Fruit eaten fresh, in juice, jellies, desserts. Flavor sweet; general appeal. Important in local areas but little potential for commercial production.

Reference: Popenoe 1924.

Rubus glaucus Benth.

Common names: Andean blackberry (English); mora de Castilla (Spanish); mûre des Andes (French).

Origin: South America (Andes).

Distribution: Widely introduced into tropical highland and subtropics but not common outside South and Central America.

Cultural requirements: Subtropical or tropical highland climate with well-distributed medium rainfall.

Description: Scandent shrub to 3 m. Propagation by seed, cuttings. Fruit production in 2 years from seed, 1 year from cuttings. Fruit ellipsoid, 2.5–3 cm long, red to purple.

Utilization: Fruit eaten fresh, in juice, sirup, preserves, desserts. Flavor sweet to subacid, aromatic; high appeal. Good potential for commercial production in suitable climate.

References: Fouqué 1974, Popenoe 1924.

Rubus lasiocarpus Smith (= R. albescens Roxb.)

Common names: Mysore raspberry, Ceylon raspberry, hill raspberry (English).

Origin: Mountains of tropical Asia.

Distribution: Widely introduced but not common outside native area.

Cultural requirements: Cool tropical or subtropical climate with well-distributed medium to high rainfall. Not tolerant of drought or frost; tolerant of a variety of soil conditions.

Description: Shrub to 3 m. Propagation by seed, tip layering, cuttings. Fruit production in 1–2 years from seed, 1 year from vegetative propagation. Flowers December–April (Florida). Fruit matures in 90 days. Fruit 1.5–2 cm in diameter, in clusters of 10–15, purple.

Utilization: Pulp eaten fresh, in juice, jelly, jam, desserts. Flavor sweet; moderate appeal. Good crop for home garden. Limited possibility for commercial planting.

Reference: Ledin 1953.

Rubus macrocarpus Benth.

Common names: mora, frambuesa (Spanish).

Origin: South America (Andes).

Distribution: South America.

Cultural requirements: Tropical highland climate.

Description: Shrub. Propagation by seed, cuttings. Fruit ellipsoid, up to 5 cm long, red.

Utilization: Fruit eaten fresh, in juice, preserves, desserts. Flavor subacid; moderate appeal. Little potential for commercial cultivation.

Rubus rosaefolius Smith.

Common names: thimbleberry (English); zarza, frambuesa (Spanish).

Origin: India.

Distribution: Introduced into many areas of Tropics.

Cultural requirements: Warm to cool tropical climate at low and middle elevations.

Description: Trailing shrub. Propagation by seed, cuttings. Fruit 2–2.5 cm long, red.

Utilization: Pulp eaten fresh, as juice, jelly, desserts. Flavor sweet; limited appeal. Little potential for commercial production.

References: Leon 1968, Neal 1965.

Rubiaceae

Alibertia edulis A. Rich.

Common names: puruí, apuruí, mermelada (Portuguese).

Origin: South America.

Distribution: South America.

Cultural requirements: Hot tropical lowlands.

Description: Shrub or small tree. Propagation by seed. Dioecious. Fruit ovoid, 1.5–3 cm in diameter, exterior color yellowish brown.

Utilization: Pulp eaten fresh, in beverages. Moderate appeal. Little potential for cultivation.

Reference: Hoehne 1946.

Borojoa patinoi Cuatr.

Common name: borojo (Spanish).

Origin: Colombia.

Distribution: Colombia.

Cultural requirements: Warm tropical lowlands. with medium rainfall, heavy soils.

Description: Small tree. Propagation by seed. Fruit globose, 6–8 cm in diameter; external color green, internal brown to black.

Utilization: Pulp eaten fresh, in desserts. Flavor sweet, some bitterness; moderate appeal. Little potential as commercial crop.

Reference: Pérez-Arbelaez 1956.

Genipa americana L.

Common names: genipap, marmalade box (English); bilito, genipa, huitu, jagua, maluco (Spanish); genipapo (Portuguese).

Origin: West Indies, South America.

Distribution: Some introduction into other areas of Tropics.

Cultural requirements: Hot tropical lowlands with medium to high rainfall. Tolerant of seasonal dry period. Injured at temperatures a few degrees above freezing.

Description: Tree to 20 m. Propagation by seed, grafting. Fruit globose, 5–8 cm in diameter, external color to gray.

Utilization: Pulp eaten fresh, in beverages; fermented to make alcoholic beverages. Flavor sweet, aromatic; moderate appeal. Little potential for expanded production.

References: Fouqué 1974, Hoehne 1946, Popenoe 1939.

Randia formosa K. Schum.

Common name: Blackberry jam fruit (English).

Origin: Brazil.

Distribution: Introduced into various places in Tropics but rare.

Cultural requirements: Hot, wet tropical lowlands with acid soils.

Description: Shrub. Propagation by seed. Fruit external color yellow, internal black.

Utilization: Pulp eaten fresh, in beverages. Flavor sweet; low appeal. No potential for commercial production.

Reference: Neal 1965.

***Vangueria madagascariensis* J. F. Gmel.**

Common names: Spanish tamarind (English); voavanga (Africa).

Origin: Africa, Madagascar.

Distribution: Introduced into many areas in Tropics but not common.

Cultural requirements: Hot, wet tropical lowlands. Not tolerant of frost.

Description: Shrub to 5 m. Propagation by seed. Fruit 2–3.5 cm in diameter, greenish yellow inside and out.

Utilization: Pulp eaten fresh, in beverages, other foods. Flavor subacid, aromatic. Little potential for wider cultivation.

References: Burkill 1935, Wester 1925.

Cultural requirements: Hot tropical lowlands. Grows well where rainfall is well distributed or where seasonal dry period occurs. Well adapted to a variety of soils, including infertile rocky soils. Tolerant of light frost.

Description: Tree to 15 m. Propagation by seed. Fruit production in 3–4 years. Flowers April–May, often at other times (Florida). Fruit matures in about 90 days. Fruit pyriform, 7–8 cm long, 4–5 cm in diameter, in clusters of 3–10; external color red and yellow, internal cream; black seeds.

Utilization: Aril eaten fresh, cooked. Immature fruit very toxic. Flavor rich, nutty; general appeal. Seeds not eaten. Little potential for expansion of commercial production, partly because of toxicity. Cultivated in Africa, India, tropical America.

References: Dalziel 1948, Irvine 1961, Leon 1968, Popenoe 1939.

Rutaceae

***Casimiroa edulis* Llav. et Lex.** (= *C. tetrameria* Millsp., a form of this species)

Common names: white sapote (English); matasano, sapote blanco, zapote (Spanish); matasano, pomme mexicaine, sapote blanche (French).

Origin: Mexico, Central America.

Distribution: Cool tropic areas and subtropics of the world but not common outside tropical America.

Cultural requirements: Subtropical or tropical highland climate with medium rainfall. Tolerant of variety of soil conditions, seasonal dry period, frost.

Description: Tree to 15 m. Propagation by seed, cuttings, layering, grafting. Fruit production in 7–8 years from seed, 3–4 years from vegetative propagation. Flowers January–February (Florida). Fruit matures in 120 days. Fruit spherical to oblate, 6–12 cm in diameter, in clusters of 2–3; external color greenish yellow or yellow, internal white to yellow.

Utilization: Pulp eaten fresh, in preserves. Flavor sweet, often bitter; moderate appeal. Good potential for home garden and local marketing; little potential for commercial cultivation. Various named varieties in United States (California and Florida).

References: Fairchild 1939, Fouqué 1974, Popenoe 1939.

***Erioglossum rubiginosum* Blume**

Common names: katilaju (Java); pancovier (French), mertajam (Malaya).

Origin: Southeast Asia to Australia.

Distribution: Introduced elsewhere into Tropics but rare outside native area.

Cultural requirements: Hot, wet tropical lowlands.

Description: Large tree. Propagation by seed. Flowers March–May (Florida). Fruit matures in about 100 days. Fruit ovoid, 1.5 cm long, in large clusters; external color red to purple, internal whitish.

Utilization: Aril eaten fresh. Flavor subacid, astringent; low appeal. Little potential for wider cultivation.

References: Burkill 1935.

***Euphoria longana* Steud.** (= *Nephelium longana* (Lam.) Carm.)

Common names: longan (English); oeil de dragon (French); lungan (Malaya); lam yai (Thailand).

Origin: Southern China to Thailand.

Distribution: Introduced into cool tropical and subtropical areas of the world.

Cultural requirements: Cool tropical lowland or warm subtropical climate with well-distributed medium-to-high rainfall. Does not fruit well in hot lowland Tropics.

Description: Tree to 15 m. Propagation by seed, layering, grafting. Fruit production in 7–10 years from seed, 3–5 years from vegetative propagation. Flowers March–April (Florida). Polygamous, usually self-fertile. Fruit matures in 120–150 days. Fruit globose to ovoid, 2–4 cm in diameter, 15–30 g, in clusters of 5–50 or more; external color yellow to brown; internal color whitish, translucent. Erratic in bearing.

Sapindaceae

***Blighia sapida* Koenig**

Common names: akee (English); aki, seso vegetal (Spanish).

Origin: Tropical west Africa.

Distribution: Widely introduced into Tropics.

Utilization: Aril eaten fresh, dried, canned, in jellies. Flavor very sweet, sometimes aromatic; general appeal. Good home garden fruit. Important in markets of Southeast Asia, where many varieties exist. Potential for commercial production would be greater if regularly bearing varieties were available.

References: Groff 1921, Ruehle et al. 1958, Popenoe 1939.

***Litchi chinensis* Sonn.**

Common names: litchi, lychee (English); lichi (Spanish); litchi (French); li chih (China).

Origin: China.

Distribution: Cool tropical and warm subtropical areas of the world.

Cultural requirements: Cool tropical or warm subtropical climate with well-distributed medium rainfall, medium acid soil with high organic content. Not tolerant of drought. Does not fruit in hot lowland Tropics. Mature trees tolerant of light frost. Requirements exacting; not well adapted in many areas.

Description: Tree to 12 m. Propagation by seed, layering, grafting. Fruit production in 8–12 years or more from seed, 3–4 years from vegetative propagation. Flowers March–April (Florida). Polygamous, usually self-fertile. Fruit matures in 60–90 days. Fruit spherical, conical, or ovoid, 2.5–4 cm in diameter, 15–30 g, in clusters of 5–30 or more; external color yellow, pink, or red; internal color whitish, translucent. Erratic in bearing.

Utilization: Aril eaten fresh, dried, canned, preserved, in desserts. Flavor sweet, aromatic; universal appeal. Commercial production in China, Taiwan, South Africa, Australia, India, U.S.A. (Florida, Hawaii). Potential good for expanded commercial production if regularly bearing varieties can be found. Many varieties selected in Asia. Research on culture and variety improvement in Florida.

References: Campbell and Malo 1968, Cobin 1954, Groff 1921, Leon 1968.

***Melicoccus bijugatus* Jacq. (= *Melicocca bijuga* L.)**

Common names: Spanish lime, quenep, kenep (English); quenepa, mamón, mamoncillo, limoncillo (Spanish); kenépier, quenettier (French).

Origin: West Indies, Central and South America.

Distribution: Introduced widely into Tropics but common only in Caribbean region.

Cultural requirements: Hot tropical lowlands with poor to good soils, low to high rainfall. Very resistant to drought; not tolerant of frost.



Figure 28.—Quenepa, a common and popular fruit in dry regions of the American Tropics.

Description: Tree to 20 m. Propagation by seed, layering, grafting. Fruit production in 7–10 years from seed, 4–5 years from vegetative propagation. Flowers in April (Florida). Dioecious; occasional hermaphroditic plants reported. Fruit matures in 90–150 days, depending on selection. Fruit globose, 2–3.5 cm in diameter, 10–25 g; external color green, internal yellow to orange. Some varieties selected in Florida and Puerto Rico.

Utilization: Aril eaten fresh, in jellies, beverages. Seed roasted. Flavor of aril sweet to subacid (poor selections astringent); general appeal. Good for home garden and local marketing. Little potential for commercial production.

References: Campbell 1976, Jackson 1967, Popenoe 1939.

***Nephelium eriopetalum* Miq.**

Common names: lotong, rambutan hutan (Malaya).

Origin: Southeast Asia.

Distribution: Southeast Asia.

Cultural requirements: Hot, wet tropical lowlands.

Description: Large tree. Propagation by seed. Fruit 3–5 cm in diameter; pulp whitish.

Utilization: Aril eaten fresh. Flavor sour. Little potential for wider cultivation.

References: Burkill 1935, Molesworth Allen 1967.

***Nephelium glabrum* Noronha**

Common names: redan, rambutan pachat (Malaya).

Origin: Southeast Asia.

Distribution: Southeast Asia.

Cultural requirements: Hot tropical lowlands.

Description: Medium tree. Propagation by seed. Fruit 1.5 cm long, exterior color purple.

Utilization: Aril eaten fresh. Flavor sweet, astringent; low appeal. Little potential for wider cultivation.

References: Burkill 1935, Molesworth Allen 1967.

***Nephelium lappaceum* L.**

Common names: rambutan (Malaya, English, Spanish); ngo-phan (Thai).

Origin: Southeast Asia.

Distribution: Introduced widely into Tropics but rare outside Asia.

Cultural requirements: Hot, wet tropical lowlands. Not tolerant of frost, high-pH soils.

Description: Tree to 13 m. Propagation by seed, layering, grafting. Male and hermaphroditic trees exist; fruiting increased by planting these together. Fruit ovoid, 5–6 cm long, in clusters of 10–12; external color greenish, yellow, or red; internal color whitish, translucent. Varieties selected in Southeast Asia.

Utilization: Aril eaten fresh, stewed, canned, in jams, jellies. Flavor sweet; great appeal. Good potential for expansion of commercial production in hot Tropics because of regular bearing.

References: Burkill 1935, Leon 1968, Popenoe 1939, Valmayor et al. 1971.

***Nephelium malaiense* Griff.**

Common names: cat's-eye (English); mata kuching (Malaya).

Origin: Southeast Asia.

Distribution: Southeast Asia; some introduction elsewhere but rare.

Cultural requirements: Hot, wet tropical lowlands.

Description: Tree to 20 m. Propagation by seed. Fruit production in 4–5 years. Flowers in March–May (Florida). Fruit matures in about 120 days. Fruit ovoid, 1.5–2 cm in diameter, in large clusters; external color brown; internal color whitish, translucent.

Utilization: Aril eaten fresh. Flavor sweet, aromatic; moderate appeal. Little potential for cultivation outside Asia.

References: Burkill 1935, Molesworth Allen 1967.

***Nephelium mutabile* Blume**

Common names: pulasan (Malaya); ngo-khonsan (Thai).

Origin: Southeast Asia.

Distribution: Southeast Asia; some introduction elsewhere but rare.

Cultural requirements: Hot, wet tropical lowlands.

Description: Tree to 9 m. Propagation by seed, layering, grafting. Polygamous; some varieties bear parthenocarpic fruit. Fruit globose, 3–6 cm long; external color yellow or red, internal white.

Utilization: Aril eaten fresh, cooked, in jams, desserts. Flavor subacid to sweet; general appeal. Regular bearing. Good potential for wider cultivation in hot Tropics.

Reference: Molesworth Allen 1967.

***Pometia pinnata* Forst.**

Common names: Fijian longan (English); kasai, asam kuang (Malaya).

Origin: Malaysia. Polynesia.

Distribution: Introduced into other areas of the Tropics, mostly in Asia and South Pacific islands.

Cultural requirements: Hot, wet tropical climate at low and medium altitudes.

Description: Tree to 40 m. Propagation by seed. Fruit globose, 5 cm long; external color brown, internal whitish.

Utilization: Aril eaten fresh. Seed roasted. Flavor of aril sweet; low appeal. Little potential as food crop.

References: Neal 1965, Wester 1925.

***Talisia esculenta* Radlk. (= *Sapindus esculentus* St. Hil.)**

Common names: pitomba, pitombeira (Portuguese); pitoulier comestible (French).

Origin: South America.

Distribution: South America.

Cultural requirements: Hot, wet tropical lowlands.

Description: Tree to 15 m. Propagation by seed. Flowers September–November (Brazil). Fruit matures in 120 days. Fruit 3 cm long, 2.5 cm in diameter; external color yellow; internal color white, translucent.

Utilization: Aril eaten fresh. Flavor subacid; moderate appeal. Little potential for wider cultivation.

References: Cavalcante 1974, Fouqué 1974.

***Talisia olivaeformis* Radlk.**

Common names: yellow genip (English); cotoperiz, cotopriz, mamón de mico, tapal jocote (Spanish); pitoulier a fruits oliviformes (French).

Origin: West Indies, Central and South America.

Distribution: Introduced elsewhere to small extent but rare outside tropical America.

Cultural requirements: Hot tropical lowlands with poor to good soils, low to high rainfall. Not tolerant of frost.

Description: Tree to 18 m. Propagation by seed. Fruit production in 7–10 years from seed. Flowers in April (Florida). Dioecious or hermaphroditic. Fruit matures in 120 days. Fruit globose to ovoid, 2.5–3.5 cm long, in clusters of 6–10; external color yellowish green; internal color yellow, orange, or pink.

Utilization: Aril eaten fresh, in jellies. Flavor sweet or subacid; moderate appeal. Marketed in local areas. Little potential for wider cultivation.

References: Fouqué 1974.

***Calocarpum sapota* Merr. (= *C. mammosum* Pierre)**

Common names: mamey sapote (English); mamey, mamey colorado, zapote (Spanish); lucume, mamey, sapote mamey (French); sapota (Portuguese).

Origin: Mexico, Central America.

Distribution: Introduced into many areas in Tropics but rare outside tropical America.

Cultural requirements: Hot tropical lowlands with medium rainfall and seasonal dry period. Adapted to a variety of soil conditions. Not tolerant of frost, prolonged drought.

Description: Tree to 20 m. Propagation by seed, grafting. Fruit production in 8–12 years or more from seed, 4–5 years from grafts. Most flower in Florida April–July but some bloom all year. Hermaphroditic but yields generally improved by cross-pollination. Fruit matures in 12–15 months. Fruit ovoid to ellipsoid, 10–18 cm long, 300–1,300 g or more, solitary; external color brown, internal orange to red. Seeds 1–3.

Utilization: Pulp eaten fresh, in preserves, marmalades, various desserts. Seed used to prepare material similar to chocolate. Flavor very sweet; general appeal. Good potential for commercial development in hot Tropics. Some varieties selected in Central America, West Indies, Florida.

References: Almeyda and Martin 1976b, Campbell 1967, Fouqué 1974, Malo 1970, Popenoe 1939.

***Calocarpum viride* Pitt.**

Common names: green sapote (English); injerto (Spanish).

Origin: Central America.

Distribution: Tropical America.

Cultural requirements: Cool tropical climate with well-distributed medium rainfall. Not tolerant of frost or very hot conditions.

Description: Tree to 20 m. Propagation by seed, grafting. Fruit matures in about 12 months. Fruit ovoid to ellipsoid, 5–12 cm long, solitary; external color green, internal orange to red.

Utilization: Pulp eaten fresh, preserved, in desserts. Flavor sweet; general appeal. Moderate potential. Less widely adapted than the mamey sapote.

Reference: Popenoe 1939.

***Chrysophyllum cainito* L.**

Common names: star apple (English); caimito, cauje (Spanish); caimito, caimitier, pomme étoile (French); cainito (Portuguese).

Origin: Central America, West Indies.

Distribution: Widely introduced into lowland Tropics.

Sapotaceae***Bequaertiodendron magalismontanum* (Sond.) Heine et J. H. Hemsley**

Common name: wild plum (English).

Origin: Africa.

Distribution: Africa.

Cultural requirements: Lowland tropical or subtropical climate. Adapted to wide range of environmental conditions.

Description: Tree to 30 m. Propagation by seed.

Utilization: Pulp of fruit widely used. Moderate appeal. Little potential for cultivation outside Africa.

Reference: Irvine 1961.

***Butyrospermum paradoxum* (Gaertn. f.) Hepper (= *B. parkii* (Don.) Kotschy.)**

Common name: Shea butter tree (English).

Origin: Tropical West Africa.

Distribution: Africa.

Cultural requirements: Hot tropical lowlands with low rainfall and definite dry season. Grows well in poor lateritic soils.

Description: Tree to 13 m. Propagation by seed. Fruit production in 12–15 years. Flowers December–February (Ghana). Fruit matures in 90 days. Fruit ovoid, 5 cm long, solitary. Edible fat extracted from seed used in cooking, soapmaking. Important source of edible fat. Good potential in Africa in areas where oil palm does not grow.

References: Dalziel 1948, Irvine 1961.

Cultural requirements: Hot tropical lowlands with medium to high rainfall. Grows well in a variety of soil types. Not tolerant of frost or cool climate.

Description: Tree to 20 m. Propagation by seed, grafting. Fruit production in 8–12 years from seed, 4–5 years from grafts. Flowers August–October (Florida). Hermaphroditic, usually self-fertile. Fruit matures in about 180 days. Fruit globose, 5–8 cm in diameter, solitary; external color purple or light green, internal purple or white.

Utilization: Pulp eaten fresh, in preserves, beverages. Flavor sweet; general appeal. Good for home garden and local marketing. Moderate potential for commercial planting.

References: Campbell 1974, Fouqué 1974, Leon 1968, Popenoe 1939.

***Madhuca longifolia* Macbr. (= *Bassia longifolia* L.)**

Common names: Indian butter tree, wild sapote tree (English); mahua, moha, mowa (India).

Origin: India, Sri Lanka.

Distribution: Introduced elsewhere into Tropics but rare.

Cultural requirements: Hot tropical climate with low to medium rainfall.

Description: Large tree. Propagation by seed. Fruit 5 cm long, external color yellow.

Utilization: Pulp eaten fresh. Seeds most important as source of oil for cooking, soapmaking. Sap from flowers source of sugar, also used to make wine. Potential needs to be evaluated through wider introduction.

Reference: Dastur 1951.

***Manilkara kauki* Dubard (= *Mimusops kauki* L.)**

Common names: sau, sawa (Malaya); pekola (Indonesia); bilat-bilat (Philippines).

Origin: Southeast Asia.

Distribution: Introduced into many places in Tropics.

Cultural requirements: Tropical or warm subtropical climate. Tolerant of a variety of soil types, light frost.

Description: Tree to 15 m. Propagation by seed. Fruit ovoid, 3.5 cm long, exterior color orange.

Utilization: Pulp eaten fresh. Flavor sweet, insipid. Little potential as food crop.

References: Molesworth Allen 1967, Wester 1925.

***Manilkara zapota* Van Royen [= *Achras sapota* (Mill.) Fosb.]**

Common names: sapodilla, naseberry (English); chicozapote, níspero (Spanish); sapotille (French); sapoti, sapota, sapotilha (Portuguese).

Origin: Central America.

Distribution: Introduced widely into lowland Tropics.

Cultural requirements: Hot tropical lowlands with low to relatively high rainfall. Adapted to a variety of soil types, especially calcareous soils; poor growth in heavy clays. Not tolerant of frost.

Description: Tree to 20 m. Propagation by seed, grafting (layering reported successful in some areas). Fruit production in 6–10 years from seed, 3–5 years from grafts. Main bloom in September–October, some all year (Florida). Fruit matures in 180–240 days. Fruit spherical, ellipsoid, or conical, 5–15 cm in diameter, 100–500 g; external color brown; internal color white, orange, tan, or brown. Varieties selected in Florida.

Utilization: Pulp eaten fresh, in desserts. Flavor sweet; wide appeal. Good potential for home garden and commercial production. Widely grown in tropical America, India, Philippines.

References: Campbell et al. 1967, Popenoe 1939.

***Mimusops djave* Engler**

Common names: djave nut, false shea butter nut (English); nyam (West Africa).

Origin: Africa.

Distribution: Africa.

Cultural requirements: Hot, wet tropical lowlands.

Description: Large tree. Propagation by seed.

Utilization: Pulp eaten fresh, with other foods. Seed a source of fat used in cooking. Flavor subacid; low appeal. Little potential outside native area.

Reference: Dalziel 1948.

***Mimusops elengi* L.**

Common names: bulletwood, Indian medlar (English); pokok tanjong (Malaya); borsali, bukul, elengi (India).



Figure 29.—*Mimusops elengi*, a fruit with latex that bothers most persons.

Origin: India, Southeast Asia.

Distribution: Introduced widely into Tropics.

Cultural requirements: Hot tropical lowlands. Adapted to a variety of soil types.

Description: Tree to 16 m. Propagation by seed. Fruit ovoid, 2–3 cm long; external color yellow or orange, internal yellow.

Utilization: Pulp eaten fresh. Flavor sweet, insipid; low appeal. Little potential as food crop.

References: Molesworth Allen 1967, Neal 1965.

***Pouteria caimito* Radlk.**

Common names: abiu (English, French); caimo, cauje (Spanish); abiu, abeiro (Portuguese).

Origin: South America.

Distribution: Introduced elsewhere but rare outside tropical America.

Cultural requirements: Hot, wet tropical lowlands with acid soils. Not tolerant of frost.

Description: Tree to 12 m. Propagation by seed, grafting. Fruit production in 7–10 years from seed, 3–4 years from grafts. Flowers June–August (Florida). Flowers hermaphroditic. Some trees self-fruitful, others evidently require cross-pollination. Fruit matures in 180 days. Fruit ellipsoid to spherical, 5–10 cm long, solitary; external color yellow, internal whitish.

Utilization: Pulp eaten fresh, in desserts. Flavor sweet; wide appeal. Good potential for commercial production in hot Tropics.

References: Cavalcante 1974, Fouqué 1974, Popenoe 1939.

***Pouteria campechiana* Baehni (= *Lucuma nervosa* DC., *L. salicifolia* H.B.K.)**

Common names: canistel, eggfruit, yellow sapote (English); canistel, fruta huevo, sapote amarillo (Spanish); canistel, janne d'oeuf (French).

Origin: Central America, West Indies.

Distribution: Widely introduced into Tropics.

Cultural requirements: Hot tropical lowlands with medium to high rainfall. Well adapted to seasonal dry period, variety of soil types. Tolerant of light frost.

Description: Tree to 12 m. Propagation by seed, grafting. Fruit production in 5–7 years from seed, 3–4 years from grafts. Flowers June–August (Florida). Fruit matures in about 180 days. Fruit ovoid to conical, 4–12 cm in diameter, solitary on young shoots, yellow to orange inside and out.

Utilization: Pulp eaten fresh; used in beverages, desserts. Flavor very sweet; moderate appeal. High in niacin, vitamins A and C, proteins, carbohydrates. Good potential for development because of productivity, adaptability, and nutrient content.

References: Fairchild 1943, Popenoe 1939.

***Pouteria obovata* Baehni (= *Lucuma obovata* H.B.K.)**

Common names: lucmo, lucumo, lucma, lucuma (Spanish); lucmo (French).

Origin: South America (Andes).

Distribution: Tropical America.

Cultural requirements: Cool tropical climate with medium rainfall. Not well adapted to hot tropical lowlands.

Description: Tree to 12 m. Propagation by seed, grafting. Flowers June–August (Florida). Fruit matures in about 180 days. Fruit ovate, 4–8 cm long, solitary, yellow inside and out.

Utilization: Pulp eaten fresh, dried, powdered; used to flavor desserts, beverages. Flavor sweet; moderate appeal. Fair potential for commercial production but less widely adapted than the canistel.

References: Fouqué 1974, Popenoe 1939.

***Synsepalum dulcificum* Daniell**

Common names: miracle fruit, miraculous berry (English).

Origin: Tropical west Africa.

Distribution: Widely introduced into Tropics but not common outside native area.

Cultural requirements: Hot, wet tropical lowlands with acid soils having organic content. Grows well in light shade. Not tolerant of frost.

Description: Shrub or tree to 6 m. Propagation by seed, cuttings. Fruit production in 4–5 years from seed. Flowers several times a year (Florida). Fruit ellipsoid, 2–3 cm long; external color red, internal white.

Utilization: Pulp eaten with other foods to counter sour or bitter flavors; used to flavor palm wine. Flavor of pulp sweet, insipid. Not important as a food crop. Attempts to exploit the striking effect on perception of sour flavors in development of artificial sweeteners have not been successful but are continuing.

References: Dalziel 1948, Irvine 1961, Montague 1972.

Simaroubaceae

***Irvingia gabonensis* Baill.**

Common names: wild mango, duiker nut, dika, dika nut (English).

Origin: West Africa.

Distribution: West Africa.

Cultural requirements: Tropical monsoon climate.

Description: Tree to 40 m. Propagation by seed. Flowers December–January (Africa). Fruit 5 cm in diameter, exterior color yellow.

Utilization: Pulp eaten fresh. Seed eaten fresh or processed for fat. Pulp bitter and acid. Locally important but little possibility for cultivation outside native area.

References: Dalziel 1948, Irvine 1961.

Solanaceae

***Cyphomandra betacea* Sendt.**

Common names: tree tomato (English); arbol de tomates, palo de tomate (Spanish); tomate d'arbre (French); tomate frances (Portuguese).

Origin: South America.

Distribution: Tropical highlands and warm subtropics.

Cultural requirements: Grows best in frost-free climate with warm days, cool nights, well-distributed rainfall. Prefers light, mildly acid soil. Not tolerant of wind, root-knot nematodes.

Description: Herbaceous shrub to 4 m. Propagation by seed, cuttings. Fruit production in 1–2 years from seed. Some trees flower all year. Fruit set only if night temperatures cool. Fruit matures in 60–90 days. Fruit conical to ellipsoid, 4–6 cm long, 3–5 cm wide; external color yellow, red, or purple; internal color yellow or orange.

Utilization: Pulp eaten fresh but used mostly in jams, sauces. Flavor subacid to sour, some rather strong; moderate appeal. Fair potential for processing in highland Tropics, subtropics.

References: Fletcher 1965, Fouqué 1974.



Figure 30.—Tree tomato, *Cyphomandra*, on lanky branches.

***Solanum muricatum* Ait.**

Common names: melon shrub, pepino (English); pepino, pepino dulce (Spanish); melon-poire, poire-melon (French).

Origin: Southwestern South America.

Distribution: Tropical America; limited introduction elsewhere.

Cultural requirements: Subtropical to tropical highland climate with cool to hot days, cool nights, and well-distributed rainfall. Prefers light, fertile, well-drained soils. Grows poorly in hot tropical lowlands. Not tolerant of freezing temperatures.

Description: Herbaceous shrub to 1 m. Propagation by seed. Fruit ovoid to ellipsoid, 5–20 cm long; external color green, white, or yellow, often with purple stripes; internal color white or yellow. Good selections in Ecuador, Peru, and Chile.

Utilization: Pulp eaten fresh, canned, preserved. Flavor sweet to subacid, much variation in quality; moderate appeal. Good potential for commercial production.

References: Fouqué 1974, Popenoe 1924.

***Solanum quitoense* Lam.**

Common names: naranjilla (English); lulo, naranjilla, naranjilla de Quito (Spanish); morelle de Quito; naranjilla (French).

Origin: South America (Andes).

Distribution: Some introduction into other areas but not common outside South America.

Cultural requirements: Cool, moist tropical highlands with light, fertile, well-drained soil. Not tolerant of frost, wind, root-knot nematodes. Does not grow or set fruit well in hot tropical lowlands.

Description: Herbaceous shrub to 2 m. Propagation by seed (grafting on nematode-resistant rootstocks has been done experimentally). Fruit production in 10–13 months from seed. Flowers all year. Plants hermaphroditic, self-fertile. Fruit matures in 50–60 days. Fruit globose to ovoid, 3–5 cm long, 4–6 cm in diameter, in clusters of 3–4; external color yellow or orange, internal green.

Utilization: Juice consumed fresh, mixed with other juices, used as flavoring in desserts. Flavor subacid; universal appeal. Good potential for limited commercial production in areas with suitable climate.

References: Gattoni 1957, Ledin 1952, Schultes and Cuatrecasas 1953.

***Solanum topiro* Humb. et Bonpl. (mistakenly called *S. hyporhodium*)**

Common names: cocona (English); cocona, lulo, topiro (Spanish).

Origin: South America (upper Amazon).
Distribution: South America; some introduction elsewhere but rare.
Cultural requirements: Hot, wet tropical lowlands with light well-drained soils. Not tolerant of root-knot nematodes.
Description: Herbaceous shrub to 2 m. Propagation by seed. Fruit ovoid, 7–10 cm in diameter; external color white or yellow, sometimes with purple markings; internal color whitish.
Utilization: Pulp made into preserves; eaten fresh only to small extent. Flavor sweet, insipid; limited appeal. Little potential because of limited adaptability.
Reference: Fouqué 1974.

Sterculiaceae

***Cola acuminata* Schott et Endl.** (a very similar species is *C. nitida* A. Chev.)
Common names: cola nut, kola nut (English); obi abata (west Africa).
Origin: Tropical Africa.
Distribution: Widely introduced into Tropics.
Cultural requirements: Hot, wet tropical lowlands with fertile, well-drained, medium-acid soil high in organic content. Not tolerant of high-pH soils or frost.
Description: Tree to 20 m (usually smaller). Propagation by seed, layering, cuttings. Fruit 20 cm long, 6–7 cm in diameter, solitary; external color brown, internal whitish; seeds white, red, or pink.
Utilization: Seeds used fresh as masticatory and as source of extracts for beverages and drugs. No potential as food crop. Moderate potential in production of beverages and stimulants.
References: Burkill 1935, Dalziel 1948, Irvine 1961.

***Sterculia foetida* L.**
Common names: Java olive (English); kelumpang (Malaya); sam (Thai).
Origin: Tropical Asia.
Distribution: Pantropic.
Cultural requirements: Hot tropical lowlands with medium to high rainfall. Adapted to variety of soil types, seasonal dry period.
Description: Tree to 16 m. Propagation by seed. Polygamous; some trees evidently need cross-pollination for fruit set. Fruit lobed, 7 cm long, 12 cm in diameter; external color brown to red; seeds bluish or gray.

Utilization: Seeds eaten fresh, roasted; source of cooking oil; adulterant for chocolate. Flavor nutty; moderate appeal. Purgative if eaten in quantity. Little potential for cultivation as food crop.
References: Burkill 1935, Dalziel 1948, Neal 1965.

***Sterculia monosperma* Ventenat** (= *S. nobilis* Smith)
Common names: China chestnut, noble battle tree (English); pheng phok (Thai).
Origin: China, Thailand.
Distribution: China, Thailand, Sumatra, Taiwan.
Cultural requirements: Hot, wet tropical lowlands. Tolerates a variety of soil conditions.
Description: Tree to 13 m. Propagation by seed. Fruit 9 cm long, 5 cm in diameter, in clusters of 12 or more; external color red; seeds black.
Utilization: Seeds eaten after cooking. Little potential for wider cultivation.
Reference: Molesworth Allen 1967.

***Theobroma bicolor* Humb. et Bonpl.**
Common names: mocambo, pataste (Spanish); cacao do Perú (Portuguese).
Origin: Mexico, Central and South America.
Distribution: Introduced elsewhere into Tropics but not common outside tropical America.
Cultural requirements: Hot, wet tropical lowlands.
Description: Tree to 12 m. Propagation by seed. Fruit ellipsoid, 15–20 cm long, 10–11 cm in diameter.
Utilization: Pulp eaten fresh. Seeds roasted, cooked with other foods. Flavor of pulp subacid, pleasant; odor somewhat disagreeable. Little potential for commercial production.
References: Fouqué 1974, Leon 1968.

***Theobroma cacao* L.**
Common names: cocoa, cacao (English); cacao (Spanish); cacao, cacaotier (French); cacau (Portuguese).
Origin: South America.
Distribution: Pantropic.
Cultural requirements: Hot, wet tropical lowlands with fertile well-drained soils. Often grown in light shade. Not tolerant of frost.
Description: Tree to 8 m. Propagation by seed, layering, cuttings, grafting. Flowers June–July, September–October (Northern Hemisphere). Self-sterility common; cross-pollination desirable. Fruit matures in 120–150 days. Fruit ellipsoid, 15–30 cm long; external color yellow, orange, red, purple, or brown; pulp white, pink, or brown.

Utilization: Pulp eaten fresh; flavor subacid, pleasant. Seeds processed into chocolate. Not important for pulp; very important as source of chocolate. Good potential for greater production. Commercial production in many areas of hot Tropics.
References: Chatt 1953, Ochse et al. 1961, Urquhart 1962.

***Theobroma grandiflorum* K. Schum.**

Common names: cupuassu (English); cupuaçu (Portuguese).

Origin: Brazil.

Distribution: Some introduction elsewhere into Tropics but common only in Amazon.

Cultural requirements: Hot, wet tropical lowlands.

Description: Tree to 20 m. Propagation by seed. Fruit 12–25 cm long, 10–12 cm in diameter; external color brown, internal yellowish or whitish.

Utilization: Pulp eaten fresh, in beverages. Flavor subacid, aromatic; high appeal. Important in native area. Evaluation of potential elsewhere needed.

References: Cavalcante 1974, Fouqué 1974.

Strychnaceae

***Strychnos spinosa* Lam.**

Common names: Kaffir orange, monkey ball (English).

Origin: Africa.

Distribution: Introduced into many areas but not common outside Africa.

Cultural requirements: Hot, dry tropical or subtropical savanna. Tolerant of light frost.

Description: Shrub or tree to 10 m. Propagation by seed. Fruit globose, 10–12 cm in diameter; external color yellowish orange, internal yellowish brown.

Utilization: Pulp eaten fresh, fermented to make alcoholic beverage. Flavor subacid; moderate appeal. Little potential for cultivation as food crop.

Verbenaceae

***Vitex doniana* Sweet (= *V. cuneata* K. Schum. et Thonn., *V. cienkowskii* Kotschy et Perr.)**

Common names: black plum, African plum (English); prune noire (French); koro (Africa).

Origin: Africa.

Distribution: Africa.

Cultural requirements: Hot tropical climate; savanna and deciduous forest with low to medium rainfall.

Description: Tree to 20 m. Propagation by seed. Fruit 2 cm long, external color black.

Utilization: Pulp eaten fresh, candied, mixed with other fruits and used in various ways. Flavor sweet (resembles prune). Widely used in native area; little potential for cultivation elsewhere.

References: Dalziel 1948, Eggeling 1940, Irvine 1961.

Vitaceae

***Vitis vinifera* L.**

Common names: grape (English); uva (Spanish); raisin (French).

Origin: Eurasia.

Distribution: Tropics, subtropics, Temperate Zone.

Cultural requirements: Best development in subtropical and temperate regions with fertile well-drained soils and good supply of soil moisture during growing season. In these regions, dormancy is induced by cool weather. In some hot tropical areas fruit production is achieved by pruning or withholding water to induce dormancy. In general, grapes are not well adapted to the hot, wet, lowland Tropics.

Description: Woody deciduous vine. Propagation by cuttings, grafting. Fruit production in 3–4 years. Flowering occurs after dormant period. Fruit matures in 90 or more days. Fruit globose to ellipsoid, in large clusters; external color green, yellow, red, or purple; internal color white, pink, or red.

Utilization: Fruit eaten fresh, dried; made into jellies, jams, wine, juice. Flavor sweet; universal appeal. Widely grown on a commercial scale, with many varieties adapted to subtropical and temperate regions. Varieties adapted to the Tropics are needed to stimulate more commercial production, for which there is good potential.

References: Araque 1969, Olmo 1970, Tafurt et al. 1969.

3. Citrus Fruits and Their Relatives

The fruits commonly called citrus belong to three genera, *Citrus*, *Fortunella*, and *Poncirus*, in the family Rutaceae. There are numerous cultivated varieties, many named hybrids, and many fruits of uncertain origin and relationship. Citrus is produced from the warm Temperate Zone to the hottest parts of the Tropics (fig. 7), and the fruits and their products are shipped everywhere. The best source of information

concerning citrus fruit varieties and their status is Hodgson (1967).

Principal Citrus Fruits

The major citrus fruit species and varieties are given in table 1, some minor species are included because they represent a distinct fruit type.

Table 1.—Principal cultivated varieties of *Citrus*, *Fortunella*, and *Poncirus*

Species, group, and variety	Note	Value ¹
<i>Citrus sinensis</i> (L.) Osbeck, sweet orange:		
Common group:		
Barão	Brazilian	3
Belladonna	Italian	3
Berna (Bedmar, Bernia, Verda, Verna, Vernia)	Spanish	2
Biondo Comune (Nostrale Liscio) . . .	Italian	3
Biondo Piccio	Italian	3
Cadenera (Cadena Fina, Orero, Precoce de Canarias, Prococe de Valence, Sin Jueso, Valencia sans Pepins)	Spanish	1
Calabrese (Ovale)	Italian	1
Castellana	Spanish	3
Clanor (Lanwilliam)	South African	3
Hamlin (Norris)	Floridian	1
Homosassa	Floridian	3
Jaffa (Florida Jaffa)	Floridian	2
Joppa	Widespread	3
Khettmali (Hitmali, Khatmali)	Lebanese	3
Macetera	Spanish	3
Malta (Malta Common)	Indian	3
Maltaise Blonde (Maltaise, Petite . . . Jaffa, Portuguese Blonde)	North African	2
Maltaise Ovale (California or Gareys Mediterranean Sweet, Maltese Oval)	Mediterranean	2
Marrs (Marrs Early)	Texan	3
Mosambi (Mosambique)	Indian	3
Natal	Brazilian	3
Parson (Parson Brown)	Floridian	2
Pera	Floridian (Brazilian)	1
Pineapple	Floridian	2
Pope (Glen Summer, Pope Summer)	Floridian	4
Premier	Rhodesian	2
Queen	Floridian	3
Salustiana	Spanish	2
Sathgudi	Indonesian	4
Seleta (Selecta, Siletta)	Portuguese (Australian)	2
Shamouti (Chamouti, Jaffaoui, Laffaoui, Palestine Jaffa)	Israeli	3

Table 1.—Principal cultivated varieties of *Citrus*, *Fortunella*, and *Poncirus*—Continued

Species, group, and variety	Note	Value ¹
<i>Citrus sinensis</i> (L.) Osbeck, sweet orange:		
Common group—Con.		
Shamouti Masri (Egyptian Shamouti, Khalily White)	Egyptian	3
Valencia (Hart Late, Hart's Tardiff, Valencia Late)	Portuguese	1
Vicieda (Viciedo)	Spanish	3
<i>Citrus sinensis</i> (L.) Osbeck, sweet orange:		
Sugar group:		
Lima	Brazilian	3
Succari (Sukkari)	Egyptian	3
Sucreña (Cavamiel, Grando de Oro, . Imperial, Real)	Spanish	3
Vainiglia (Dolce, Maltese, Vaniglia .	Italian	4
Pigmented group:		
Bloodred (Blood Red Malta)	Mediterranean, Indian, Pakistani	3
Doblefina (Blood Oval, Morlotte, . . . Oval Sangre, Rojo Oval, Sanguina Oval, Sanguine Ovale)	Spanish	2
Doublefine Ameliroee (Gross Sanguine, Pedro Veyrot, Washington Sanguine, Washington Sangre)	Spanish (North African)	2
Entrefina (Inglesa)	Spanish	4
Maltaise Sanguine (Portugaise)	Maltese	3
Moro (Belladonna Sanguigno)	Sicilian	3
Murtera	Spanish	4
Ruby (Ruby Blood)	Mediterranean (U.S.A.)	3
Sanguigno Semplice	Sicilian	4
Sanguinello Comune	Italian	3
Sanguinello Moscato	Sicilian	3
Spanish Sanguinelli (Sanguinella, . . Sanguinelli)	Spanish	3
Tarocco (Tarocco dal Muso, Tarocco di Francoponte)	Italian	2
Tarocco Liscio (Calabrese Sanguigno, Tarocco Ovalo)	Sicilian	3
Tomango	South African	3
Navel group:		
Australian	Brazilian	4
Baianinha Piracicaba	Brazilian	2
Frost Washington	Californian	1
Gillette	Californian	2
Leng	Australian	2
Navelina (Dalmau)	Californian (Spanish)	3
Oberholzer (Oberholzer Palmer)	South African	2
Robertson	Californian	3
Thompson (Thomson Improved)	Californian	3
Washington (Bahia, Baia, Baina, . . . Riverside)	Brazilian (U.S.A.)	1

Table 1.—Principal cultivated varieties of *Citrus*, *Fortunella*, and *Poncirus*—Continued

Species, group, and variety	Note	Value ¹
<i>Citrus aurantium</i> (L.) sour or bitter orange:		
Common group:		
Seedlings	Widespread	2
Sevillano (Agrio de España, Real) . . .	Spanish	1
Bittersweet group:		
Bittersweet	Floridian	3
Paraguay (Apepu)	Paraguayan	3
Variant group:		
Abies Narrow Leaf	Algerian	3
Bouquet (Bouquet de Fleurs)	French	3
Bouquetier a Grandes Fleurs	French	3
(Bouquetier a Peau Epaisse)		
Bouquetier de Nivea (Fleurs Doubles)	French	3
Kabasu	Japanese	3
Kikudaikai	Japanese	3
Variegated (Panache)	Californian	3
Willowleaf	Unknown	4
Zadaikai	Japanese	2
Myrtle-leaf group:		
Boxwood Leaf Chinotto	Mediterranean	3
(Chinois a Fou Bois)		
Crispifolia Chinotto (Crinkle Leaf . . .	Mediterranean	3
Chinotto)		
Dwarf Chinotto	Mediterranean	3
Large Chinotto	Mediterranean	3
<i>Citrus bergamia</i> Risso, bergamot:		
Castagnaro	Mediterranean	3
Femminello	Mediterranean	3
Melarosa	Mediterranean	4
Piccola (Petite)	Mediterranean	4
Torulosa (Striata)	Mediterranean	4
<i>Citrus unshiu</i> Marc., marcovitch, satsuma mandarin:		
Early (Wase) group:		
Aoe	Japanese	2
Iseki	Japanese	4
Matsuyama	Japanese	3
Miho	Japanese	3
Miyagawa	Japanese	1
Okitsu	Japanese	2
Late (Unshu) group:		
Hayashi	Japanese	2
Ishikawa	Japanese	2
Nankan No. 4	Japanese	2
Owari	Japanese	3
Silverhill	Floridian	4
Sugiyami	Japanese	1
<i>Citrus nobilis</i> Loureiro, king mandarin:		
King	Malayan	3

Table 1.—Principal cultivated varieties of *Citrus*, *Fortunella*, and *Poncirus*—Continued

Species, group, and variety	Note	Value ¹
<i>Citrus deliciosa</i> Tenore, Mediterranean mandarin:		
Mediterranean Common (Willowleaf)	Mediterranean	1
<i>Citrus reticulata</i> Blanco, common mandarin:		
Beauty (Glen)	Australian	2
Campeona	Uruguayan	2
Clementina (Algerian)	North African	1
Cravo (Laranja Cravo)	Portuguese	3
Dancy	Indian	1
Ellendale (Ellendale Beauty)	Australian	2
Emperor (Emperor of Canton)	Australian	3
Encore	Californian	3
Fairchild	Californian	2
Fewtrell (Fewtrell's Early)	Australian	3
Fortune	Californian	3
Fremont	Floridian	3
Imperial	Australian	1
Kara	Californian	3
Kinnow	Californian	2
Lee	Floridian	3
Murcot (Murcott Honey, Smith)	Floridian	2
Nova	Floridian	2
Ortanique	Jamaican	2
Osceola	Floridian	3
Page	Floridian	3
Ponkan (Nagpur, Warnuco)	Floridian	2
Robison	Floridian	2
Tankan	Chinese	3
Wilking	Californian	3

Figure 31.—Willow mandarin, an old variety of *Citrus reticulata*.

Table 1.—Principal cultivated varieties of *Citrus*, *Fortunella*, and *Poncirus*—Continued

Species, group, and variety	Note	Value ¹
Mandarinlike fruits (often hybrids):		
Tangor group:		
Dweet	Californian	3
Mency	Californian	3
Temple	Jamaican	2
Umatilla	Floridian	3
Tangelo group:		
Allspice	Californian	3
Minneola	Floridian	2
Orlando	Floridian	3
Seminole	Floridian	4
Thornton	Floridian	4
Ugli	Jamaican	2
<i>Citrus grandis</i> (L.) Osbeck, pummelo:		
Common group:		
Bampeiyu	Malaysian	1
Hirado	Japanese	1
Kao Pan (Kao Panne)	Thaiandese	1
Kao Phunag	Thaiandese	1
Mato	Chinese	2
Tahitian (Moanalua)	Borneo	3
Pigmented group:		
Chandler	Californian	2
Ogami	Japanese	2
Pandan Benor	Indonesian	1
Pandan Wangi	Indonesian	1
Siamese Pink (Siam)	Thaiandese	2
Thong Dee	Thaiandese	2
Sweet or nonacid group:		
Siamese Sweet	Thaiandese	3
Ama (Mikado)	Japanese	3
<i>Citrus paradisi</i> Macfad., grapefruit:		
Common group:		
Duncan	Floridian	2
Marsh	Floridian	1
Triumph	Floridian	3
Walters	Floridian	4
Pigmented group:		
Foster (Foster Pink)	Floridian	3
Redbush (Red Marsh, Red, Red	Texan	1
Seedless, Ruby)		
Thompson (Pink Marsh)	Floridian	3
Fruits like grapefruit		
Tangelo group:		
K-Early	Floridian	3

Table 1.—Principal cultivated varieties of *Citrus*, *Fortunella*, and *Poncirus*—Continued

Species, group, and variety	Note	Value ¹
Fruits like grapefruit—Con.		
Orangelo group:		
Chironja	Puerto Rican	3
Natsudaikai	Japanese	1
Poorman (Poorman Orange)	Oriental	2
Wheeny Grapefruit	Australian	3
<i>Citrus medica</i> L., citron:		
Acid group:		
Diamante (Cedro Liscio)	Italian	2
Etrog (Atrog, Ethrog)	Israeli	2
Sweet group:		
Corsian	Corsican	2



Figure 32.—Chironja, probably a hybrid of orange and grapefruit, under development in Puerto Rico.

Table 1.—Principal cultivated varieties of *Citrus*, *Fortunella*, and *Poncirus*—Continued

Species, group, and variety	Note	Value ¹
<i>Citrus limon</i> (L.) Burm. f., lemon:		
Acid group:		
Berna (Bernia, Verna, Vernia)	Spanish	1
Eureka	Californian	1
Femminello Ovale (Comune, Ruvittaru)	Italian	2
Femminello Sfusato (Favazzina, Siracusa)	Italian	3
Interdonata (Speciale)	Italian	3
Lisbon	Portuguese	1
Mesero	Spanish	3
Monachello	Italian	2
Villafrancha	Sicilian	2
Sweet group:		
Dorshapo	Brazilian	4
Fruits similar to lemon		
Meyer	Chinese	2
Rough	Indian	2



Figure 33.—A tropical lemon as large as a grapefruit.

Table 1.—Principal cultivated varieties of *Citrus*, *Fortunella*, and *Poncirus*—Continued

Species, group, and variety	Note	Value ¹
<i>Citrus aurantifolia</i> (L.) Swingle, lime:		
Small fruited acid group:		
West Indian (Key, Mexican)	Widely extended	1
Large fruited acid group:		
Tahiti (Persian)	Mediterranean	2
Bearss (Bearss Seedless)	Floridian	2
<i>Citrus limettioides</i> Tan.		
Indian Sweet, Palestine	Indian	3
<i>Fortunella margarita</i> (Lour.) Swingle, kumquat:		
Nagami, Oval	Japanese	2
<i>Fortunella crassifolia</i> Swingle		
Meiwa, Large Round	Japanese	3
<i>Fortunella japonica</i> (Thunb.) Swingle		
Marumi, Round	Japanese	3
<i>Fortunella hindsii</i> (Champ.) Swingle		
Hongkong	Japanese, Chinese	3
<i>Fortunella obovata</i> Tan.		
Changshow	Japanese, Chinese	4
<i>Fortunella polyandra</i> (Ridl.) Tan.		
Malayan	Malaysian	4
<i>Poncirus trifoliata</i> (L.) Raf., trifoliolate orange:		
Root-stock group:		
Rubidoux	Californian	1

Figure 34.—*Poncirus trifoliata*, a trifoliolate orange with small fruits and large thorns.

Table 1.—Principal cultivated varieties of *Citrus*, *Fortunella*, and *Poncirus*—Continued

Species, group, and variety	Note	Value ¹
<i>Poncirus trifoliata</i> (L.) Raf., trifoliolate orange—Con.		
Ornamental group:		
Flying Dragon	Japanese	3
Hybrid group:		
Carrizo	Floridian	1

¹Value: 1, Widespread, highly commercialized, very important. 2, Widespread, somewhat commercialized, very promising. 3, Localized use or little known, but appreciated. 4, Minor importance.

Other Fruits of the Orange Subfamily

Other fruits in subfamily Aurantioideae are given in table 2. These fruits, having citruslike characteristics, are many in number, widely scattered, and often unknown except in localized areas. The work of Swingle and Reece (1967) has been very useful in making up this table.

Table 2.—Fruits of the orange subfamily Aurantioideae, excluding *Citrus*, *Fortunella*, and *Poncirus*

Species	Common name	Origin	Use	Value ¹
<i>Aegle marmelos</i> (L.) Corr. . . .	Indian bael	India	Pulp, eaten fresh, used in drinks	1
<i>Afraegle paniculata</i> (Schum. et Thonn.)	Powder-flask fruit	West Africa	Oil extracted from seeds	
<i>Atalantia monophylla</i> Kurz. . . .	Indian atlantia	India	Immature fruits pickled	3
<i>Citropsis articulata</i> (Willd.) Swingle et M. Kell.	West African cherry orange	West Africa	Fruit eaten fresh	4
<i>Citropsis schweinfurthii</i> Swingle	Uganda cherry orange	East Africa	Fruit eaten fresh	4
<i>Citropsis tanakae</i> Swingle et M. Kell	Sierra Leone cherry orange	East Africa	Fruit eaten fresh	4
<i>Clausena anisata</i> (Willd.) Hook f.	Mokolokale	Southern Africa	Fruit eaten fresh	4
<i>Clausena anisum-olens</i> (Blanco) Merr.	Kayumanis	Philippines	Fruit eaten fresh, fermented into liquor	3
<i>Clausena dentata</i> var. <i>dulcis</i> (Bedd.) Swingle	Indian wampee, wampi	India	Fruit eaten fresh	2

Table 2.—Fruits of the orange subfamily Aurantioideae, excluding *Citrus*, *Fortunella*, and *Poncirus*—Continued

Species	Common name	Origin	Use	Value ¹
<i>Clausena dentata</i> var. <i>henryi</i> Swingle	Ichang	China	Fruit eaten fresh	4
<i>Clausena excavata</i> Burm. f.	Pink limeberry	China	Fruit eaten fresh, leaves stewed in curry	4
<i>Clausena heptaphylla</i> (Roxb.) Wight. et Arn.	Karumphul	Southeast Asia	Leaves used to flavor chewing tobacco	4
<i>Clausena indica</i> (Dalz.) Oliv.		India	Fruit eaten fresh	4
<i>Clausena lansium</i> (Lour.) Skeels	Wampee	China	Fruit eaten fresh	2
<i>Clausena lunulata</i> Hayata	Hime-wampi	Taiwan	Fruit eaten fresh	2
<i>Clausena mollis</i> Merr.	Wampee	Philippines	Fruit eaten fresh	4
<i>Clymenia polyandra</i> (Tan.) Swingle	Clymenia	New Ireland	Fruit eaten fresh	3
<i>Eremocitrus glauca</i> (Lindl.) Swingle	Australian desert lime	Australia	Fruit used in juice and jam	3
<i>Feronia limonia</i> Swingle	Wood apple	Tropical Asia	Fruit eaten fresh, used in drinks, desserts	3
<i>Feroniella lucida</i> (Scheff.) Swingle	Java feroniella	Indonesia	Fruit eaten fresh	4
<i>Feroniella oblata</i> Swingle	Indochina feroniella	Indochina	Cooked fruit used as condiment	4
<i>Glycosmis citrifolia</i> (Willd.) Lindl.	Chinese glycosmis	China	Fruit eaten fresh	4
<i>Glycosmis pentaphylla</i> Correa	Glycosmis	Tropical Asia	Fruit eaten fresh	4
<i>Hesperethusa crenulata</i> (Roxb.) Roem.	Hesperethusa	India, Indochina	Cooked fruit used as condiment	3
<i>Luvunga scandens</i> (Roxb.) Buch.-Ham.	Trifoliolate liana-lime	India, Southeast Asia	Fruit used for perfumed medicine oil	4
<i>Microcitrus australasica</i> (F. Muell.) Swingle	Australian finger lime	Australia	Fruit eaten fresh	4
<i>Microcitrus australis</i> (Planch.) Swingle		Australia	Fruit eaten fresh	4
<i>Microcitrus garrowayi</i> (F. M. Bail.) Swingle	Garroway's Australian lime	Australia	Fruit eaten fresh	4
<i>Microcitrus warburgiana</i> (F. M. Bail.) Tanaka	New Guinea wild lime	Papua New Guinea	Fruit eaten fresh	4

Table 2.—Fruits of the orange subfamily Aurantioideae, excluding *Citrus*, *Fortunella*, and *Poncirus*—Continued

Species	Common name	Origin	Use	Value ¹
<i>Murraya koenigii</i> (L.) Spreng.	Curry leaf	Tropical Asia	Leaf used to flavor curries	3
<i>Murraya paniculata</i> (L.) W. Jack	Jasmine orange	China	Ripe fruit, leaves used as condiment	4
<i>Severinia buxifolia</i> Tenore	Chinese box orange	China, India	Leaves used in Chinese yeast cake	3
<i>Severinia disticha</i> (Blanco) Swingle	Philippine box orange	Vietnam, . . . Philippines	Fruit eaten fresh	4
<i>Triphasia trifolia</i> (Burma. f.) P. Wilson	Triphasia, limeberry	Southeast . . Asia	Fruit candied; ornamental	4

¹Value: 1 Widespread, highly commercialized, very important. 2, Widespread, somewhat commercialized, very promising. 3, Localized use or little known, but appreciated. 4, Minor importance.

Figure 35.—*Triphasia trifolia*, foliage, flowers, and fruits.

Other Minor Fruits of the Family Rutaceae

Rutaceae contains many other genera with edible species. Usually these fruits, given in table 3, do not resemble citrus. The best source of information about them is Tanaka (1976).

Table 3.—Minor species of the family Rutaceae, excluding the subfamily Aurantioideae

Species	Common name	Where found	Use
<i>Acronychia pedunculata</i> Miq.	Baiba, bai bai	India, Southeast Asia	Pulp eaten fresh, leaves raw.
<i>Adenandra formosana</i> Hayata	Ang-tan	Okinawa, Taiwan	Pulp eaten fresh.
<i>Adenandra fragrans</i> Roem. et Schult.		South Africa	Pulp, leaves brewed as tea.
<i>Adenandra ryukyuensis</i> Masamune		Okinawa	Pulp eaten fresh.
<i>Calodendron capensis</i> Thunb.	Cape chestnut	South Africa	Nuts eaten.
<i>Casimiroa edulis</i> Llave et Lex.	White sapote, Mexican apple	Mexico, Central America	Pulp eaten fresh.
<i>Correa alba</i> Andr.	Cape Barren tea	Australia	Tea brewed from leaves.
<i>Evodia daniellii</i> Hemsl.	Sui-nam	Korea, northern China	Oil extracted from pulp and seeds.
<i>Evodia fraxinifolia</i> Hook. f.	Kanukpa	Bengal, Nepal	Oil extracted from pulp and seeds.
<i>Evodia lunu-ankenda</i> Merr.	Stenggek burong	Thailand, Malaysia, India	Leaves used as tea.
<i>Evodia ptelaefolia</i> Merr.	Awadan	Taiwan, southern China, Vietnam	Tea brewed from leaves.
<i>Fagara chalybea</i> Engler	Iguga	Tropical Africa	Leaves used as condiments.
<i>Fagara inaequalis</i> Engler	Bolongolo	Tropical Africa	Oil extracted from seeds.
<i>Fagara lemaire</i> De Wild.	Bolongolo	Niger, Zaire	Oil extracted from seeds.
<i>Fagara okinawensis</i> Nakai	Shima-mu-zanshō	Okinawa	Shoots used as condiment.
<i>Fagara zanthoxyloides</i> Lam.		Western tropical Africa	Dried leaves used as condiment.
<i>Feretia apodanthera</i> Del.		Northern Cameroon	Seeds brewed as coffee.
<i>Melicope ternata</i> Forst.	Ternate-leaved melicope	New Zealand	Gums chewed.
<i>Melicope triphylla</i> Merr.	Wadan	Okinawa	Leaves cooked.
<i>Orixa japonica</i> Thunb.	Ko-kusagi	China, Japan	Leaves cooked.
<i>Orixa swynnertonii</i> Verd.		Zimbabwe	Pulp eaten fresh.
<i>Ptelea tomentosa</i> Rafin.		Southwestern U.S.A.	Pulp eaten fresh.
<i>Ptelea trifoliata</i> L.	Wafer ash, common hop tree.	North America	Fruit used to flavor beer.
<i>Ruta graveolens</i> L.	Rue	Throughout Temperate Zone and Tropics	Leaves used as condiment.

Table 3.—Minor species of the family Rutaceae, excluding the subfamily Aurantioideae—Continued

Species	Common name	Where found	Use
<i>Ruta tuberculata</i> Forsk.		Iran, Arabia, north . . Africa	Oil extracted from leaves.
<i>Skimmia laureola</i> Sieb. et Zucc.		India	Oil extracted from leaves.
<i>Teclea afzelii</i> Engler		West Africa	Fruit eaten fresh.
<i>Teclea englerima</i>	Kimena	Zaire	Fruit eaten fresh.
<i>Teclea natalensis</i>	Bastard ironwood	South Africa	Fruit eaten fresh.
<i>Toddalia aculeata</i> Pers.	Wild orange . .	India, Sri Lanka, Madagascar	Leaves and pulp chewed.
<i>Toddalia asiatica</i> Lam.	Daung	Okinawa, Philippines	Fruit eaten fresh, leaves used as condiment.

Figure 36.—*Chaetospermum glutinosum*, a handsome fruit not used as a food.

Table 3.—Minor species of the family Rutaceae, excluding the subfamily Aurantioideae—
Continued

Species	Common name	Where found	Use
<i>Zanthoxylum acanthopodium</i> DC.		Laos	Leaves used as condiment.
<i>Zanthoxylum ailanthoides</i> Sieb. et Zucc.	Karasu-zanshō	Japan, China, Korea, Taiwan	Leaves are eaten
<i>Zanthoxylum alatum</i> Roxb.	Timbur	China, Taiwan, Malaysia	Fruit, leaves used as condiment.
<i>Zanthoxylum avicennae</i> DC.	Cay sen lai	Southern China, Taiwan	Leaves used as condiment.
<i>Zanthoxylum beecheyanum</i> K. Koch.	Hire-zanshō	Okinawa	Fruit and bark used as condiment.
<i>Zanthoxylum budrunga</i> Wall.	Clavarier	Asian Tropics	Various parts used as condiment.
<i>Zanthoxylum coreanum</i> Nakai	O-shanshō	Korea	Leaves eaten fresh.
<i>Zanthoxylum heterophyllum</i> Smith		Madagascar, Réunion	Fruit, bark used as condiment.
<i>Zanthoxylum nitidum</i> DC.	Sung	China, Vietnam	Leaves, seeds used as condiment, made into beverage.
<i>Zanthoxylum oxyphyllum</i> Edgw.	Mezenga	India	Shoots eaten fresh.
<i>Zanthoxylum piperatum</i> DC.	Sanshō	Japan, China	Leaves, fruit, bark used as condiment.
<i>Zanthoxylum planispinum</i> Sieb. et Zucc.	Fuyu-sanshō	Japan, China, Korea	Peel used as condiment.
<i>Zanthoxylum rhetsa</i> DC.	Baharmani	India, Iran, Indonesia	Seeds, rind, bark used as condiment.
<i>Zanthoxylum schinifolium</i> Sieb.	Inu-zanshō	Japan, China, Korea	Leaves, fruit eaten fresh.
<i>Zanthoxylum senegalense</i> DC.	Senegal prickly ash	Senegal	Fruit eaten fresh, fermented.
<i>Zanthoxylum simulans</i> Hance	Pepper bush	China	Fruit used as condiment.
<i>Zanthoxylum triphyllum</i> Wight		India	Fruit used as condiment.
<i>Zanthoxylum usitatum</i> Lanessak	Xuong	Vietnam	Fruit used as condiment.

4. Minor Fruits of the Americas

Scientific name	Common name	Where found	Part used
Actinidaceae			
<i>Saurauia pulchra</i> Sprague	Moquillo	Colombia	Pulp
Alangiaceae			
<i>Metteniusa edulis</i> Karst	Kanji	Colombia	Seed
Anacardiaceae			
<i>Anacardium excelsum</i> Skeels	Caracolí	Colombia	Peduncle
<i>Anacardium humile</i> St. Hil.	Monkey nut	Brazil	Nut
<i>Anacardium macrocarpa</i> Engler	Caju-assu	Brazil	Fruit stalk
<i>Anacardium microcarpum</i> Ducke	Caju-do-campo	Brazil	Fruit stalk
<i>Anacardium nanum</i> St. Hil.	Brazil	Nut
<i>Anacardium negrense</i> Pires et Froes.	Cajutim	Brazil	Nut
<i>Anacardium pumilum</i> St. Hil.	Cajueiro rasteiro	Brazil	Nut
<i>Anacardium rhinocarpus</i> DC.	Wild cashew, caracolí	Brazil	Nut
<i>Anacardium spruceanum</i> Benth.	Cajuaçu	Brazil	Nut
<i>Campnosperma panamensis</i> Standl.	Sajo	Colombia	Pulp
<i>Poupartia amazonica</i> Ducke	Cerdo branco	Brazil	Pulp
<i>Schinus latifolius</i> Engler	Chilean pepper tree	Chile	Pulp (wine)
<i>Schinus molle</i> L.	California pepper tree	Brazil	Pulp (wine)
<i>Spondias macrocarpa</i> Engler	Taperyba assu	Brazil	Pulp
<i>Spondias myrobalanus</i> Vell.	Brazil	Pulp
<i>Spondias venulosa</i> Mart.	Brazil	Pulp

Scientific name	Common name	Where found	Part used
Annonaceae			
<i>Annona acutiflora</i> Mart.	Pau de Guine	Brazil	Pulp
<i>Annona cinerea</i> Donal	Rinón	Venezuela	Pulp
<i>Annona coriacea</i> Mart.	Araticum-de-tabuleiro	Brazil	Pulp
<i>Annona cornifolia</i> St. Hil.	Aranticó mirim	Brazil	Pulp
<i>Annona crassiflora</i> Mart.	Marolo	Brazil	Pulp
<i>Annona densiconia</i> Mart.	Araticum-do-mato	Brazil	Pulp
<i>Annona exalbida</i> Vell.	Araticum alvadio	Brazil	Pulp
<i>Annona furfuracea</i> St. Hil.	Araticum grande	Brazil	Pulp
<i>Annona glabra</i> L.	Pond apple	Florida, South America, West Indies	Pulp
<i>Annona globiflora</i> Schlecht.	Anonita de papagayos	Mexico	Pulp
<i>Annona involucrata</i> Baill.	Central America, Trinidad	Pulp
<i>Annona jahnii</i> Saff.	Manirito	Venezuela Colombia	Pulp
<i>Annona longiflora</i> S. Wats.	Wild cherimoya	Mexico	Pulp
<i>Annona lutescens</i> Saff.	Central America	Pulp
<i>Annona marcgravii</i> Mart.	Pohne	Central America	Pulp
<i>Annona montana</i> Macfad.	Mountain soursop	Brazil West Indies	Pulp
<i>Annona nutans</i> R. E. Fries	Araticum	Paraguay	Pulp
<i>Annona paludosa</i> Abul.	Guiana	Pulp
<i>Annona palustris</i> L.	Araticum-paná	Brazil	Pulp
<i>Annona pisonis</i> M.	Araticum apê	Brazil	Pulp
<i>Annona punctata</i> Abul.	Guiana	Pulp
<i>Annona rodriguessi</i> Barb.	South America	Pulp
<i>Annona sancta-crucis</i> S. Moore	South America	Pulp

Scientific name	Common name	Where found	Part used
<i>Annona scleroderma</i> Saff.	Poshte	Central America, Mexico	Pulp
<i>Annona testudinea</i> Saff.	Annona del monte	Central America	Pulp
<i>Coussapoa ruizii</i> Klotzsch.	Cibuero	South America	Pulp
<i>Duguetia bracteosa</i> Mart.	Pinhao	Brazil	Pulp
<i>Duguetia lanceolata</i> St. Hil.	Beribazeiro	Brazil	Pulp
<i>Duguetia longifolia</i> Baill.	Guiana, Trinidad, Peru	Pulp
<i>Duguetia marcgraviana</i> Mart.	Brazil	Pulp
<i>Duguetia spiaxana</i> Mart.	Biribarana	Brazil	Pulp
<i>Porcelia nitidifolia</i> Ruiz et Pav.	Peru	Pulp
<i>Porcelia saffordiana</i> Rusby	Bolivia	Pulp
<i>Rollinia discreta</i> L.	Guiana	Pulp
<i>Rollinia edulis</i> Tr. et Pl.	Anón	Colombia	Pulp
<i>Rollinia emarginata</i> Schlecht.	Mirim	Brazil	Pulp, seeds
<i>Rollinia jimenzii</i> Saff.	Anonilla	Costa Rica	Pulp
<i>Rollinia laurifolia</i> Schlecht.	Anonilla	Costa Rica	Pulp
<i>Rollinia longifolia</i> St. Hil.	Brazil	Pulp
<i>Rollinia multiflora</i>	Anoncillo	Surinam	Pulp
<i>Rollinia mucosa</i> Baill.	Wild cachiman	Tropical South America, West Indies	Pulp
<i>Rollinia orthopetala</i> A. DC.	Biribá	South America	Pulp
<i>Rollinia pulcherinervia</i> A. DC.	Guiana	Pulp	
<i>Rollinia sylvatica</i> St. Hil.	Articum do mato	Brazil	Pulp
<i>Rolliniopsis discreta</i> Saff.	Fructa de macaco	Brazil	Pulp
<i>Unona discreta</i> L.	Guiana	Pulp

Scientific name	Common name	Where found	Part used
Apocynaceae			
<i>Ahouai nitida</i> M. Pichon	Tomate del diablo	Colombia	Pulp
<i>Ambelania acida</i> Aubl.	Pepito do mato	Brazil	Pulp
<i>Ambelania tenuifolia</i> Muell.-Arg.	Pepito do mato	Brazil	Pulp
<i>Bonafousia longituba</i> Mgf.	Paiuetu	Brazil	Pulp
<i>Bonafousia tetrastachya</i> Mgf.	Azúcar	Colombia	Pulp
<i>Couma guianensis</i> Abul.	Sorva	Guiana, Brazil	Pulp
<i>Couma macrocarpa</i> Barb.	Sorva grande	Brazil	Pulp
<i>Couma rigida</i> Muell.-Arg.	Itapeuá	Brazil	Pulp
<i>Couma utilis</i> Muell.	Couma, huansoco	Brazil	Pulp
<i>Lacmelia edulis</i> Karst	Lechemiel	Venezuela	Pulp
<i>Lacmelia floribunda</i> Benth. et Hook. f.	Tachuelo	Colombia'	Pulp
<i>Lacmelia speciosa</i>	Perillo	Colombia	Pulp
<i>Macoubea guianensis</i>	Pequia nut	Brazil, Guiana	Nut
<i>Parahancornia ampa</i> Ducke	Amapá	Brazil	Pulp
<i>Vallesia glabra</i> Cav.	Central America, Florida, West Indies	Pulp
<i>Zschokkea arborescens</i> Muell.-Arg.	Molongo	Brazil	Pulp
Araceae			
<i>Montrichardia arborescens</i> Schott	Arracacho	Colombia	Seeds
<i>Philodendron bipinnatifidum</i> Schott	Banana de macaco	Brazil	Pulp

Scientific name	Common name	Where found	Part used
Araucariaceae			
<i>Araucaria brasiliensis</i> Lam.	Pinheiro brasileiro	Brazil	Seeds
Asclepiadaceae			
<i>Vincetoxicum salvinii</i> Standl.	Cuchamper	Central America	Pulp
Berberidaceae			
<i>Mahonia pinnata</i> Fedde	Lêna amarilla	Mexico, U.S.A.	Pulp
<i>Mahonia trifoliata</i> Fedde	Agrito	Mexico, U.S.A.	Pulp
Betulaceae			
<i>Carpinus caroliniana</i> Walt.	American hornbeam	Central America, Mexico, U.S.A.	Nut
Bignoniaceae			
<i>Crescentia cujete</i> L.	Calabazo	Tropical Americas	Pulp, seeds
<i>Parmentiera stenocarpa</i> Dug.	Palo vela	Colombia	Pulp, seeds
<i>Tanaecium liliacinum</i> Seem.	Emossé berog	Panama Guiana,	Pulp
Bombacaceae			
<i>Bombax aquaticum</i> Schum.	Cacao selvagen	Brazil	Seed
<i>Bombax gracilipes</i> Schum.	Brazil	Seed
<i>Bombax manguba</i> Mart.	Manguba	Brazil	Seed
<i>Bombax spruceanum</i> Ducke	Mamorana grande	Brazil	Seed
<i>Cavanillesia platanifolia</i> H.B.K.	Macondo	Colombia	Seed
<i>Eriodendron aesculifolium</i> DC.	Mexico	Pulp, seed

Scientific name	Common name	Where found	Part used
<i>Pachira grandiflora</i> Tussac.	West Indies	Seed
<i>Pachira macrocarpa</i> Schlecht.	Cayenne nut, sapotón	Central America, Mexico	Seed (as cocoa)
<i>Patinoa almirajo</i> Cuatr.	Almirajó	Colombia	Seed
Boraginaceae			
<i>Cordia dentata</i> Poir.	Uvito	Colombia	Pulp
<i>Cordia dodecandra</i> DC.	Siricote	Mexico	Pulp
<i>Tournefortia hirsutissima</i> L.	Nigua	Colombia	Pulp
Bromeliaceae			
<i>Aechmea hoppii</i> L. B. Smith	Tropical Americas	Pulp
<i>Aechmea magdalenae</i> Andre ex Baker	Pita	Tropical Americas	Pulp
<i>Ananas ananasoides</i> L.B.S.	Brazil	Pulp
<i>Ananas bracteatus</i> Schult.	Carauatá	Brazil	Pulp
<i>Bromelia chrysantha</i> Jacq.	Piñuela	South America	Pulp
<i>Bromelia karatas</i> L.	Piñuela	Tropical Americas	Pulp, vegetative
<i>Bromelia pinguin</i> L.	Pinguin	West Indies	Pulp
<i>Bromelia trianae</i> Mez.	Piñuela	Colombia	Pulp
<i>Greigia sphacelata</i> Regel.	Chupón	Chile	Pulp
Burseraceae			
<i>Bursera icicariba</i> Baill.	Brazil	Pulp
<i>Bursera leptophleos</i> Mart.	Emburana	Brazil	Pulp
<i>Protium brasiliense</i> Engler	Almecera	Brazil	Seeds (oil)
<i>Protium heltaphyllum</i> March.	Breu branco	Brazil, Guiana	Pulp

Scientific name	Common name	Where found	Part used
Cactaceae			
<i>Acanthocereus pentagonos</i> L.	Pitahaya morada	Mexico, South America	Pulp
<i>Acanthocereus pitajaya</i> Dug.	Pitahaya	West Indies	Pulp
<i>Borzicactus acanthurus</i> Britt. et Rose	Peru	Pulp



Figure 37.—*Bromelia pinguin*, a wild but tasty fruit of the Caribbean.

Scientific name	Common name	Where found	Part used
<i>Borzicactus eriotrichus</i> Britt. et Rose	Peru	Pulp
<i>Borzicactus sepium</i> Britt. et Rose	Ecuador	Pulp
<i>Carnegia gigantea</i> Britt. et Rose	Sahuaro	Mexico, U.S.A.	Pulp
<i>Cephalocereus russelianus</i> Rose	Cardón peludo	Colombia, Venezuela	Pulp
<i>Cereus variabilis</i> Pfeiff.	Jumbeba	Brazil	Pulp
<i>Cereus hexagonus</i> Mill.	Cacto columnar	South America, West Indies	Pulp
<i>Cereus jamacaru</i> P. DC.	Mandacaru	Brazil	Pulp
<i>Cereus margaritensis</i> Johnst.	Cardón higo	Colombia	Pulp
<i>Echinocactus horizonthalonius</i> Lem.	Mexico	Pulp
<i>Echinocereus conglomeratus</i> Forst.	Pitahaya de agosto	Mexico	Pulp
<i>Echinocereus enneacanthus</i> Engelm.	Strawberry cactus	Mexico, U.S.A.	Pulp
<i>Echinocereus engelmannii</i> Rumpl.	Mexico, U.S.A.	Pulp
<i>Echinocereus trichochidiatus</i> Engelm.	Mexico, U.S.A.	Pulp
<i>Epiphyllus phyllanthus</i> Haw.	Calaguala	Central America	Pulp
<i>Escontria chiotilla</i> Rose	Chiotilla	Mexico	Pulp
<i>Espostoa lanata</i> Britt. et Rose	Cotton ball, Soroco	Ecuador, Peru	Pulp
<i>Eulychnia acida</i> Phil.	Copao	Chile	Pulp
<i>Eulychnia spinibarbis</i> Britt. et Rose	Guillave	Chile	Pulp

Scientific name	Common name	Where found	Part used
<i>Haageocereus decumbens</i> Backeb.	Peru	Pulp
<i>Haageocereus pseudo-melanostele</i> Backeb.	Peru	Pulp
<i>Hamatocactus uncinatus</i> Orcutt.	Mexico	Pulp
<i>Harrisia bonplandii</i> Parn.	Brazil	Pulp
<i>Harrisia eriophora</i> Britt. et Rose	Cuba	Pulp
<i>Harrisia guelichii</i> Britt. et Rose	Argentina	Pulp
<i>Harrisia portorricence</i> Britt. et Rose	Puerto Rico	Pulp
<i>Hylocereus costaricensis</i> Britt. et Rose	Pitahaya	Costa Rica	Pulp
<i>Hylocereus guatemalensis</i> Britt. et Rose	Pitahaya	Costa Rica, Guatemala	Pulp
<i>Hylocereus ocamponis</i> Britt. et Rose	Pitahaya	Mexico	Pulp
<i>Hylocereus polyrhizus</i> Britt. et Rose	Pitahaya	Colombia, Panama	Pulp
<i>Hylocereus trigonus</i> Saff.	Pitahaya	West Indies	Pulp
<i>Hylocereus undatus</i> Britt. et Rose	Pitahaya	Central America, Mexico	Pulp
<i>Lemaireocereus chichipe</i> Britt. et Rose	Chichipe	Mexico	Pulp
<i>Lemaireocereus deficiens</i> Britt. et Rose	Venezuela	Pulp
<i>Lemaireocereus griseus</i> Britt. et Rose	Cardón	Curacao, Venezuela	Pulp
<i>Lemaireocereus lateus</i> Britt. et Rose	Ecuador	Pulp
<i>Lemaireocereus queretaroensis</i> Saff.	Pitahaya	Mexico	Pulp

Scientific name	Common name	Where found	Part used
<i>Lemaireocereus stellatus</i> Britt. et Rose	Mexico	Pulp
<i>Lemaireocereus thurberi</i> Britt. et Rose	Pitahaya dulce	Mexico, U.S.A.	Pulp
<i>Lemaireocereus weberi</i> Britt. et Rose	Mexico	Pulp, seeds
<i>Lophocereus schottii</i> Britt. et Rose	Cina	Mexico	Pulp
<i>Machaerocereus gummosus</i> Britt. et Rose	Pitahaya agria	Mexico	Pulp, seed
<i>Mammillaria</i> spp.	Central America, South America, West Indies	Pulp
<i>Myrtillocactus geometrizans</i> Console	Garambullo	Guatemala, Mexico	Pulp
<i>Nopalea cochinellifera</i> Salm-Dyck.	Cochineal plant, nopal	Mexico	Pulp
<i>Nopalea dejecta</i> Salm-Dyck.	Nopal chamacuero	Mexico	Pulp
<i>Nopaloxochia ackermanii</i> Britt. et Rose	Beni-kujaku	Mexico	Pulp
<i>Opuntia azurea</i> Rose	Nopalillo	Mexico	Pulp
<i>Opuntia bonplandii</i> Pfeiff.	Ecuador	Pulp
<i>Opuntia chlorotica</i> Engelm. et Bigel.	Mexico, U.S.A.	Pulp
<i>Opuntia dillenii</i> Haw.	Prickly pear	Tropical Americas	Pulp
<i>Opuntia dobbieana</i> Britt. et Rose	Ecuador	Pulp
<i>Opuntia fulgida</i> Engelm.	Velas de coyote	Mexico, U.S.A.	Pulp
<i>Opuntia imbricata</i> DC.	Xoconostle	Mexico, U.S.A.	Pulp
<i>Opuntia leucotricha</i> DC.	Nopal duraznillo	Mexico	Pulp
<i>Opuntia megacantha</i> Salm-Dyck.	Nopal, tuna	Mexico	Pulp

Scientific name	Common name	Where found	Part used
<i>Opuntia phaeacantha</i> Engelm.	Mexico, U.S.A.	Pulp
<i>Opuntia soederstromiana</i> Britt. et Rose	Ecuador	Pulp
<i>Opuntia versicolor</i> Engelm.	Mexico, U.S.A.	Pulp
<i>Pachycereus columna-trajani</i> Britt. et Rose	Higos de tetezo	Mexico	Pulp
<i>Pachycereus pectan-aboriginum</i> Britt. et Rose	Cardón	Mexico	Pulp
<i>Pachycereus pringlei</i> Britt. et Rose	Cardón	U.S.A.	Pulp, seeds
<i>Pereskia bahiensis</i> Guerke	Brazil,	Pulp
<i>Pereskia bleo</i> DC.	Bleo de chupa	Colombia, Panama	Pulp
<i>Pereskia colombiana</i>	Guamacho	Colombia	Pulp
<i>Pereskia grandifolia</i> Haw.	Brazil	Pulp
<i>Pereskia guamacho</i> Weber	Colombia, Venezuela	Pulp
<i>Pereskiaopsis aquosa</i> Britt. et Rose	Tuna de agua	Mexico	Pulp
<i>Pereskiaopsis porteri</i> Brandeg.	Alcajer	Mexico	Pulp
<i>Phyllocactus biformis</i> Labour.	Honduras	Pulp
<i>Pilocereus royenii</i> Rumpl.	Sebucán	Puerto Rico	Pulp
<i>Selenicereus grandiflorus</i> Britt. et Rose	West Indies	Pulp
<i>Tephrocactus ferocior</i> Backbg.	Bolivia, Peru	Pulp
<i>Trichocereus chiloensis</i> Britt. et Rose	Cardón de candelabro	Chile	Pulp

Scientific name	Common name	Where found	Part used
<i>Trichocereus coquimbanus</i> Britt. et Rose	Copao	Chile	Pulp
<i>Trichocereus schickendantzii</i> Britt. et Rose	Argentina	Pulp
Capparidaceae			
<i>Crataera tapia</i> L.	Tapia	Tropical Americas	Pulp
<i>Morisonia americana</i> L.	Zorrocloco, higicho	Venezuela	Pulp
Caprifoliaceae			
<i>Sambucus australis</i> Cham. et Schlet.	Brazil, Chile	Pulp
Caricaceae			
<i>Carica candicans</i> Gray	Mito	Peru	Pulp
<i>Carica cauliflora</i> Jacq.	Papaita	Venezuela	Pulp
<i>Carica cestriflora</i> Solms	Papaya de tierra fria	Colombia	Pulp
<i>Carica chilensis</i> Solms	Palo gordo	Chile	Pulp
<i>Carica chrysopetala</i> Heilb.	Chamburo, higacho	Ecuador	Pulp
<i>Carica chrysophylla</i> Heilb.	Chihualcan, higacho	Southeastern Colombia, Ecuador	Pulp
<i>Carica digitata</i> Poepp.	Mamão	Brazil	Pulp
<i>Carica frutifragrans</i> H. García B. et J. Hernández C.	Chamburo	Colombia	Pulp
<i>Carica goudotiana</i> Tr. et Pl.	Tapaculo, papayuela	Colombia	Pulp
<i>Carica petala</i> Hook. et Arn.	Papaya de mica	Central America	Pulp
<i>Carica pentagona</i> Heilb.	Babaco	Ecuador	Pulp

Scientific name	Common name	Where found	Part used
<i>Carica quercifolia</i> Benth. et Hook.	Mountain papaya	Tropical Americas	Pulp
<i>Jaracatia dodecaphylla</i> A. DC.	Jaracatia	Brazil	Pulp
<i>Jaracatia mexicana</i> A. DC.	Papaya orejona	Central America, Mexico	Pulp
<i>Jaracatia spinosa</i> A. DC.	Mamão bravo	Brazil	Pulp
<i>Jarilla caudata</i> Standl.	Jarilla	Mexico	Pulp
Caryocaraceae			
<i>Caryocar amygdaliferum</i> Cav.	Almendrón	Colombia, Ecuador, Peru	Nut (oil)
<i>Caryocar brasiliense</i> Camb.	Brazil	Pulp
<i>Caryocar butyrosom</i> Willd.	Tropical Americas	Nut
<i>Caryocar glabrum</i> Pers.	Piquiá-arana	Brazil, Guiana	Nut
<i>Caryocar tomentosum</i> Willd.	Piquiá nut	French Guiana	Nut
<i>Caryocar villosum</i> Pers.	Piquiá nut	Brazil, Guiana	Nut
Celastraceae			
<i>Elaeodendron attenuatum</i> Rich.	Guadeloupe	Pulp
<i>Goupia polyandra</i>	South America Brazil	Pulp
<i>Peritassa laevigata</i> A. C. Smith	Gogo	Venguela	Aril
Chrysobalanaceae			
<i>Couepia bracteosa</i> Benth.	Pajurá	Brazil, Guiana	Pulp
<i>Couepia chrysocalyx</i> Benth.	Parinari	Brazil	Pulp
<i>Couepia guianensis</i> Aubl.	Merecure	Colombia	Pulp
<i>Couepia longipendula</i> Pilg.	Castanha-de-galinha	Brazil	Nut

Scientific name	Common name	Where found	Part used
<i>Couepia polyandra</i> Rose	Mexico	Pulp
<i>Couepia subcordata</i> Benth.	Marirana	Brazil	Pulp
<i>Hirtelia americana</i> L.	Pasito	Colombia	Pulp, seeds
<i>Hirtelia triandra</i> Swartz	Pasito	Colombia	Pulp, seeds
<i>Licania apetala</i> Fritsch.	Ajurú	Brazil, Guiana	Pulp
<i>Licania heteromorpha</i> Benth.	Ajurú	Brazil	Pulp
<i>Licania incana</i> Aubl.	Ajurú	Brazil, Guiana	Pulp
<i>Licania macrophylla</i> Benth.	Anauerá	Brazil	Pulp
<i>Licania montana</i> Aubl.	Pajurá-da-mata	Brazil	Pulp
<i>Licania parinarioides</i> Hub.	Copuda	Brazil	Seed
<i>Licania parviflora</i> Benth.	Ajurú	Brazil	Pulp
<i>Licania pendula</i> Benth.	Ajurú	Brazil	Pulp
<i>Licania pyrifolia</i> Griseb.	Merecure	Colombia	Pulp
<i>Licania tomentosa</i> Fr.	Braganca	Brazil, Guiana	Pulp
<i>Parinarium</i> <i>campestre</i> Aubl.	Brazil, Guiana	Pulp
<i>Parinarium</i> <i>montanum</i> Aubl.	Pajurá da mata	Brazil, Guiana	Pulp
<i>Parinarium</i> <i>pachyphyllum</i> Rusby	Perehuétano	Colombia	Pulp
Compositae			
<i>Wulfia stenogossa</i> Hub.	Jambu	Brazil	Pulp
Convolvulaceae			
<i>Maripa panamensis</i> Hemsl.	Miel quemada	Colombia	Pulp
Coriariaceae			
<i>Coriaria ruscifolia</i> L.	Dew	Chile, Peru	Pulp (wine)

Scientific name	Common name	Where found	Part used
Ebenaceae			
<i>Diospyros konzatti</i> Standl.	Uzxaca	Mexico	Pulp
<i>Diospyros inconstans</i> Jacq.	Negra lora	Antilles, South America	Pulp
<i>Diospyros texana</i> Scheele	Mexico	Pulp
<i>Maba inconstans</i> Griesb.	West Indies	Pulp
Ehretiaceae			
<i>Auxemma oncocalyx</i> Fr. All.	Pau branco	Brazil	Pulp
<i>Cordia alliodora</i> Cham.	Capá	Central America, Mexico	Pulp
<i>Cordia calocephala</i> Cham.	Claraiba	Brazil	Pulp
<i>Cordia collococca</i> L.	Clammy cherry	West Indies	Pulp
<i>Cordia dentata</i> Poir.	Chachalaca	Central America	Pulp
<i>Cordia dodecandra</i> DC.	Chacopte	Guatemala, Mexico	Pulp
<i>Cordia grandiflora</i> DC.	Jaguara muru	Brazil	Pulp
<i>Cordia sebestena</i> L.	Geiger tree	Mexico, West Indies	Pulp
<i>Cordia sellowiana</i> Cham.	Mata fome	Brazil	Pulp
<i>Cordia superba</i> Cham.	Babosa branca	Brazil	Pulp
<i>Ehretia bourreria</i> L.	Currant tree	Jamaica	Pulp
<i>Ehretia elliptica</i> DC.	Mexico, U.S.A.	Pulp
<i>Ehretia tinifolia</i> L.	Bastard cherry	West Indies	Pulp
Elaeocarpaceae			
<i>Aristotelia chilensis</i> Stuntz	Maqui	Chile	Pulp
<i>Muntingia calabura</i> L.	Capulín	Tropical Americas	Pulp
Ericaceae			
<i>Cavendishia cordifolia</i> Hoer.	Uvo	Tropical Americas	Pulp

Scientific name	Common name	Where found	Part used
<i>Clethra tinifolia</i> Sw.	Soap wood	Tropical Americas	Pulp
<i>Disterigma margaricoccum</i> Blake	Ecuador	Pulp
<i>Disterigma popenoei</i> Blake	Tirá	Ecuador	Pulp
<i>Englerodendron alata</i> Hörold.	Para silvestre	Ecuador	Pulp
<i>Gaylussacia buxifolia</i> H.B.K.	Colombia	Pulp, seeds
<i>Macleania ecuadorensis</i> Hoerold	Ecuador	Pulp
<i>Macleania lurina</i> Blake	Chaqui-lulu	Ecuador	Pulp
<i>Macleania popenoei</i> Blake	Joyapa	Ecuador	Pulp
<i>Macleania rupestris</i> A. C. Smith	Uva camarona	Tropical Americas	Pulp
<i>Plutarchia guascensis</i> A. C. Smith	Colombia	
<i>Thibaudia alata</i> Dun.		Pulp
<i>Thibaudia floribunda</i> H.B.K.	Coral	Colombia, Ecuador	Pulp
<i>Thibaudia grantii</i> A. C. Smith	Chorota	Colombia	Pulp
<i>Thibaudia imrayi</i> Hook.	Dominica	Pulp
<i>Thibaudia melliflora</i> Ruiz et Pav.	Mexico, Peru, West Indies	Pulp
<i>Vaccinium floribundum</i> H.B.K.	Colombian blueberry	Andes	Pulp
<i>Vaccinium leucanthum</i> Schlecht.	Mexican blueberry	Mexico	Pulp
<i>Vaccinium meridionale</i> Sw.	Jamaican blueberry	Jamaica	Pulp
<i>Vaccinium mortinia</i> Benth.	Mortiña	Colombia, Ecuador	Pulp

Scientific name	Common name	Where found	Part used
Euphorbiaceae			
<i>Apuleia ferrea</i> Mart.	Pau ferro	Brazil	Pulp
<i>Caryodendron orinocense</i> Karst	Cacay	Colombia	Seeds
<i>Hieronyma colombiana</i> Cuatr.	Motilón	Colombia	Pulp
<i>Omphalea diandra</i> L.	Comadre de vaquero	Tropical South America, West Indies	Seed
<i>Omphalea megacarpa</i> L.	Hunter's nut	West Indies	Seed
<i>Omphalea triandra</i> L.	Jamaica cobseed	Tropical Americas	Seed
Flacourtiaceae			
<i>Casearia parviflora</i> Willd.	Martinique	Aril
<i>Casearia pringlei</i> Brig.	Mexico	Aril
<i>Mayna grandifolia</i> Warb.	Achiote de venado	Colombia	Aril
Gesneriaceae			
<i>Besleria violacea</i> Aubl.	Brazil, Guiana	Pulp
Gnetaceae			
<i>Gnetum nodiflorum</i> Brongn.	Hava	Brazil, Guiana	Seed
<i>Gnetum urens</i> Blume	Blume Huá-assú	Brazil	Seed
Guttiferae			
<i>Garcinia cochinchinensis</i> Choisy	Mangostão-amarelo	Brazil	Pulp
<i>Rheedia acuminata</i> Planch. et Triana	Peru	Pulp
<i>Rheedia benthamiana</i> Planch. et Triana	Bacuripari selvagem	Brazil	Pulp

Scientific name	Common name	Where found	Part used
<i>Rheedia brasilienses</i> Planch. et Triana	Bacupari	Brazil	Pulp
<i>Rheedia edulis</i> Planch. et Triana	Berba	Central America, South America	Pulp
<i>Rheedia lateriflora</i> L. <i>Rheedia macrophylla</i> Planch et. Triana	Wild mammey	Venezuela	Pulp
	Bacupari	Brazil	Pulp
Hippocrateaceae			
<i>Salacia campestris</i> Salp.	Laranginha do campo	Brazil	Pulp
<i>Salacia dulcis</i> Benth. <i>Salacia</i> <i>polyanthomaniaca</i> Barb.	Waiateima	Brazil	Pulp
<i>Salacia scabra</i> DC. <i>Salacia silvestris</i> Walp.	Bochecha de velho	Brazil Guiana	Pulp Pulp
	Bacuparis-do-mato	Brazil	Pulp
Houmiriaceae			
<i>Endopleura uchi</i> Cuatr.	Uchi, uxi	Brazil	Pulp
<i>Hippocratea</i> <i>volubilis</i> L.	Fava-de-arara	Brazil	Seeds
<i>Hourimiri balsamifera</i> Pers.	Guiana	Pulp
<i>Hourimiri floribunda</i> Mart.	Umiri	Brazil	Pulp
<i>Saccoglottis</i> <i>cuspidata</i> Urb.	Uchi	Brazil	Pulp
<i>Saccoglottis</i> <i>guianensis</i> Benth.	Vaxiva	Brazil, Guiana	Pulp
<i>Saccoglottis uchi</i> Hub.	Uchi	Brazil	Pulp
<i>Saccoglottis</i> <i>verrucosa</i> Ducke	Uchi-coroa	Brazil	Pulp
Icacinaeae			
<i>Poraqueiba paraensis</i> Ducke	Mari	Brazil	Aril
<i>Poraqueiba sericea</i> Tul.	Mari	Brazil	Aril

Scientific name	Common name	Where found	Part used
Juglandaceae			
<i>Carya illinoensis</i> (Wangenh.) K. Koch	Pecan	Mexico, U.S.A.	Nut
<i>Carya mexicana</i> Sarg.	Mexico	Nut
<i>Carya myristiciformis</i> (Michx. f.) Nutt.	Nutmeg hickory	Mexico, U.S.A.	Nut
<i>Juglans boliviana</i> (C. DC.) Dode	Bolivian black walnut	Bolivia	Nut
<i>Juglans honorei</i> Dode	Nogal, tocte	Ecuador	Nut
<i>Juglans jamaicensis</i> DC.	West indian walnut	West Indies	Nut
<i>Juglans olanchana</i> Stand. et Will.	Central American walnut	Central America	Nut
Lardizabalaceae			
<i>Lardizabala biternata</i> Ruiz et Pav.	Aquibuquil	Chile, Peru	Pulp
<i>Lardizabala triternata</i> Ruiz et Pav.	Chile	Pulp
Lauraceae			
<i>Bielschmiedia anay</i> Kostern.	Escalan	Mexico	Pulp
<i>Cryptocarpa alba</i> Looser	Peumo	Chile	Pulp
<i>Persea leiogyna</i> Balke	Florida avocado	Florida	Pulp
<i>Persea schiedeana</i> Nees	Cayo	Costa Rica, Mexico	Pulp
Lecythidaceae			
<i>Couroupita</i> <i>guianensis</i> Abul.	Cannonball tree	Brazil	Pulp, seed
<i>Couroupita</i> <i>subsessilis</i> Pilg.	Brazil	Pulp
<i>Couroupita</i> <i>surinamensis</i> Mart.	Brazil, Guiana	Pulp
<i>Grias haughtii</i> Knuth	Colombia	Pulp

Scientific name	Common name	Where found	Part used
<i>Gustavia meubertii</i>	Saccha mango	Brazil, Peru	Nut
<i>Gustavia nana</i> Pitt.	Pacó	Colombia, Panama	Nut
<i>Gustavia speciosa</i> DC.	Chupa	Colombia	Nut
<i>Gustavia superba</i> Berg.	Pacó	Tropical South America	Nut
<i>Lecythis amapaensis</i> Ledoux	Sapucaia do amapa	Brazil	Nut
<i>Lecythis amazonii</i> Mart.	Sapucaia	Brazil	Seed (oil)
<i>Lecythis angustifolia</i> Endl.	Sapucaia, mirim	Brazil	Seed (oil)
<i>Lecythis constaricensis</i> Pitt.	Cocoboloa	Central America	Nut
<i>Lecythis grandiflora</i> Aubl.	Guiana	Nut
<i>Lecythis lanceolata</i> Poir.	Sapucaia branca	Guiana, Brazil	Seed (oil)
<i>Lecythis minor</i> Jacq.	Olla de mono	Colombia	Seed
<i>Lecythis ovata</i> Cambess	Sapucaia	Brazil	Seed (oil)
<i>Lecythis paraensis</i> Hub.	Castanha sapucaia	Brazil	Nut
<i>Lecythis usitata</i> Miers.	Castanha sapucaia	Brazil	Nut
Leguminosae			
<i>Cassia leiandra</i> Benth.	Marimari	Brazil	Seed
<i>Coumarouna oleifera</i> Taub.	Almendro	South America	Seed
<i>Erythrian edulis</i> Tr. ex Micheli	Chachafruto, boleú	Brazil Central America	Pulp, seeds
<i>Geoffraea superba</i> Humb. et Bonpl.	Almendoa	Brazil	Seed
<i>Inga alba</i> Willd.	Ingá chichica	Brazil	Pulp
<i>Inga cinnamomea</i> Spruce	Ingá-açu	Brazil	Pulp
<i>Inga fagifolia</i> Willd.	Ingá curumim	Brazil	Pulp
<i>Inga falcistipula</i> Ducke	Ingá chichica	Brazil	Pulp

Scientific name	Common name	Where found	Part used
<i>Inga heterophylla</i> Willd.	Ingá chichica	Brazil	Pulp
<i>Inga ingoides</i>	Guamo cafetero	Colombia	Pulp
<i>Inga insignis</i> Kunth	Guamá	Ecuador	Pulp
<i>Inga laurina</i> Willd.	Guamá	Tropical Americas	Pulp
<i>Inga leptoloba</i> Schlect.	Pepito	Mexico	Pulp
<i>Inga macrophylla</i> N.B.K.	Ingá-peua	Brazil	Pulp
<i>Inga multijuga</i> Benth.	Guavitos	Colombia	Pulp
<i>Inga spuria</i> Willd.	Churimo	Colombia	Pulp
<i>Inga thibaudiana</i> DC.	Ingá chichica	Brazil	Pulp
<i>Inga velutina</i> Willd.	Ingá-de-fogo	Brazil	Pulp
<i>Pachylecythis egleri</i> Ledoux	Sapucaia grande	Brazil	Nut
<i>Pithecellobium dulce</i> Benth.	Manila tamarind	Tropical Americas	Aril
<i>Pithecellobium hymenaeaefolium</i> Benth.	Barba de angel	Colombia	Aril
<i>Pithecellobium lanceolatum</i> Benth.	Buche	Colombia	Aril
<i>Prosopis alba</i> Hieron.	Algarrobo blanco	Argentina	Whole fruit
<i>Prosopis agarobilla</i> Griesb.	Algarobia	Argentina, Brazil	Whole fruit
<i>Prosopis chilensis</i> Stuntz	Mesquite, honeypod	Tropical Americas	Whole fruit or pulp
<i>Prosopis dulcis</i> Kunth	Mesquite	Puerto Rico	Whole fruit or pulp
<i>Prosopis glandulosa</i> Torr.	Mesquite, honeypod	North America, South America	Whole fruit or pulp
<i>Prosopis juliflora</i> DC.	Algarobeira	Tropical Americas	Pulp
<i>Prosopis laevigata</i> M. C. Johnst.	Mesquite	Mexico	Pulp
<i>Prosopis nigra</i> Hieron.	Brazil	Whole fruit or pulp
<i>Samanea saman</i> Merr.	Rain tree	Tropical Americas	Pulp

Scientific name	Common name	Where found	Part used
<i>Uribea tamarindoides</i> Dug. et Rom.	Tamarindo de monte	Colombia	Pulp
<i>Zollernia ilicifolia</i> Vog.	Brazil	Pulp
Malpighiaceae			
<i>Banisteria crotonifolia</i> A. Juss.	Brazil	Pulp
<i>Bunchosia armeniaca</i> Rich.	Ciruela verde	Peru	Pulp
<i>Bunchosia costaricensis</i> Rose ex Pitt.	Cereza	Costa Rica	Pulp
<i>Byrsonima amazonica</i> Griesb.	Murici vermelho	Brazil	Pulp
<i>Byrsonima apicata</i> Rich.	Maricao	Brazil	Pulp
<i>Byrsonima coriacea</i> DC.	Maricao	Puerto Rico	Pulp
<i>Byrsonima crispa</i> A. Juss.	Murici-da-mata	Brazil	Pulp
<i>Byrsonima crysophylla</i> H.B.K.	Murici pinima	Brazil, Venezuela	Pulp
<i>Byrsonima intermedia</i> A. Juss.	Gangica	Brazil	Pulp
<i>Byrsonima lancifolia</i> Juss.	Murici-da-copoeira	Brazil	Pulp
<i>Byrsonima locidula</i> Hub.	Murici vermelho	Brazil	Pulp
<i>Byrsonima sericea</i> DC.	Murici	Brazil	Pulp
<i>Byrsonima verbascifolia</i> Rich.	Murici-rasteiro	Brazil	Pulp
<i>Malpighia angustifolia</i> L.	West Indies	Pulp
<i>Malpighia aquifolia</i> L.	West Indies	Pulp
<i>Malpighia beteruaba</i> Spreng.	Guadeloupe	Pulp
<i>Malpighia cnide</i> Spreng.	Dominican Republic	Pulp
<i>Malpighia coccitera</i> L.	West Indies	Pulp

Scientific name	Common name	Where found	Part used
<i>Malpighia emarginata</i> Moc. et Sessé	Mexico	Pulp
<i>Malpighia fucata</i> Ker Gawl.	Jamaica	Pulp
<i>Malpighia grandiflora</i> Jacq.	Martinique	Pulp
<i>Malpighia incana</i> Mill.	Honduras	Pulp
<i>Malpighia macrophylla</i> Willd.	Brazil	Pulp
<i>Malpighia nitida</i> Crantz	Venezuela	Pulp
<i>Malpighia obovata</i> H.B.K.	South America	Pulp
<i>Malpighia setosa</i> Spreng.	West Indies	Pulp
<i>Malpighia urens</i> L.	West Indies	Pulp
Malvaceae			
<i>Malvaviscus arboreus</i> Cav.	Quesito	Colombia	Pulp
Melastomataceae			
<i>Bellucia aubletii</i> Naud.	Missel	Guiana	Pulp
<i>Bellucia axinantha</i> Triana	Manzana de corona	Venezuela	Pulp
<i>Bellucia brasiliensis</i> Naud.	Brazil	Pulp
<i>Bellucia costaricensis</i> Cogn. Ex.	Papaturro agrio	Costa Rica	Pulp
<i>Bellucia grossularioides</i>	Manzana de corona	Venezuela	Pulp
<i>Bellucia imperialis</i> Sald. et Cogn.	Araçá de anta	Brazil	Pulp
<i>Blakea laurifolia</i> Naud.	Guadeloupe	Pulp
<i>Clidemia hirta</i> D. Don	Camasey peludo	Colombia	Pulp
<i>Conostegia xalapensis</i> D. Don	Capiroto	Mexico	Pulp
<i>Henriettea flavescens</i> Triana	Guiana	Pulp

Scientific name	Common name	Where found	Part used
<i>Henriettea succosa</i> , DC.	Guiana	Pulp
<i>Huilaea macrocarpa</i> (L.) Uribe	Tuno	Colombia	Pulp
<i>Loreya arborescens</i> DC.	Guiana	Pulp
<i>Maieta guianensis</i> Aubl.	Guiana	Pulp
<i>Maieta heterophylla</i> DC.	Peru	Pulp
<i>Maieta poeppigii</i> Mart.	Peru	Pulp
<i>Maieta rubra</i> Baill.	Martinique	Pulp
<i>Miconia albicans</i> Triana	Central America, Mexico	Pulp
<i>Miconia desmantha</i>	Colombia, Venezuela	Pulp
<i>Miconia holoserica</i> Bello	Colombia, Venezuela	Pulp
<i>Miconia ligustrina</i> Triana	Esmeraldo	Colombia	Pulp
<i>Miconia prasina</i> DC.	Camasey	Puerto Rico	Pulp
<i>Mouriria apiranga</i> Spruce ex Triana	Apirange	Brazil	Pulp
<i>Mouriria domingensis</i> Spach	Murta	Puerto Rico	Pulp
<i>Mouriria grandiflora</i> DC.	Camutin	Brazil	Pulp
<i>Mouriria pseudo-geminata</i> Pitt.	Pauji	Venezuela	Pulp
<i>Mouriria pusa</i> Gardn.	Silverwood	Brazil	Pulp
<i>Myriaspota decipiens</i> Naud.	Tuno	Colombia	Pulp
<i>Tocota guianensis</i> Aubl.	Guiana	Pulp
Meliaceae			
<i>Cabralea cangerana</i> Sald.	Cangerana	Brazil	Pulp
<i>Gurarea trichiliodes</i> L.	Muskwood	Tropical Americas	Pulp

Scientific name	Common name	Where found	Part used
Menispermaceae			
<i>Chonododendron platyphyssum</i> Miers	Jaboticabeira-de-cipó	Brazil	Pulp
<i>Chonododendron tomentosum</i> Ruiz et Pav.	Brazil, Peru	Pulp
Monimiaceae			
<i>Peumus boldus</i> Mol.	Boldo	Chile, Peru	Fruit
Moraceae			
<i>Bagassa guianensis</i> Aubl.	Tatajuba	Brazil	Pulp
<i>Brosimum potabile</i> Ducke	Amapá doce	Brazil	Pulp
<i>Brosimum acutifolium</i> Hub.	Muira piranga	Brazil	Seeds
<i>Brosimum caudichaudii</i> Trec.	Maminha-de-cadela	Brazil	Sap
<i>Brosimum costaricanum</i> Liebm.	Costa Rica	Seeds
<i>Brosimum discolor</i> Schott.	Muira pinima	Brazil	Seeds
<i>Brosimum galactodendron</i> D. Don	Palo de vaca	Central America	Sap
<i>Broussonetia xanthoxylum</i> Mart.	Tayuva	Brazil	Pulp
<i>Castilloa ulei</i> Warb.	Caucho	Brazil	Pulp
<i>Chlorophora tinctoria</i> Gaud	Dinde	Colombia	Pulp
<i>Ficus anthelminthica</i> Mart.	Caxinguba	Brazil	Pulp
<i>Ficus dulciaria</i> Dug.	Higuerón guayabo	Colombia	Pulp
<i>Ficus gigantosyce</i> Dug.	Higuerón	Colombia	Pulp
<i>Ficus glabrata</i> H.B.K.	Higo	Honduras	Pulp
<i>Ficus involuta</i> Miq.	Matapalo	Mexico	Pulp
<i>Ficus padifolia</i> H.B.K.	Camichón	Mexico	Pulp
<i>Ficus pallida</i> Vahl	Higuito	Colombia	Pulp
<i>Ficus sapida</i> Miq.	Higuito	Colombia	Pulp
<i>Ficus velutina</i> H.B.K.	Oticón	Colombia	Pulp

Scientific name	Common name	Where found	Part used
<i>Maclura mora</i> Grieseb.	Argentina	Pulp
<i>Maclura xanthoxylon</i> Endl.	Tatajiba	Brazil	Pulp
<i>Morus celtidifolia</i> H.B.K.	Central America, Mexico	Pulp
<i>Morus multicaulis</i> Perr.	Brazil	Pulp
<i>Paratocarpus woodii</i> Merr.	Mexico	Pulp
<i>Poulsenia armata</i> Standl.	Cocuá	Colombia	Pulp
<i>Pourouma acuminata</i> Mart.	Imbauba puruma	Brazil	Pulp
<i>Pourouma cecropiaefolia</i> Mart.	Mapati	Brazil	Pulp
<i>Pseudolmedia rigida</i> Cuatr.	Guaimarillo	Northern South America	Pulp
<i>Sahagunia racemifera</i> Hub.	Janitá	Brazil	Pulp
<i>Sahagunia strepticans</i> Liebm.	Brazil	Pulp
Myristocaceae			
<i>Compsonaura atopa</i> A. C. Smith	Josebé	Colombia	Seed
<i>Dialyanathera acuminata</i> Standl.	Cuángare	Colombia	Aril
Myrsinaceae			
<i>Ardisia coricea</i> Sw.	Beefwood	Jamaica	Pulp
<i>Ardisia escalloniodes</i> Schlect. et Cham.	Marlberry	Central America, West Indies	Pulp
<i>Ardisia esculenta</i> Pav.	South America	Pulp
<i>Ardisia manglillo</i> Duchas.	Manglillo	Pacific Coast	Pulp
<i>Ardisia guadelupensis</i> Duchas.	Guadeloupe	Pulp

Scientific name	Common name	Where found	Part used
<i>Ardisia longistaminea</i> A. C. Smith	Capulí	Colombia	Pulp
<i>Ardisia revoluta</i> H.B.K.	Guastomate	Colombia	Pulp
<i>Ardisia sapida</i> Cuatr.	Hayuelo	Colombia	Pulp
<i>Ardisia semi-crenata</i> Mart.	Icacoré-caatinga	Brazil	Pulp
<i>Icacorea guianensis</i> Aubl.	Icacoré-caatinga	Brazil, Florida, West Indies	Pulp
<i>Rapanea ovalifolia</i> Mez.	Jómirim	Brazil	Pulp
Myrtaceae			
<i>Abbevillea fenzniana</i> Berg.	Guabiroba	Brazil	Pulp
<i>Britoa sellowiana</i> Berg.	Sete casacas	Brazil	Pulp
<i>Calyptranthes grandifolia</i> Grieseb.	Brasaviva	Brazil	Pulp
<i>Calyptranthes obscura</i> DC.	Brazil	Pulp
<i>Calyptranthes pallens</i> Grieseb.	Tapón blanco	Florida, West Indies	Pulp
<i>Campomanesia aromatica</i> Grieseb.	Guavaberry	West Indies	Pulp
<i>Campomanesia caerulea</i> Berg.	Guabiroba	Brazil	Pulp
<i>Campomanesia cornifolia</i> H.B.K.	Palilho	Brazil	Pulp
<i>Campomanesia guaviroba</i> Benth. et Hook. f.	Guabiroba	Brazil	Pulp
<i>Campomanesia lineatifolia</i> Ruiz et Pav.	Michinche	Peru	Pulp
<i>Eugenia acapulcensis</i> Steud.	Capulín	Mexico	Pulp
<i>Eugenia aeruginea</i> DC.	Guasábara	Puerto Rico	Pulp
<i>Eugenia arrabidaea</i> Berg.	Uvaia	Brazil	Pulp
<i>Eugenia biflora</i> Krug et Urb.	Pitangueira	Puerto Rico	Pulp

Scientific name	Common name	Where found	Part used
<i>Eugenia cabelludo</i> Kiaersk	Cabelluda	Brazil	Pulp
<i>Eugenia capuli</i> Berg.	Capulín	Central America, Mexico	Pulp
<i>Eugenia catinga</i> Baill.	Guiana	Pulp
<i>Eugenia cauliflora</i> Berg.	Brazil	Pulp
<i>Eugenia konzattii</i> Standl.	Mexico	Pulp
<i>Eugenia crenata</i> Vell.	Cambuhy	Brazil	Pulp
<i>Eugenia dichotoma</i> DC.	West Indies	Pulp
<i>Eugenia distycha</i> DC.	Wild coffee	West Indies	Pulp
<i>Eugenia dulcis</i> Berg.	Brazil	Pulp
<i>Eugenia eggersii</i> Kiaersk	Guasábara	Puerto Rico	Pulp
<i>Eugenia fragrans</i> Willd.	Zebra wool, guayabillo	Mexico, West Indies	Pulp
<i>Eugenia guabiju</i> Berg.	Guabijú	Brazil	Pulp
<i>Eugenia haematocarpa</i> Alasin	Uvillo	Puerto Rico	Pulp
<i>Eugenia inocarpa</i> DC.	Brazil	Pulp
<i>Eugenia itacolumensis</i> Berg.	Brazil	Pulp
<i>Eugenia ligustrina</i> Willd.	Palo de muleta	Puerto Rico	Pulp
<i>Eugenia longipes</i> Berg.	Florida	Pulp
<i>Eugenia myrobalana</i> DC.	Guabirobeira	Brazil	Pulp
<i>Eugenia nhanica</i> Cambess	Brazil	Pulp
<i>Eugenia oblongifolia</i> Sagot	Vara real	Colombia	Pulp
<i>Eugenia organoides</i> Berg.	Capulín	Mexico	Pulp
<i>Eugenia pisiformis</i> Cambess	Brazil	Pulp
<i>Eugenia procera</i> Poir.	Ironwood	Tropical Americas	Pulp
<i>Eugenia pseudopsidium</i> Jacq.	Martinique	Pulp
<i>Eugenia pumila</i> Gardn.	Brazil, Guiana	Pulp
<i>Eugenia selloi</i> Berg.	Pitanga tuba	Brazil	Pulp
<i>Eugenia stipitatata</i> McVaugh	Araçá-boi	Brazil	Pulp
<i>Eugenia supra-axillaris</i> Spreng.	Tala	Brazil	Pulp

Scientific name	Common name	Where found	Part used
<i>Eugenia tomentosa</i> Cambess.	Cabelluda	Brazil	Pulp
<i>Eugenia umbellulifera</i> Krug et Urb.	Ciruelas	South America, West Indies	Pulp
<i>Marliera edulis</i> Ndz.	Cambucazeiro	Brazil	Pulp
<i>Marliera glomerata</i> Berg.	Cambucá	Brazil, Guiana	Pulp
<i>Myrcia sphaeocarpa</i> DC.	Cambuizeiro	Brazil	Pulp
<i>Myrcia splendens</i> DC.	Hoja menuda	Puerto Rico	Pulp
<i>Myrciaria dubia</i> McVaugh	Guayabo	Colombia, Venezuela	Pulp
<i>Myrciaria floribunda</i> Berg.	West Indies	Pulp
<i>Myrciaria linearifolia</i> Berg.	Cambuizeiro	Brazil	Pulp
<i>Myrciaria plicato- costata</i> Berg.	Cambucá	Brazil	Pulp
<i>Myrciaria tenella</i> Berg.	Cambuizeiro preto	Brazil	Pulp
<i>Myrciaria trunciflora</i> Berg.	Brazil	Pulp
<i>Myrtus alba</i> Piso	Cambuí amarelo	Brazil	Pulp
<i>Myrtus arayan</i> H.B.K.	Peru	Pulp
<i>Myrtus cisplatensis</i> Muell.	Brazil	Pulp
<i>Myrtus edulis</i> Muell.	Arrayán	Uruguay	Pulp
<i>Myrtus foliosa</i> H.B.K.	Arrayán	Tropical Americas	Pulp
<i>Myrtus incana</i> Berg.	Brazil	Pulp
<i>Myrtus mucronata</i> Cambess.	Brazil	Pulp
<i>Myrtus rubra</i> Piso	Cambuizeiro verdadero	Brazil	Pulp
<i>Paivaea langsdorffii</i> Berg.	Cambucizeiro	Brazil	Pulp
<i>Psidium acutangulum</i> Mart.	Araçá pomba	Brazil	Pulp
<i>Psidium albidum</i> Cambes	Aracazeiro branco	Brazil	Pulp
<i>Psidium aromaticum</i> Aubl.	Brazil	Pulp
<i>Psidium cinereum</i> Mart.	Brazil	Pulp

Scientific name	Common name	Where found	Part used
<i>Psidium fluviatile</i> Rich.	Guiana	Pulp
<i>Psidium grandifolium</i> Mart.	Brazil	Pulp
<i>Psidium humile</i> Vell.	Brazil	Pulp
<i>Psidium incarnescens</i> Sw.	Brazil	Pulp
<i>Psidium littorale</i> Raddi	Araçá do praia	Brazil	Pulp
<i>Psidium molle</i> Bertol.	Guisaro	Central America, Mexico	Pulp
<i>Psidium multiflorum</i> Cambess	Guabiroba das gerais	Brazil	Pulp
<i>Psidium</i> <i>oerstedeanum</i> Berg.	Arrayán	Central America	Pulp
<i>Psidium sartorianum</i> Niedz.	Pichiché	Mexico	Pulp
<i>Psidium sylvestre</i>	Araçá piranga	Brazil	Pulp
<i>Stenocalyx suleatus</i> Berg.	Pitanga	Brazil	Pulp
Olacaceae			
<i>Ximenia coriacea</i> Engler	Ameixeira brava	Brazil	Pulp
Onagraceae			
<i>Fuchsia corymbifolia</i> Ruiz et Pav.	Fuchsia	Peru	Pulp
<i>Fuchsia denticulata</i> Ruiz et Pav.	Peru	Pulp
<i>Fuchsia fulgens</i> Moc. et Sessé	Guatemala, Mexico	Pulp
<i>Fuchsia magellanica</i> Lam.	Tropical Americas	Pulp
<i>Fuchsia racemosa</i> Lam.	Tropical Americas	Pulp
<i>Fuchsia splendens</i> Zucc.	Mexico	Pulp
Opiliaceae			
<i>Aveledoa nuciferum</i> Pitt.	Venezuela	Nut

Scientific name	Common name	Where found	Part used
Palmae			
<i>Acanthorrhiza aculeata</i> H. Wendl.	Mexico, Trinidad	Juice (wine)
<i>Acrocomia lasiospatha</i> Mart.	Mucujá	Brazil, West Indies	Pulp
<i>Acrocomia media</i> Cook.	Corozo	Puerto Rico	Seed
<i>Acrocomia mexicana</i> Karw. ex Mart.	Palmito de coyol	Central America, Mexico	Pulp, seed (oil)
<i>Acrocomia sclerocarpa</i> Mart.	Grugru, mucujá	South America, West Indies	Pulp, seed (oil)
<i>Acrocomia totai</i> Mart.	Totali	Argentina, Bolivia, Paraguay	Seed (oil)
<i>Acrocomia vinifera</i> Oerst.	Coyol	Central America	Pulp
<i>Aiphanes acanthophylla</i> Burret	Coyor	Puerto Rico	Pulp, seed
<i>Aiphanes caryotifolia</i> Wendl.	Chascara	Colombia	Pulp, seed
<i>Aiphanes minima</i> Burret	Coyor	Central America, South America	Pulp, seed
<i>Astrocaryum acuale</i> Mart.	Palmeira lú	Brazil, Guiana	Pulp
<i>Astrocaryum ayiri</i> Mart.	In	Brazil	Seed (oil)
<i>Astrocaryum jauary</i> Mart.	Jauary	Brazil	Seed (oil)
<i>Astrocaryum macrocarpum</i> Hub.	Palmeira-tucumá- assi	Brazil	Pulp
<i>Astrocaryum mubaca</i> Mart.	Mumbaca	Brazil	Seeds
<i>Astrocaryum murumuru</i> Mart.	Murú murú	Brazil	Pulp, seed (oil)
<i>Astrocaryum princepa</i> Barb.	Tucumá-assu	Brazil	Pulp

Scientific name	Common name	Where found	Part used
<i>Astrocaryum standleyanum</i> Bailey	Honduras	Pulp
<i>Astrocaryum tucuma</i> Mart.	Tucumá	Brazil	Pulp, seed (oil)
<i>Astrocaryum vulgare</i> Mart.	Cumari	Brazil	Pulp, seed (oil)
<i>Attalea cohune</i> Mart.	Cohune palm	Central America	Pulp, seed (oil)
<i>Attalea compacta</i> Mart.	Pindoba	Brazil	Seed (oil)
<i>Attalea excelsa</i> Mart.	Urucury	Brazil	Seed (oil)
<i>Attalea funifera</i> Mart.	Coquilla	Brazil	Seed (oil)
<i>Attalea humilis</i> Mart.	Indaya	Brazil	Seed (oil)
<i>Attalea princeps</i> Mart.	Naya	Brazil	Seed (oil)
<i>Attalea speciosa</i> Mart.	Babassú	Brazil	Seed (oil)
<i>Attalea spectabilis</i> Mart.	Guruá	Brazil	Seed (oil)
<i>Attalea uberrima</i> Dug	Taparo	Colombia	Nut
<i>Bactris arundinacea</i> Trail	Palmeria Iú-i	Brazil	Pulp
<i>Bactris major</i> Jacq.	Peach palm	Brazil	Pulp, seed (oil)
<i>Bactris maraja</i> Mart.	Marajah palm	Brazil	Pulp
<i>Bactris minor</i> Jacq.	Coyolito	Brazil, Colombia	Pulp



Figure 38.—*Astrocaryum standleyanum*, one of many marginally edible palm fruits.

Scientific name	Common name	Where found	Part used
<i>Bactris piranga</i> Trail	Palmeira maraja-piranga	Brazil	Pulp
<i>Bactris setosa</i> Mart.	Tucum	Brazil	Pulp, seed (oil)
<i>Bactris subglobosa</i> H. Wendl.	El Salvador	Pulp
<i>Brahea dulcis</i> Mart.	Palma dulce	Mexico	Pulp
<i>Brahea salvadorensis</i> H. Wendl.	Central America	Pulp (oil)
<i>Butia eriospatha</i> Becc.	Brazil	Pulp
<i>Butia yatay</i> Becc.	Coqueiro-yatay	Brazil, Uruguay	Seeds
<i>Chamaedorea elegans</i> Mart.	Central America, Mexico	Fruits
<i>Cocos schizophylla</i> Barb.	Aricuri	Brazil	Pulp
<i>Cocos vagans</i> Bondar	Ariri	Brazil	Seed (oil)
<i>Copernicia cerifera</i> Mart.	Carnaubeira	Brazil	Seed
<i>Desmoncus macroacanthos</i> Mart.	Jacitara	Brazil	Pulp
<i>Desmoncus prunifera</i> Poepp.	Jacitara tipiti	Peru	Pulp
<i>Dictyocaryum schultzei</i> Burret	Palma real	Colombia	Endocarp
<i>Diplothenium campestre</i> Mart.	Brazil	Pulp
<i>Diplothenium maritimum</i> Mart.	Brazil	Pulp
<i>Elaeis melanococca</i> Gaertn.	Caiaué	Brazil	Seed (oil)
<i>Erythea armata</i> S. Wats.	Mexican blue palm	Mexico	Pulp
<i>Erythea edulis</i> S. Wats.	Guadeloupe palm	Mexico	Pulp
<i>Euterpe badiocarpa</i> Barb.	Açai-pardo	Brazil	Pulp
<i>Euterpe controversa</i> Barb.	Açai-caatinga	Brazil	Pulp (wine)

Scientific name	Common name	Where found	Part used
<i>Guilielma insignis</i> Mart.	Chonta	Northern South America	Pulp
<i>Jessenia bataua</i> Burret	Seje, patauá	Brazil	Pulp (oil)
<i>Jessenia polycarpa</i> Karst	Brazil	Pulp
<i>Leopoldinia piassaba</i> Wallace	Pissava	Brazil	Pulp (oil)
<i>Leopoldinia pulchera</i> Mart.	Iara	Brazil	Pulp (starch)
<i>Manicaria saccifera</i> Gaertn.	Temiche	Central America, South America	Seed (oil)
<i>Mauritia aculeata</i> H.B.K.	Caraná-i	Brazil	Pulp
<i>Mauritia armata</i> Mart.	Buritirana	Brazil	Pulp
<i>Mauritia huberi</i> Burret	Caraná-grande	Brazil	Pulp
<i>Mauritia martiana</i> Spr.	Caraná	Tropical South America	Pulp
<i>Maximiliana inajay</i> Spr.	Inajái	Brazil	Pulp
<i>Maximiliana maripa</i> Drule.	Maripá	Brazil, Guiana	Seeds (oil)
<i>Maximiliana regia</i> Mart.	Inajá	Brazil	Seeds (oil)
<i>Oenocarpus bacaba</i> Mart.	Bacaba	Brazil, Guiana,	Pulp (oil)
<i>Oenocarpus batauá</i> Mart.	Batauá	Brazil	Pulp
<i>Oenocarpus distichus</i> Mart.	Bacaba	Brazil, Uruguay	Pulp (beverage)
<i>Oenocarpus minor</i> Mart.	Becabinha	Brazil	Pulp (beverage)
<i>Oenocarpus multicaulis</i> Spr.	Bacaba	Brazil, Peru	Pulp (beverage)
<i>Orbignya guacuyule</i> Hernandez X.	Coquito de aceite	Mexico	Pulp (oil)

Scientific name	Common name	Where found	Part used
<i>Orbignya speciosa</i> Barb.	Babaçu	Brazil	Pulp
<i>Orbignya spectabilis</i> Burret	Carua	Northern South America	
<i>Phytelephas macrocarpa</i> Ruiz et Pav.	Ivory nut	Tropical South America	Young fruit
<i>Pyrenoglyphis maraja</i> Burret	Marajá	Brazil	Pulp
<i>Raphia taedigera</i> Mart.	Jupaty	Brazil	Pulp
<i>Rhyticocos amara</i> Becc.	Coco nain	Lesser Antilles	Pulp (beverage)
<i>Roystonea borinquena</i> Cook	Royal palm	Puerto Rico	Pulp
<i>Sabal palmetto</i> Lodd. ex Schult. f.	Cabbage palmetto	U.S.A., West Indies	Pulp
<i>Scheelea liebmannii</i> Becca.	Coyol real	Mexico	Pulp (oil)
<i>Trithrinax brasiliensis</i> Mart.	Brazil, Paraguay, Uruguay	Pulp
<i>Washingtonia sonorae</i> S. Wats.	Palma branca	Mexico	Pulp
Passifloraceae			
<i>Passiflora alata</i> Ait.	Maracujá grande	Brazil	Pulp
<i>Passiflora amethystina</i> Karst	Maracujá de serra	Brazil	Pulp
<i>Passiflora cearensis</i> Barb.	Peora	Brazil	Pulp
<i>Passiflora cincinnata</i> Mart.	Maracujá-mochila	Brazil	Pulp
<i>Passiflora coccinea</i> Aubl.	Guacú	Brazil	Pulp
<i>Passiflora foetida</i> L.	Parchita de montana	Tropical Americas	Pulp

Scientific name	Common name	Where found	Part used
<i>Passiflora incarnata</i> L.	Maypop, Maracujazeiro vermelho	Brazil	Pulp
<i>Passiflora laurifolia</i> L.	Yellow granadilla, maracujá	Brazil	Pulp
<i>Passiflora manicata</i> Juss.	Parcho	Andes	Pulp
<i>Passiflora membranacea</i> Benth.	Granadilla bellisima	Andes	Pulp
<i>Passiflora mucronata</i> L.	Maracujá	Brazil, Venezuela	Pulp
<i>Passiflora nitida</i> H.B.K.	Maracujá-de- rato	Brazil, Venezuela	Pulp
<i>Passiflora organensis</i> Gardn.	Nensi	Brazil	Pulp
<i>Passiflora pinnatistipula</i> Cav.	Galupa	Chile, Colombia	Pulp
<i>Passiflora platyloba</i> Killip	Monesa granadilla	Central America	Pulp
<i>Passiflora popenovii</i> Killip	Grandilla de quijos, chisiqui	Ecuador	Pulp
<i>Passiflora psilantha</i> Killip	Gullan	Ecuador	Pulp
<i>Passiflora riparia</i> Mart.	Maracujá	Brazil	Pulp
<i>Passiflora rubra</i> L.	Maracujazeiro suspiro	Brazil	Pulp
<i>Passiflora serrata</i> L.	Maracujazeiro-do- mato	Brazil	Pulp
<i>Passiflora schlimiana</i> Tr. et Pl.	Curuba	Colombia, Venezuela	Pulp
<i>Passiflora tripartita</i> Poir.	Tasco	Ecuador	Pulp
<i>Passiflora villosa</i> Mart.	Nuxilla	Brazil	Pulp
<i>Passiflora vitifolia</i> H.B.K.	Chulupo	Colombia	Pulp

Scientific name	Common name	Where found	Part used
Pinaceae			
<i>Pinus cembroides</i> Zunn.	Pinón	Mexico, U.S.A.	Seeds
<i>Pinus nelsonii</i> Shaw	Mexico	Seeds
Polygalaceae			
<i>Moutabea aculeata</i> Poepp. et Endl.	Caimito do monte	Tropical Americas	Pulp
<i>Moutabea angustifolia</i> Hub.	Gogo de guariba	Brazil	Pulp
<i>Moutabea chodatiana</i> Hub.	Gogo de guariba	Brazil	Pulp
Polygonaceae			
<i>Coccoloba caracasana</i> Meissn.	Central America	Pulp
<i>Coccoloba diversifolia</i> Jacq.	Pigeon plum	Florida, West Indies	Pulp
<i>Coccoloba obovata</i> H.B.K.	Uvillo	Pantropics	Pulp
<i>Coccoloba pichuna</i> Hub.	Pixuna	Brazil	Pulp
<i>Coccoloba venosa</i> L.	Calambrena	Puerto Rico	Pulp
Quiinaceae			
<i>Lacunaria grandiflora</i> Ducke	Moela de mutum	Brazil	Pulp
<i>Lacunaria jenmani</i> Ducke	Moela de mutum	Brazil, Guiana	Pulp
Rhamnaceae			
<i>Condalia mexicana</i> Schlect.	Mexico	Pulp
<i>Reynosia septentrionalis</i> Urb.	Guamaberry, darling plum	Florida, West Indies	Pulp
<i>Reynosia uncinata</i> Urb.	Cascarola	Puerto Rico	Pulp
<i>Ziziphus angolito</i> Stand.	Angolito	Colombia	Pulp
<i>Ziziphus endlichii</i> Loes	Mexico	Pulp

Scientific name	Common name	Where found	Part used
<i>Ziziphus joazeiro</i> Mart.	Joazeiro	Brazil	Pulp
<i>Ziziphus mistol</i> Griesb.	Argentine jujube	Argentina	Pulp
Rosaceae			
<i>Crataegus pubescens</i> Steud.	Manzanilla	Guatemala, Mexico	Pulp
<i>Crataegus stipulosa</i> Steud.	Manzanilla	Guatemala to Ecuador	Pulp
<i>Heteromeles arbutifolia</i> Roem.	Christmas berry	Mexico, U.S.A.	Pulp
<i>Heteromeles ferruginea</i> Benth.	Cerote	Colombia	Pulp
<i>Licania incana</i> Aubl.	Licania	Brazil	Pulp
<i>Prunus occidentalis</i> Sw.	West Indian cherry laurel	West Indies	Pulp, seeds
<i>Prunus serotina</i> Ehrh.	Ceresa	Tropical Americas	Pulp
<i>Rubus adenotrichos</i> Schlecht.	Mora	Ecuador, Mexico	Pulp
<i>Rubus bogotensis</i> H.B.K.	Mora	Colombia	Pulp
<i>Rubus brasiliensis</i> Mart.	Brazil	Pulp
<i>Rubus constaricanus</i> Liebm.	Costa Rica	Pulp
<i>Rubus geoides</i> J. Sm. ex Hook.	Minemine	Chile	Pulp
<i>Rubus hondurensis</i> Baill.	Zarzamora	Honduras	Pulp
<i>Rubus nubigenus</i> H.B.K.	Mora	Colombia	Pulp
<i>Rubus porphyromallus</i> Focke	Mora	Colombia	Pulp
<i>Rubus roseus</i> Poir.	Mora de rocota	Ecuador, Peru	Pulp
<i>Rubus urticaefolius</i> Poir.	Mora	Ecuador, Peru, Brazil	Pulp

Scientific name	Common name	Where found	Part used
Rubiaceae			
<i>Alibertia hexagina</i> Karst	Pera	Colombia	Pulp
<i>Alibertia melloana</i> Hook. f.	Madroño	Southern Brazil	Pulp
<i>Alibertia sessilis</i> Schum.	Marmelinho do campo	Brazil	Pulp
<i>Amajova edulis</i> Baill.	Boiabeira preta	Brazil	Pulp
<i>Amajova guianensis</i> Aubl.	Amaina	Brazil, Guiana	Pulp
<i>Duranta macrophylla</i> Hub.	Puruhi grande	Brazil	Pulp
<i>Duranta plumieri</i> Jacq.	Brazil, West Indies	Pulp
<i>Duroia saccifera</i> Hook. f.	Cabeça-de-uruba	Brazil	Pulp
<i>Gardenia brasiliensis</i> Spreng.	Brazil	Pulp
<i>Gardenia suaveolens</i> Vell.	Bacupari-açu	Brazil	Pulp
<i>Guettarda speciosa</i> L.	Angelica	Brazil	Pulp
<i>Guettarda uruguensis</i> Cham. et Schlecht.	Velvet seed	Brazil, Uruguay	Pulp
<i>Hamelia patens</i> Jacq.	Scarlet bush, bálsamo	Puerto Rico, Martinique	Pulp
<i>Pentagonia brachyotis</i> Standl.	Murciélago	Colombia	Pulp
<i>Pentagonia macrophylla</i> Benth.	Murciélago	Central America, Colombia	Pulp
<i>Posoqueria acutifolia</i> Mart.	Bacupari-mirim	Brazil	Pulp
<i>Posoqueria latifolia</i> Roem. et. Schult.	Jazmín de monte	Brazil	Aril
<i>Randia aculeata</i> L.	Cruceto, cambrón	Antilles, Central America, South America	Pulp

Scientific name	Common name	Where found	Part used
<i>Thieleodoxa sorbilis</i> Ducke	Puruhi grande	Brazil	Pulp
<i>Thieleodoxa stipularis</i> Ducke	Brazil	Pulp
<i>Thieleodoxa verticillata</i> Ducke	Brazil	Pulp
<i>Tocoyena formosa</i> K. Schum.	Genipapo do campo	Brazil	Pulp
Santalaceae			
<i>Acanthosyris falcata</i> Griseb.	Bolivia, Paraguay	Pulp
<i>Acanthosyris spinescens</i> Griseb.	Sombra de touro	Brazil	Pulp
Sapindaceae			
<i>Meliococca lepidopetala</i> Radlk.	Central America, West Indies	Pulp
<i>Paullinia cupaná</i> H.B.K.	Guaraná	Brazil	Pulp
<i>Paullinia macrophylla</i> H.B.K.	Bejuco prieto	Colombia	Aril
<i>Paullinia subrotundata</i> Pers.	Peru	Seeds, aril
<i>Schmidelia edulis</i> St. Hil.	Fructa de parao	Brazil	Pulp
<i>Talisia esculenta</i> Radlk.	Pitomba	Brazil	Pulp
<i>Talisia hexamphylla</i> Vahl.	Mamón cutuplis	Venezuela	Pulp
Sapotaceae			
<i>Bumelia altamiranoi</i> Rose et Standl.	Mexico	Pulp
<i>Bumelia laetevirens</i> Hemsl.	Tempixtle	Mexico	Latex
<i>Bumelia sartorum</i> Mart.	Quixaberia	Brazil	Pulp
<i>Chrysophyllum argenteum</i> Jacq.	West Indies	Pulp

Scientific name	Common name	Where found	Part used
<i>Chrysophyllum auratum</i> Miq.	Nispero-caimito	Colombia	Pulp
<i>Chrysophyllum bicolor</i> Poir.	Caimillo	Puerto Rico	Pulp
<i>Chrysophyllum excelsum</i> Hub.	Sorva do Peru	Brazil	Pulp
<i>Chrysophyllum macoucow</i> Aubl.	Guiana	Pulp
<i>Chrysophyllum mexicanum</i> Brand. ex Standl.	Caimito, cimarrón	Colombia, Peru	Pulp
<i>Chrysophyllum microcarpum</i> Swartz	West Indies	
<i>Chrysophyllum monopyrenum</i> Swartz	Satin leaf	Tropical Americas	Pulp
<i>Chrysophyllum oliviforme</i> L.	Satin leaf	Florida, West Indies	Pulp
<i>Glycoxylon huberi</i> Ducke	Páo doce	Brazil	Pulp
<i>Glycoxylon inophyllum</i> Ducke	Páo doce	Brazil	Pulp
<i>Glycoxylon pedicellatum</i> Ducke	Ajará-y	Brazil	Pulp
<i>Labourdonnaisia albescens</i> Benth.	Almique	Cuba	Pulp
<i>Lucuma arguacoensium</i> Karst	Nawe, manzano	Colombia	Pulp
<i>Lucuma dissepela</i> Ducke	Abiurana grande	Brazil	Pulp
<i>Lucuma lasiocarpa</i> Mart.	Abíurana	Brazil	Pulp
<i>Lucuma laurifolia</i> DC.	Guapeba	Brazil	Pulp
<i>Lucuma multiflora</i> A. DC.	Jácana	Puerto Rico	Pulp
<i>Lucuma palmeri</i> Fern.	Mexican sapodilla, huicon	Mexico	Pulp
<i>Lucuma paraensis</i> Standl.	Abíu	Brazil	Pulp
<i>Lucuma parviflora</i> Benth.	Muirá-pixi	Brazil	Pulp
<i>Lucuma procera</i> Mart.	Macarandiba	Brazil	Pulp
<i>Lucuma rivicola</i> Gaertn.	Cutitiribá, egg fruit	Brazil	Pulp

Scientific name	Common name	Where found	Part used
<i>Lucuma serpentaria</i> H.B.K.	Cuba	Pulp
<i>Lucuma speciosa</i> Ducke	Pajurá	Brazil	Pulp
<i>Lucuma torta</i> DC.	Brazil	Pulp
<i>Lucuma valparadisea</i> A. DC.	Palo colorado	Chile	Pulp
<i>Manilkara balta</i> Dub.	Brazil, Guiana	Pulp
<i>Manilkara bidentata</i> Dub.	Ausubo	Puerto Rico	Pulp
<i>Manilkara coriacea</i> Miq.	Abricoteiro-do-mato	Brazil	Pulp
<i>Manilkara huberi</i> Stand.	Maçaranduba	Brazil	Pulp
<i>Manilkara sieberi</i> Dub.	West Indies, Florida	Pulp
<i>Mimusops elata</i> Fr Alemão	Maçaranduba vermelha	Brazil	Pulp
<i>Mimusops excelsa</i> Ducke	Maçaranduba	Brazil	Latex
<i>Mimusops huberi</i> Ducke	True maçaranduba	Brazil	Pulp
<i>Mimusops triflora</i> F. Allem.	Maçaranduba	Brazil	Pulp
<i>Ocythece fabrilis</i> Pierre	West Indies	Pulp (drink)
<i>Pouteria carabobensis</i> Pitt.	Chupón torito	Venezuela	Pulp
<i>Pouteria macrocarpa</i> Baehni	Cutite-grande	Brazil	Pulp
<i>Pouteria macrophylla</i> Eyma	Cutite	Brazil	Pulp
<i>Pouteria pariry</i> Baehni	Pariri	Brazil	Pulp
<i>Pouteria speciosa</i> Baehni	Pajurá-de-obidos	Brazil	Pulp
<i>Pouteria suavis</i> Hemsl.	Uruguay	Pulp
<i>Pouteria towarencis</i> Engler	Níspero de monte	Venezuela	Pulp
<i>Pouteria ucuqui</i> Pires et Schultes	Ucuqui	Colombia	Pulp
<i>Sideroxylon amigdalicarum</i> Pitt.	Chupón colorado	Venezuela	Pulp

Scientific name	Common name	Where found	Part used
<i>Sideroxylon capiri</i> Pitt.	Zapote de ave	Mexico	Pulp
<i>Sideroxylon foetidissimum</i> Jacq.	Mastic	West Indies	Pulp
<i>Sideroxylon rugosum</i> Roem. et Schult.	Mecieira de boi	Brazil	Pulp
<i>Vitellaria multiflora</i> A. DC.	Zapatillo	Colombia	Pulp
Saxifragaceae			
<i>Gumillea auriculata</i> Ruiz et Pav.	Peru	Seeds (coffee substitute)
Simarubaceae			
<i>Simaruba glauca</i> Sw.	Paradise tree	Florida, South America, Mexico, West Indies	Pulp
Solanaceae			
<i>Acnistus arborescens</i> Schlect.	Palo de gallina	Colombia	Pulp
<i>Cyphomandra crassifolia</i> Macbr.	Tomate silvestre	South America	Pulp
<i>Cyphomandra hartwegi</i> Sendt.	Cyndra	Argentina, Chile	Pulp
<i>Cyphomandra heterophylla</i> Taub.	Pepinillo	Colombia	Pulp
<i>Cyphomandra naranjilla</i> Pitt.	Naranjilla	Colombia	Pulp
<i>Physalis angulata</i> L.	Camapu	Brazil	Pulp
<i>Physalis peruviana</i> L.	Uchuva	South America	Pulp
<i>Physalis pubescens</i> L.	Camapu	Brazil	Pulp
<i>Solandra grandiflora</i> Sweet	Trumpet flower, gusaticha	Jamaica, Venezuela	Pulp
<i>Solanum agrarium</i> Sendt.	Brazil	Pulp
<i>Solanum asarifolium</i> Kth. et Bcke.	Bolivia	Pulp
<i>Solanum caripense</i> Humb. et Bonpl.	Frijolitos	South America	Pulp

Scientific name	Common name	Where found	Part used
<i>Solanum georgicum</i> R. E. Schultes	Tonto-rande	Colombia	Pulp
<i>Solanum grandiflorum</i> Ruiz et Pav.	Fructa de lobo	Brazil, Peru	Pulp
<i>Solanum hirtum</i> Vahl	Colombia, Trinidad	Pulp
<i>Solanum hirsutissimum</i> Standl.	Naranjillo	Costa Rica to Ecuador	Pulp
<i>Solanum liximitante</i> R. E. Schultes	Coconilla	Ecuador, Peru	Pulp
<i>Solanum nigrum</i> L.	Black nightshade	Tropical Americas	Pulp
<i>Solanum piloferum</i> Benth.	Mexico	Pulp
<i>Solanum platyphyllum</i> Humb. et Bonpl.	Lulo	Amazon and Orinoco River area	Pulp
<i>Solanum pseudolulo</i> Heiser	Colombia	Pulp
<i>Solanum scabrum</i> Vahl	Arana gato	Antilles, Central America, South America	Pulp
<i>Solanum sessiliflorum</i> Dun.	Cubio, cubii	Brazil (Amazon and Pará River areas)	Pulp
<i>Solanum</i> <i>sisymbriifolium</i> Lam.	Guinda	South America	Pulp
<i>Solanum</i> <i>stramoniifolium</i> Jacq.	Jua	Andes	Pulp
<i>Solanum tequilense</i> A. Gray	Central America, Mexico	Pulp
<i>Solanum vestissimum</i> Dunal	Colombia, Venezuela	Pulp
<i>Solanum torvum</i> Swartz	Wild eggplant	Tropical Americas	Green pulp
Sterculiaceae			
<i>Guazuma tomentosa</i> H.B.K.	Bastard cedar	Tropical Americas	Pulp
<i>Guazuma ulmifolia</i> Lam.	West Indian guácima	South America, West Indies	Pulp
<i>Sterculia apetala</i> Karst	Capera	Panama	Seed
<i>Sterculia chicha</i> St. Hil.	Castanha do Pará	Brazil	Seed

Scientific name	Common name	Where found	Part used
<i>Theobroma albiflora</i> Goud.	Cacao montaras	Colombia	Seed
<i>Theobroma bicolor</i> H.B.K.	Cacao, perúcocoa	Amazonia, Central America, Peru	Seed
<i>Theobroma grandiflorum</i> K. Schum.	Cupuassú	Amazonia	Seed, Pulp
<i>Theobroma mariae</i> Schum.	Cacaoti	Brazil	Seed
<i>Theobroma martiana</i> Dietr.	Brazil	Seeds
<i>Theobroma microcarpa</i> Mart.	Cacao-rana	Brazil	Seeds
<i>Theobroma obovatum</i> Bern.	Cabeça de drunú	Brazil	Pulp
<i>Theobroma pentagona</i> Bern.	Cacao lagarto	Central America	Seeds
<i>Theobroma purpureum</i> Pitt.	Cacao de mico	Central America	Seeds
<i>Theobroma speciosa</i> Willd.	Cacao do mono	Brazil	Seeds
<i>Theobroma spruceanum</i> Bern.	Cacao azul	Brazil	Pulp, seed
<i>Theobroma stipulatum</i> Cuatr.	Chocolate	Colombia	Pulp
<i>Theobroma subincanum</i> Mart.	Cupuahy, cacao-rana	Amazonia	Seeds
Symplocaceae			
<i>Symplocos serrulata</i> Humb. et Bonpl.	Azajar	Colombia	Pulp
Taxaceae			
<i>Podocarpus andina</i> Poepp.	Lieuque	Chile	Pulp
<i>Podocarpus macrostachyus</i> Parl.	Pinete	Colombia, Ecuador	Pulp
Theophrastaceae			
<i>Jaquinia caracasana</i> H.B.K.	Venezuela	Pulp
Tiliaceae			
<i>Sloanea dentata</i> L.	Urucurana	Brazil, Guiana	Pulp

Scientific name	Common name	Where found	Part used
Ulmaceae			
<i>Celtis glyxicarpa</i> Mart.	Grão de gallo	Brazil	Pulp
<i>Celtis iguanaea</i> Sarg.	Uña de gato	Colombia	Pulp
<i>Celtis tala</i> Gill.	Mexico	Pulp
<i>Phyllostylon rhamnoides</i> Taub.	Sabanaemico	Colombia	Nut
Vacciniaceae			
<i>Vaccinium meridionale</i> Sw.	Agraz	Colombia	Pulp
Verbenaceae			
<i>Callicarpa americana</i> L.	French mulberry	U.S.A., West Indies	Pulp
<i>Citharexylum fruticosum</i> L.	Florida, fiddle-wood, pendula	Florida, West Indies	Pulp
<i>Lantana camara</i> L.	Mountain sage	Tropical Americas	Pulp
<i>Lantana trifolia</i> L.	Wild sage	Tropical Americas	Pulp
<i>Vitex capitata</i> Vahl	Aceituno	Colombia, Venezuela	Pulp
<i>Vitex cymosa</i> Hub.	Aceituno	Brazil	Pulp
<i>Vitex duckei</i> Hub.	Brazil	Pulp
<i>Vitex flavens</i> H.B.K.	Turumã turia	Brazil, Peru	Pulp
<i>Vitex gigantea</i> H.B.K.	Pechichi	Ecuador	Pulp
<i>Vitex mollis</i> H.B.K.	Uvalama	Mexico	Pulp
<i>Vitex odorata</i> Humb.	Turumã cheiroso	Brazil	Pulp
<i>Vitex orinocensis</i> H.B.K.	Guarataro	Brazil, Venezuela	Pulp
<i>Vitex triflora</i> Hub.	Brazil, Guiana	Pulp
Violaceae			
<i>Gloeospermum sphaexocarpum</i> Tr. et Pl.	Pepito	Peru	Pulp
<i>Leonia triandra</i> Cuatr.	Yema de huevo	Brazil, Peru	Pulp

Scientific name	Common name	Where found	Part used
Vitidaceae			
<i>Vitis caribaea</i> DC.	Uva silvestre	Central America, Mexico, West Indies	Pulp
<i>Vitis sicyoides</i> Miq.	Tropical Americas	Pulp
Vochysiaceae			
<i>Erisma calcaratum</i> Warna	Jabuti	Brazil	Pulp
<i>Erisma japura</i> Spruce	Japura	Brazil	Pulp

5. Minor Fruits of Africa

Scientific name	Common name	Where found	Part used
Acanthaceae			
<i>Barleria bornuensis</i> S. Moore	Jatibolohi	Northern Cameroon	Pulp
Agavaceae			
<i>Dracaena afro-montana</i>	Ikenke	Zaire	Berries
<i>Dracaena butayei</i>	Diaria mbula	Zaire	Berries
<i>Dracaena capitulifera</i>	Bodelo	Zaire	Berries
<i>Dracaena dundusanensis</i>	Lubete	Zaire	Berries
<i>Dracaena fragans</i>	Ipepe	Zaire	Berries
<i>Dracaena hookeriana</i>	Bastard apple	Zaire, southern Africa	Berries
<i>Dracaena laurentii</i>	Kwikwi	Zaire	Berries
<i>Dracaena poggei</i>	Lilandala	Zaire	Berries
<i>Dracaena reflexa</i> var. <i>nitens</i>	Ebiamba	Zaire	Berries
<i>Dracaena rubro-aurantiaca</i>	Lile	Zaire	Berries
<i>Dracaena thalioides</i>	Gungowa	Zaire	Berries
<i>Dracaena vanderysti</i>	Ilonda	Zaire	Berries
Anacardiaceae			
<i>Antrocaryon klaineanum</i> Pierre	West Africa	Pulp
<i>Antrocaryon micraster</i> A. Chev. et Guillaum.	Tropical Africa	Pulp, seed
<i>Antrocaryon nannanii</i> De. Wild.	Zaire	Seed
<i>Glycyarpus racemosus</i> Dalz.	Amberee	Tropical Africa	Pulp
<i>Haematostaphis barteri</i> Hook. f.	Blood plum	West Africa	Pulp
<i>Lannea alata</i> Engler	Wa'anreh	East Africa	Pulp
<i>Lannea discolor</i> Engler	Live-long	East and southern Africa	Pulp
<i>Lannea edulis</i> Engler	Wild grape	Southern Africa	Pulp
<i>Lannea fulva</i> Engler	Malawi	Pulp
<i>Lannea kirkii</i> Burtt-Davy	Tree grape	Southern and east Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Lannea stuhlmannii</i> Engler	Mango, mvure	Malawi	Pulp
<i>Lannea velutina</i> A. Rich.	Sambitouliga	Upper Volta, Zaire	Pulp
<i>Lannea welwitschii</i> Engler	Kumbi	Zaire	Pulp
<i>Ozoroa reticulata</i> R. et A. Fernandez	East Africa	Pulp
<i>Picralima elliotii</i> Stapf	West Africa	Pulp
<i>Rhus albida</i> Schousb.	Hawthorn	Southern and west Africa	Berries
<i>Rhus natalensis</i> Bernh. ex Krauss	Garri	East Africa	Berries
<i>Rhus tenuinervis</i> Engler	Southern Africa	Berries
<i>Rhus tripartita</i> (Ucria) Grande	Dmah	West Africa	Berries
<i>Rhus vulgaris</i> Meikle	Muthigio	East Africa	Berries
<i>Sclerocarya schweinfurthiana</i> Schinz	Mungongo	Angola	Pulp
<i>Sorindeia grandifolia</i> Engler.	Sierra Leone	Pulp
<i>Sorindeia juglandifolia</i> Planch. ex Oliv.	Damson	West Africa	Pulp
<i>Sorindeia madagascariensis</i> DC.	Crape mango	Madagascar	Pulp
<i>Sorindeia warneckeii</i> Engler	Tropical Africa	Pulp
<i>Trichoscypha acuminata</i> Engler	Dole	Zaire, Angola	Pulp
<i>Trichoscypha arborea</i> A. Chev.	West Africa	Pulp
<i>Trichoscypha ferruginea</i> Engler	West Africa	Pulp
<i>Trichoscypha longifolia</i> Engler	West Africa	Pulp
<i>Trichoscypha reygaertii</i> De. Wild.	Zaire	Pulp

Scientific name	Common name	Where found	Part used
Anisophylleaceae			
<i>Anisophyllea fruticulosa</i> Engler et Gilg.	Mufungo	Zambia	Pulp
<i>Anisophyllea laurina</i> R. BR. ex Sabine	Monkey apple	Tropical Africa	Pulp
<i>Anisophyllea poggei</i> Engler	Prune du Kasai	Zaire	Pulp
Annonaceae			
<i>Annona arenaria</i> Thonn.	Bagra, lolo	Zaire	Pulp
<i>Annona cuneata</i> R. E. Fries var. <i>glabrescens</i> Robyns et Gherq.	Elolo	Zaire	Pulp
<i>Annona glabra</i> L.	Pond apple, monkey apple	West Africa	Pulp
<i>Annona stenophylla</i> Engler et Diels ssp. <i>nana</i> Robson	Zaire	Pulp
<i>Anonidium mannii</i> Engler et Diels	Mongongwe	Equatorial Africa	Pulp
<i>Artabotrys boonei</i>	Aganboli	Zaire	Pulp
<i>Artabotrys likimensis</i>	Kakambo	Zaire	Pulp
<i>Artabotrys malchairi</i>	Entsala	Zaire	Pulp
<i>Artabotrys</i> species	Mukukuma	Madagascar, east Africa	Pulp
<i>Artabotrys thomsonii</i>	Longuro	Zaire	Pulp
<i>Cleistopholis bequaerti</i>	Musoka	Zaire	Pulp
<i>Cleistopholis glauca</i>	Ominga	Zaire	Pulp
<i>Cleistopholis grandiflora</i>	Montole	Zaire	Pulp
<i>Cleistopholis patens</i> Engler	Bontolei	Zaire	Pulp
<i>Cleistopholis pynaertii</i>	Bontole	Zaire	Pulp
<i>Cleistopholis verschuereni</i>	Bontole	Zaire	Pulp
<i>Enneastemon foliosus</i> Robyns et Gherq.	Equatorial Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Enneastemon schweinfurthii</i> Robyns et Gherq.	Central Africa	Pulp
<i>Enneastemon sereti</i> <i>Enneastemon vogelii</i> Keay	Nangdjangu	Zaire West Africa	Pulp Pulp
<i>Hexalobus crispiflorus</i> A. Rich.	Keyiowo, mosome, ilumbe	Central Africa, Zaire	Pulp
<i>Hexalobus monopetalus</i> Engler et Diels	Mukundu	Equatorial and Southern Africa	Pulp, nut
<i>Popowia caffra</i> <i>Popowia congensis</i> Engler	Dwaba berry	Southern Africa Southern Nigeria	Pulp Pulp
<i>Popowia obovata</i> Engler et Diels <i>Popowia pynaerti</i> Pome	East Africa Zaire	Pulp Pulp
<i>Uvaria afzelii</i> SC. Elliot	West Africa	Pulp
<i>Uvaria cabrae</i> De Wild. <i>Uvaria chamae</i> Beauv. <i>Uvaria doeringii</i> Diels <i>Uvaria leptoclados</i> Oliv.	Mudembo Bush banana	Zaire Sierra Leone West Africa	Pulp (aril) Pulp Pulp
<i>Uvaria ovata</i> A. DC. <i>Uvaria scabidra</i> Kuatiliu	Kenya West Africa Zaire	Pulp Pulp Pulp
Apocynaceae			
<i>Acokanthera longiflora</i> Stapf	Kenya	Pulp
<i>Ancylobothrys amoena</i> Hua	Bulempe	Tanzania, Sudan	Pulp
<i>Ancylobothrys pyriformis</i> Pierre <i>Ancylobothrys scandens</i> Pichon	Zaire West Africa	Pulp Pulp (beverage)
<i>Anthoclitandra robustior</i> Pichon	Zaire	Pulp
<i>Azanza garckeana</i> Exell et Hillcoat	Quarters, snot- apple	Kenya, Tanzania, Zimbabwe	Pulp

Scientific name	Common name	Where found	Part used
<i>Carissa bispinosa</i> Desf. ex Brenan	Num-num	Southern Africa, Kenya	Pulp
<i>Carissa ferox</i> DC.	Southern Africa	Pulp
<i>Carissa haematocarpa</i>	Amatungulu	Southern Africa, Kenya	Pulp
<i>Carpodinus gracilis</i> Stapf	Southern Africa	Pulp
<i>Carpodinus verticillata</i> De Wild. et E. Laurent	Tropical Africa	Pulp
<i>Clitandra arnoldiana</i> De Wild.	Zaire	Pulp
<i>Clitandra cirrhosa</i> Radlk.	Oban rubber	West Africa	Pulp
<i>Conopharyngia elegans</i> Stapf	Kakope, toad tree	Zambia	Pulp
<i>Dictyophleba leonensis</i> Pichon	West Africa	Pulp
<i>Hunteria elliotii</i> Pichon	Sierra Leone	Pulp
<i>Jasminochyla ugandensis</i> Pichon	Nandi rubber vine	East Africa	Pulp
<i>Landolphia calabarica</i> E. A. Bruce	Sierre Leone	Pulp
<i>Landolphia capensis</i> Oliv.	Wild apricot	Southern Africa	Pulp
<i>Landolphia droogmansiana</i> De Wild.	Zaire	Pulp
<i>Landolphia dubreucquiana</i> De Wild.	Zaire	Pulp
<i>Landolphia dulcis</i> Pichon	Tropical Africa	Pulp
<i>Landolphia gentilii</i> De Wild.	Lisuki	Tropical Africa	Pulp
<i>Landolphia heudelotii</i> DC.	Guinea gumvine	Senegal, tropical Africa	Pulp (beverage)
<i>Landolphia hirsuta</i> Pichon	Tropical Africa	Pulp
<i>Landolphia humilis</i> K. Schum.	Zaire	Pulp

Scientific name	Common name	Where found	Part used
<i>Landolphia kirkii</i> Dyer	Coast rubber vine	Malawi, southern Africa	Pulp
<i>Landolphia lanceolata</i> Pichon	Tropical Africa	Pulp
<i>Landolphia landolphioides</i> A. Chev.	Tropical Africa	Pulp
<i>Landolphia macrantha</i> Pichon	Tropical Africa	Pulp
<i>Landolphia owariensis</i> Beauv.	White rubber vine, white ball rubber	Tropical Africa	Pulp (beverage)
<i>Landolphia parvifolia</i> K. Schum.	Malawi	Pulp
<i>Landolphia petersiana</i> This.-Dyer	East Africa	Pulp
<i>Landolphia thollonii</i> Dewevre	Londi-londi	Zaire	Pulp
<i>Roupellia grata</i> Wall. et Hook. f.	Cream fruit	Tropical Africa	Pulp
<i>Saba florida</i> Bullock	Chiwo	Zaire, Sudan, west Africa	Pulp
<i>Saba senegalensis</i> Pichon	Saba	Tropical Africa	
<i>Thespesia danis</i> Oliv.	Danisa	Kenya	Pulp
Araliaceae			
<i>Cussonia angolensis</i>	Lombilla	Zaire	Pulp
<i>Cussonia arborea</i>	Dikasa ya tambu	Zaire	Pulp
<i>Cussonia brieyi</i>	Loka-loka	Zaire	Pulp
<i>Cussonia corbisieri</i>	Dikasa-diatembo	Zaire	Pulp
<i>Cussonia delovoyi</i>	Kitompo	Zaire	Pulp
<i>Cussonia holstii</i>	Muamve	Zaire	Pulp
<i>Cussonia kirkii</i> Seem	Cabbage tree	Malawi	Pulp
<i>Cussonia natalensis</i>	Cabbage tree	Southern Africa	Pulp
<i>Cussonia paniculata</i>	Umbrella tree	Southern Africa	Pulp
<i>Cussonia spicata</i> Thunb.	Cabbage tree, kipersol	Malawi, southern Africa	Pulp
<i>Cussonia thyrsoiflora</i>	Kipersol	Southern Africa	Pulp
<i>Cussonia umbellifera</i>	Cabbage tree	Zaire	Pulp
<i>Pentadiplandra brazzeana</i> Baill.	Zaire	Pulp

Scientific name	Common name	Where found	Part used
Asclepiadaceae			
<i>Leptadenia pyrotechnica</i> DC.	Asabai	Niger	Pulp
<i>Sarcostemma viminalis</i> R. Br.	Creeper	East and southern Africa	Pulp
Balanitaceae			
<i>Balanites aegyptiaca</i> Del.	Desert date	Senegal, Sudan, Uganda	Pulp (dried)
<i>Balanites glabra</i> Mildr. et Schlecht.	Olngaswa	Kenya	Pulp
<i>Balanites maughamii</i> Sprague	Torch fruit tree	Southern Africa	Nut
<i>Balanites quarrei</i>	Wabagana	Zaire	Nut
<i>Balanites wilsoniana</i> Dawe et Sprague	Uganda, Zaire	Nut
Berberidaceae			
<i>Berberis holstii</i> Engler	East Africa	Berries
Bignoniaceae			
<i>Colea mauritiana</i> Boj.	Sofint sohy	Madagascar	Pulp
<i>Colea telfairea</i> Boj.	Voansakalava	Madagascar	Pulp
<i>Phyllarthorn bojerianum</i> DC.	Zahana	Madagascar	Pulp
<i>Phylloctenium decaryanum</i> H. Perr.	Balmy fruit	Madagascar	Pulp
Bombacaceae			
<i>Adansonia madagascariensis</i> Baill.	Madagascar baobab, Zaha	Madagascar	Pulp
<i>Pochota glabra</i> Bullock	Pachira nut	West Africa, Zaire	Nut

Scientific name	Common name	Where found	Part used
Brexiaceae			
<i>Brexia madagascariensis</i> Thouars ex Ker Gawl.	Tanzania	Pulp
Burseraceae			
<i>Commiphora africana</i> Engler	Mbambara	East and southern Africa	Pulp
<i>Commiphora caraifolia</i>	Cork tree	Southern Africa	Pulp
<i>Commiphora harveyi</i>	Cork tree	Southern Africa	Pulp
<i>Commiphora pedunculata</i> Engler	Hill mango	West Africa	Pulp
<i>Dacryodes buettneri</i> Lam.	Gabon	Pulp
<i>Dacryodes edulis</i> H. J. Lam.	Eben tree	West Africa	Pulp
<i>Dacryodes klaineana</i> H. J. Lam.	Damson	Sierre Leone	Pulp
<i>Protium macgregorii</i> Leehn.	Kaibas	East Africa *	Pulp
<i>Santiria trimera</i> Aubrév.	Balsamier	West Africa	Pulp
Cactaceae			
<i>Opuntia dillenii</i> Haw.	Prickly pear	Madagascar	Pulp
<i>Opuntia megacantha</i> Salm-Dyck	Mispel	Southern Africa	Pulp
<i>Opuntia stricta</i> Haw.	Figuier de barbarie, prickly pear	Madagascar	Pulp
<i>Opuntia tuna</i> Mill.	Tuna, prickly pear	Senegal	Pulp
<i>Opuntia vulgaris</i> Mill.	Cochineal fig	Southern Africa	Pulp
Canellaceae			
<i>Warburgia ugandensis</i> Sprague	East Africa	Pulp
Capparidacea			
<i>Boscia albitrunca</i> Gilg. et Bened	Emigrants' tree	Southern Africa	Berries
<i>Boscia angustifolia</i> A. Rich.	West Africa	Berries
<i>Boscia senegalensis</i> Lam. ex Poir.	Kursan	Tropical Africa	Berries

Scientific name	Common name	Where found	Part used
<i>Capparis citrifolia</i>	Capers	Southern Africa	Pulp
<i>Capparis corymbosa</i> Lam.	Mordo	Tropical Africa	Pulp
<i>Capparis fascicularis</i> DC.	Northern Cameroon	Pulp
<i>Capparis hypericoides</i>	Southern Africa	Pulp
<i>Capparis zeheri</i>	Wait-a-bit	Southern Africa	Pulp
<i>Courbonia edulis</i> Gilg et Bened.	Tanzania, east Africa	Pulp
<i>Courbonia glauca</i> Gilg et Bened.	East Africa	Pulp
<i>Courbonia virgata</i> A. Brongn.	Kurdan	Sudan	Pulp
<i>Crateva adansonii</i> DC.	Congo, Sudan	Pulp
<i>Euadenia eminens</i> Hook. f.	Sierra Leone	Pulp
<i>Maerua angolensis</i> DC.	Knob bean, jabsabsa	Southern Africa, Zaire	Pulp
<i>Maerua angustifolia</i>	Snake egg bush	Southern Africa, Zaire	Pulp
<i>Maerua aprevalina</i>	Esembe	Zaire	Pulp
<i>Maerua cabra</i>	White bushwood	Southern Africa	Pulp
<i>Maerua crassifolia</i> Forsk.	Eb nembe	Mauritania	Pulp
<i>Maerua denhardtiorum</i> Gilg	Kukupe	Kenya	Pulp
<i>Maerua juncea</i>	Kasakala	Zaire	Pulp
<i>Maerua oblongifolia</i> A. Rich.	Sudan	Pulp
Celastraceae			
<i>Cassine burkeana</i>	Southern Africa	Pulp
<i>Cassine capensis</i>	Southern Africa	Pulp
<i>Cassine croceae</i>	Southern Africa	Pulp
<i>Cassine eucleaeformis</i>	Southern Africa	Pulp
<i>Cassine kraussiana</i>	Red pear	Southern Africa	Pulp
<i>Cassine maurocena</i> L.	Hottentot cherry	Southern Africa	Pulp
<i>Cassine papillosa</i>	Southern Africa	Pulp
<i>Cassine schlechteri</i> Davison	Mozambique	Pulp

Scientific name	Common name	Where found	Part used
<i>Cassine</i>			
<i>sphaerophylla</i>	Cape cherry	Southern Africa	Pulp
<i>Cassine tetragona</i>	Dry liver	Southern Africa	Pulp
<i>Maytenus acuminata</i>	Silky bark	Southern Africa	Pulp
<i>Maytenus cymosa</i>	Wait-a-bit	Southern Africa	Pulp
<i>Maytenus peduncularis</i>	Blackwood	Southern Africa	Pulp
<i>Maytenus polyacantha</i>	Southern Africa	Pulp
<i>Maytenus senegalensis</i> Exell	Volfa	Botswana, southern Africa	Pulp
<i>Maytenus tenuispina</i>	Southern Africa	Pulp
<i>Maytenus undata</i>	Koko tree	Southern Africa	Pulp
<i>Mystroxylon</i>			
<i>aethiopicum</i> Loes.	Spoon wood	Uganda, southern Africa	Pulp
<i>Mystroxylon kuba</i> Eckl. et Zeyh.	Kubu	Southern Africa	Pulp
<i>Pachystigma bowkeri</i> Robyns	Southern Africa	Pulp
<i>Salacia caillei</i> A. Chev.	Tropical Africa	Pulp
<i>Salacia demeusei</i>	Seka	Zaire	Pulp
<i>Salacia dentata</i> Baker	Tsimatra	Madagascar	Pulp
<i>Salacia erecta</i> Walp.	Tropical Africa	Pulp
<i>Salacia lomensis</i> Loes.	West Africa	Pulp
<i>Salacia nitida</i> N. E. Br.	West Africa	Pulp
<i>Salacia pyriformis</i> Steud.	Tontel	Sierra Leone	Pulp
<i>Salacia rehmannii</i> Schinz et DC.	Wild orange, malombo	Southern Africa, Sierra Leone, Zaire	Pulp
<i>Salacia senegalensis</i> DC.	West Africa	Pulp
<i>Salacia stuhlmanniana</i> Loes.	Tanzania	Pulp
<i>Salacia togoica</i> Loes.	Togo, west Africa	Pulp
Chrysobalanaceae			
<i>Chrysobalanus ellipticus</i> Soland. ex Sabine	Odora pear	West Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Chrysobalanus orbicularis</i> Schum. et Thonn.	Mafuli	Zaire	Pulp, seed
<i>Grangeria madagascariensis</i> O. Hoffmg.	Morasira	Madagascar	Pulp
<i>Hirtella zanzibarica</i> Oliv.	East Africa	Pulp
<i>Magnistipula bangweolensis</i> Grah.	Tanzania	Pulp
<i>Parinari benna</i> SC. Elliot	Tropical Africa	Pulp
<i>Parinari bequartii</i>	Mukuwe	Zaire	Pulp
<i>Parinari congensis</i> F. Didr.	Mampombo	Zaire	Pulp
<i>Parinari curatellifolia</i> Planch.	Cork or hissing tree, mobola plum, imbombo	Equatorial and southern Africa	Nut
<i>Parinari emirnensis</i> Baker	Vandevenona	Madagascar	Pulp
<i>Parinari excelsa</i> Sabine	Rough-skinned plum, grey or Guinea plum, busumbi	Tropical Africa	Pulp, nut
<i>Parinari glabra</i> Oliv.	Zaire	Nut
<i>Parinari latifolia</i> Exell	Sand apple	Southern Africa	Pulp
<i>Parinari macrophylla</i> Sabine	Cayor apple, gingerbread plum	Senegal	Nut, pulp
<i>Parinari mobola</i> Oliv.	Mabo, sand apple	Zaire, southern Africa	Nut
<i>Parinari pumila</i> Mildbr.	Pommier du cayor, parinarium	Zaire	Nut
Combretaceae			
<i>Laguncularia racemosa</i> Gaertn. f.	Tarrafe	Bissago	Nut
<i>Strephonema pseudocola</i> A. Chev.	Awuruku	West Africa	Nut
<i>Terminalia parvula</i> Pampan	Megag	Somalia	Nut

Scientific name	Common name	Where found	Part used
Connaraceae			
<i>Cnestis ferruginea</i> DC.	Nkualisende	Zaire	Pulp
<i>Cnestis iomalla</i>	Bankala	Zaire	Pulp
<i>Cnestis natalensis</i>	Wild peach	Southern Africa	Pulp
<i>Cnestis sapinii</i> De Wild.	Zaire	Pulp
<i>Cnestis setosa</i>	Bankaka	Zaire	Pulp
<i>Cnestis urens</i>	Biesende	Zaire	Pulp
<i>Rourea platysepala</i> Baker	Voampika	Madagascar	Pulp
<i>Santaloides gudjuanum</i> Schellenb.	West Africa	Pulp
Cycadaceae			
<i>Cycas thouarsii</i> Gaudich.	Fatra	Madagascar	Nut
<i>Encephalartos altensteinii</i> Lehm.	Bread tree	Equatorial and southern Africa	Pulp
<i>Encephalartos caffer</i> Miq.	Bushman bread	Southern Africa	Pulp
<i>Encephalartos cycadifolius</i>	Kaffir bread tree	Southern Africa	Pulp
<i>Encephalartos eugene-maraisii</i>	Wild date	Southern Africa	Pulp
<i>Encephalartos ferox</i>	Bread palm	Southern Africa	Pulp
<i>Encephalartos horridus</i>	Kaffier bread	Southern Africa	Pulp
<i>Encephalartos latifrons</i>	Southern Africa	Pulp
<i>Encephalartos lehmannii</i>	Southern Africa	Pulp
<i>Encephalartos longifolius</i>	Bread palm, cycad	Southern Africa	Pulp
<i>Encephalartos paucidentatus</i>	Southern Africa	Pulp
<i>Encephalartos transvenosus</i>	Modjadji's palm	Southern Africa	Pulp
<i>Encephalartos vilosus</i>	Southern Africa	Pulp
Dichapetalaceae			
<i>Dichapetalum cymosum</i>	Poison leaf	Southern Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Dichapetalum edule</i> Engler	Tropical Africa	Pulp
<i>Dichapetalum flexuosum</i> Engler	West Africa	Pulp
<i>Dichapetalum toxicarium</i> Baill.	West Africa	Pulp
<i>Dichapetalum venenatum</i> Engler et Gilg	Makaou, machaow	West Africa	Pulp
Ebenaceae			
<i>Diospyros atropurpurea</i> Guerke	West Africa	Pulp
<i>Diospyros austroafricana</i> var. <i>microphyla</i>	Southern Africa	Pulp
<i>Diospyros austroafricana</i> var. <i>rubriflora</i>	Fire bush	Southern Africa	Pulp
<i>Diospyros barteri</i> Hiern.	Tropical Africa	Pulp
<i>Diospyros bequaerti</i>	Imbimbo	Zaire	Pulp
<i>Diospyros bapidensis</i> Guerke	Pandi	Zaire	Pulp
<i>Diospyros boala</i>	Boala	Zaire	Pulp
<i>Diospyros canaliculata</i> De Wild.	Flint bark	Tropical Africa	Pulp
<i>Diospyros crassiflora</i> Hiern.	Ekili	Zaire	Pulp
<i>Diospyros dendo</i> Welw.	Tropical Africa	Pulp
<i>Diospyros dichrophylla</i>	Monkey apple	Southern Africa	Pulp
<i>Diospyros elliotti</i> F. White	Sierra Leone	Pulp
<i>Diospyros heudelotti</i> Hiern.	Tropical Africa	Pulp
<i>Diospyros kamerunensis</i> Guerke	Tropical Africa	Pulp
<i>Diospyros kimba-kimba</i>	Kimba-kimba	Zaire	Pulp
<i>Diospyros lycioides</i> sp. <i>guerkei</i>	Southern Africa	Pulp
<i>Diospyros lycioides</i> sp. <i>lysioides</i>	Jackalberry	Southern Africa	Pulp
<i>Diospyros lycioides</i> sp. <i>sericeae</i>	Southern Africa	Pulp
<i>Diospyros mespiliformis</i> Hochst. ex A. DC.	Monkey guava	Tropical Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Diospyros natalensis</i>			
Brenan	Smalbead	Southern Africa	Pulp
<i>Diospyros pallens</i>	Southern Africa	Pulp
<i>Diospyros ramulosa</i>	Southern Africa	Pulp
<i>Diospyros scabrida</i>	Southern Africa	Pulp
<i>Diospyros simii</i>	Star apple	Southern Africa	Pulp
<i>Diospyros staudtii</i>	Bolinda	Zaire	Pulp
<i>Diospyros thomasii</i>			
Hutch. et J. M. Dalz.	West Africa	Pulp
<i>Diospyros tricolor</i>			
Hiern.	West Africa	Pulp
<i>Diospyros whyteana</i>	African bladder nut, wild coffee	Southern Africa	Pulp
<i>Diospyros viridicans</i>			
Hiern.	Gabon ebony	West Africa	Pulp
<i>Euclea crispa</i>	Southern Africa	Pulp
<i>Euclea crispa</i> var. <i>ovata</i>	Southern Africa	Pulp
<i>Euclea divinatorum</i>			
Hiern.	Musaki	Uganda	Pulp
<i>Euclea katangensis</i>	Sakonida	Southern Africa	Pulp
<i>Euclea lancea</i>	Southern Africa	Pulp
<i>Euclea linearis</i>	Southern Africa	Pulp
<i>Euclea milbraedii</i>	Botuna, kinga, kenga	Zaire	Pulp
<i>Euclea natalensis</i> A. DC.	Southern Africa	Pulp
<i>Euclea ovata</i> Burch.	Southern Africa	Pulp
<i>Euclea polyandra</i>	Guarri	Southern Africa	
<i>Euclea pseudebenus</i> E. Mey.	Black ebony	Angola, southern Africa	Pulp
<i>Euclea racemosa</i>	Guarri	Southern Africa	Pulp
<i>Euclea schimperi</i>			
Dandy	Ogum	East and southern Africa, Sudan	Pulp
<i>Euclea tomentosa</i>	Southern Africa	Pulp
<i>Euclea undulata</i>			
Thunb.	Southern Africa	Pulp
<i>Euclea undulata</i> var. <i>myrtina</i>	Southern Africa	Pulp
Ehretiaceae			
<i>Cordia africana</i> Lam.	Mukumari	Tropical Africa	Pulp
<i>Cordia balanocarpa</i>			
Brenan	Tanzania	Pulp
<i>Cordia caffra</i>	Southern Africa	Pulp
<i>Cordia charaf</i> B. Ehren ex Aschers.	Marer, maded	East Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Cordia myxa</i> L.	Sapistan, sebestan, Assyrian plum	West Africa	Pulp
<i>Cordia ovalis</i> R. Br.	Sandpaper tree	Angola	Pulp
<i>Cordia somaliensis</i> Baker	Pumbazi	Kenya	Pulp
<i>Ehretia amoena</i> <i>Ehretia petiolaris</i> Lam.	Southern Africa	Pulp
<i>Ehretia rigida</i>	Betel tree Cape lilac	Mauritius Southern Africa, Kenya	Pulp Pulp
Elaeagnaceae			
<i>Elaeagnus angustifolia</i> L.	Chalef	Algeria	Pulp
<i>Elaeagnus multiflora</i> Thunb.	North Africa	Pulp
Ericaceae			
<i>Arbutus canariensis</i> Duham.	Canary madrone	Canary Islands	Pulp
<i>Arbutus unedo</i> L.	Strawberry tree	North Africa	Pulp
<i>Vaccinium andringitrense</i> Perr.	Madagascar	Pulp
<i>Vaccinium emirnense</i> Hood.	Madagascar	Pulp
<i>Vaccinium littorale</i> H. Perr.	Madagascar	Pulp
<i>Vaccinium stanleyi</i> Schweinf.	Myrtillier du Congo	Zaire	Pulp
Euphorbiaceae			
<i>Antidesma laciniatum</i>	Esutu	Zaire	
<i>Antidesma madagascariense</i> Lam.	Taindalitra, verana	Madagascar	Pulp
<i>Antidesma membranaceum</i> Muell.-Arg.	Uganda, Zaire	Pulp
<i>Antidesma venosum</i> E. Mey. ex Tul.	Itombo	Tropical and southern Africa	Pulp
<i>Bridelia atroviridis</i>	Mondjako	Zaire	Pulp
<i>Bridelia brideliifolia</i>	Mutako	Zaire	Pulp
<i>Bridelia ferruginea</i> Benth.	Utulu	Northern Cameroon, Malawi, Zaire	Pulp

Scientific name	Common name	Where found	Part used
<i>Bridelia micrantha</i> Baill.	Tropical and southern Africa	Pulp
<i>Bridelia schleronerua</i> Muell.Arg.	Kimwindu	Tropical Africa, Zaire	Pulp
<i>Crotonogyne poggei</i> Pax	Mondondo	Zaire	Pulp
<i>Drypetes arguta</i> Hutch.	Bastard white ironwood	Southern Africa	Pulp
<i>Drypetes finvorensis</i> Hutch. et J. M. Dalz.	West Africa	Pulp
<i>Drypetes floribunda</i> Hutch.	West Africa	Pulp
<i>Drypetes gerrardii</i> <i>Drypetes gilgiana</i> Pax et Hoffm.	White ironwood	Southern Africa West Africa	Pulp Pulp
<i>Drypetes ivorensis</i> Hutch. et Dalz.	West Africa	Pulp
<i>Drypetes natalensis</i>	Stink bush	Southern Africa	Pulp
<i>Hymenocardia acida</i> Tul.	Tropical Africa	Pulp
<i>Lingelsheimia gilgiana</i> Hutch.	West Africa	Pulp
<i>Macaranga angolensis</i>	Ebili	Zaire	Pulp
<i>Macaranga barteri</i>	Esenge	Zaire	Pulp
<i>Macaranga dibeleensis</i>	Botimeli	Zaire	Pulp
<i>Macaranga gilleti</i>	Bolongo	Zaire	Pulp
<i>Macaranga heterophylla</i> Muell.-Arg.	West Africa	Pulp
<i>Macaranga laurentii</i>	Esenge	Zaire	Pulp
<i>Macaranga monandra</i>	Mondombe	Zaire	Pulp
<i>Macaranga neomildbraediana</i>	Mushasha	Zaire	Pulp
<i>Macaranga saccifera</i>	Kilokote	Zaire	Pulp
<i>Macaranga spinosa</i>	Boengi	Zaire	Pulp
<i>Macaranga rosea</i>	Itele	Zaire	Pulp
<i>Macaranga lecomtei</i>	Itele	Zaire	Pulp
<i>Macaranga vermoeseni</i>	Sasa	Zaire	Pulp

Scientific name	Common name	Where found	Part used
<i>Maesobotrya barteri</i> Hutch.	Olowun	West Africa	Pulp
<i>Maesobotrya bertramiana</i>	Ekakoloko	Zaire	Pulp
<i>Maesobotrya floribunda</i> Benth. var. <i>hirtella</i> Pax	Bolongo	Zaire	Pulp
<i>Maesobotrya sparsiflora</i> Hutch.	West Africa	Pulp
<i>Maesobotrya staudtii</i> Hutch.	Zaire	Pulp
<i>Manniophyton fulvum</i> Muell.-Arg.	Nigeria	Nut
<i>Microdesmis zenkeri</i> Pax	West Africa	Pulp
<i>Microdesmis puberula</i> Hook. f. ex Planch.	West Africa	Pulp
<i>Phyllanthus capillaris</i>	Eselebele	Zaire	Pulp
<i>Phyllanthus delpyanus</i>	Kolokole	Zaire	Pulp
<i>Phyllanthus discoideus</i> Muell.-Arg.	Mukarara, red pear	Southern, west and east Africa; Zaire	Pulp
<i>Phyllanthus incurvus</i>	Dye bush, kridia	Southern Africa, Zaire	Pulp
<i>Phyllanthus medraspatensis</i>	Southern Africa	Pulp
<i>Phyllanthus muellerianus</i> Exell	Bolombwe	Zaire	Pulp
<i>Phyllanthus niruri</i>	Sonso	Zaire	Pulp
<i>Phyllanthus polyanthus</i>	Mokolokala	Zaire	Pulp
<i>Phyllanthus reticulatus</i> Poir.	Mkasiri	East Africa	Pulp
<i>Pseudolachnostylis glauca</i> Hutch.	Southern Africa	Pulp
<i>Pseudolachnostylis maprouneifolia</i> Pax	Malawi	Pulp
<i>Ricinodendron rautinenii</i> Schinz	Mokuru	Angola	Pulp

Scientific name	Common name	Where found	Part used
<i>Securinega virosa</i> Baill.	Mkwamba	Sudan, Kenya	Pulp
<i>Tetracarpidium conophorum</i> Hutch. et Dalz.	Awusa nut	West Africa	Pulp, seeds
Fagaceae			
<i>Quercus ilex</i> L.	Evergreen oak	North Africa	Seed
<i>Quercus suber</i> L.	Cork oak	North Africa	Seed
Flacourtiaceae			
<i>Caloncoba crepiniana</i> <i>Caloncoba gilgiana</i> Gilg	Kuma	Zaire	Pulp
<i>Caloncoba glauca</i> Gilg	Gorli	West Africa	Pulp
<i>Caloncoba mannii</i> <i>Caloncoba welwitschii</i>	Gorli, bakala	West Africa, Zaire	Pulp
<i>Caloncoba mannii</i> <i>Caloncoba welwitschii</i>	Obobondo	Zaire	Pulp
<i>Caloncoba mannii</i> <i>Caloncoba welwitschii</i>	Bosanku	Zaire	Pulp
<i>Dovyalis celastroides</i> Sond.	Cranberry	Southern Africa	Pulp
<i>Dovyalis giorgii</i> <i>Dovyalis macrocalyx</i> Warb.	Bokoma	Zaire	Pulp
<i>Dovyalis rhamnoides</i> E. Mey.	East Africa	Pulp
<i>Dovyalis tristis</i> Sim. <i>Dovyalis zeyheri</i> Warb.	Cape cranberry, wineberry	Southern Africa	Pulp
<i>Dovyalis tristis</i> Sim. <i>Dovyalis zeyheri</i> Warb.	Southern Africa	Pulp
<i>Dovyalis zeyheri</i> Warb.	Southern Africa	Pulp
<i>Flacourtia flavescens</i> Willd.	Niger plum, berry tree	Upper Volta	Fruit
<i>Flacourtia hirtiuscula</i> Oliv.	Southern and southeast Africa	Pulp
<i>Flacourtia vogelii</i> Hook. f.	Blackberry	Sierra Leone	Pulp
<i>Oncoba spinosa</i> Forsk.	Oncob, snuffbox	Tropical Africa	Pulp
<i>Prockia rotundifolia</i> Eckl. et Zeyh.	Southern Africa	Pulp
<i>Rawsonia lucida</i> Harv. et Sond.	East Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Scolopia mundii</i>	Red pear	Southern Africa	Pulp
<i>Scolopia thorneoiftii</i>	Southern Africa	Pulp
<i>Scolopia zeyheri</i> Szyszyl.	Red pear, thorn pear	East Africa	Pulp
<i>Smeathmannia laevigata</i> Soland.	West Africa	Pulp
<i>Soyauxia gabonensis</i> Oliv.	Nigeria	Pulp
Goodeniaceae			
<i>Scaevola plumieri</i> Vahl	Ngoli foyi	Senegal	Pulp
Guttiferae			
<i>Garcinia afzelii</i> Engler	West Africa	Pulp
<i>Garcinia cernua</i> Baker	Madagascar	Pulp
<i>Garcinia conrauana</i> Engler	Ntu, false cola	West Africa	Pulp, seed
<i>Garcinia epunctata</i> Stapf	Botata	Zaire	Pulp
<i>Garcinia giadidi</i> De Wild.	Ngadidi	Nigeria, Zaire	Pulp
<i>Garcinia huillensis</i> Welw. ex Oliv.	Gadi	Zaire, east Africa	Pulp
<i>Garcinia kola</i> Heckel	Bitter kola	Nigeria, Zaire	Pulp, seed
<i>Garcinia mannii</i> Oliv.	Balala	Zaire, west Africa	Pulp
<i>Garcinia mlanjiensis</i> Dunkley	Southern Africa, Malawi	Pulp
<i>Garcinia natalensis</i> Schlechter	Ebony, wild plum	West Africa	Pulp
<i>Garcinia ovalifolia</i> Oliv.	Italonga	Zaire	Pulp
<i>Garcinia polyantha</i> Oliv.	Akwala	Zaire	Pulp
<i>Garcinia smeathmannii</i> Oliv.	False chewstick	West Africa	Pulp
<i>Garcinia verrucosa</i> Jum. et Perr.	Madagascar	Pulp

Scientific name	Common name	Where found	Part used
<i>Garcinia wenzeliana</i> Engler	Magola	Tropical Africa	Pulp
<i>Harungana madagascariensis</i>	Montoni	West Africa, Sudan, Uganda, Zaire	Pulp
<i>Hypericum aethiopicum</i>	Sukibile, St.- Johnswort	Southern Africa	Pulp
<i>Hypericum lanceolatum</i>	Mohanga	Zaire	Pulp
<i>Hypericum peplidifolium</i> A. Rich.	East Africa	Pulp
<i>Hypericum roperianum</i>	Kabalebale	Zaire	Pulp
<i>Mammea gillettii</i> De Wild.	Dahomey	Pulp
<i>Pentadesma butylaceae</i> Sabine	Owala oil tree	Tropical Africa	Seed
<i>Rheedia pervillei</i> Planch. et Triana	Madagascar	Pulp
<i>Symphonia fasciculata</i> Baill.	Kiza	Madagascar	Pulp
<i>Symphonia louvelii</i> Jum.	Madagascar	Pulp
<i>Symphonia macrocarpa</i> Jum.	Madagascar	Pulp
<i>Tsimatimia pervillei</i> Jum. et Perr.	Madagascar	Pulp
Houmiriaceae			
<i>Aubrya gabonensis</i> Baill.	Gabon	Pulp
<i>Sacoglottis gabonensis</i> Urb.	Ozouga	Liberia, Ghana	Pulp
Icacinaceae			
<i>Alsodeiopsis staudtii</i> Engler	Tropical Africa	Pulp
<i>Icacina claesensi</i>	Kukbukumbu	Zaire	

Scientific name	Common name	Where found	Part used
<i>Icacina guessfeldtii</i> Aschers. ex Engler	Zaire	Pulp
<i>Icacina mannii</i> A. Juss.	Mumu	Zaire	Pulp
<i>Icacina senegalensis</i> A. Juss.	False yam	Tropical Africa	Nut, pulp
<i>Rhapiostylis beniniensis</i> Planch.	West Africa	Seeds
Ixonanthaceae			
<i>Desbordesia glaucescens</i> Pierre	West Africa	Pulp, seed
<i>Irvingia gabonensis</i> Baill.	Dika nut	Tropical Africa	Nut
<i>Irvingia grandifolia</i> Engler	Kumakuma	Tropical Africa	Nut
<i>Irvingia oblonga</i> A. Chev.	Gabon	Nut, pulp
<i>Irvingia smithii</i> Hook. f.	Zaire, central Africa	Nut, pulp
<i>Klainedoxa elliptica</i> <i>Klainedoxa gabonensis</i> Pierre ex Engler	Bonkesa Sopei	Zaire Sierra Leone, Zaire	Nut Nut, pulp
<i>Klainedoxa longifolia</i> <i>Klainedoxa oblongifolia</i> <i>Klainedoxa ovalifolia</i>	Lolo Musombo Wangata	Zaire Zaire Zaire	Pulp Pulp Pulp
Lauraceae			
<i>Bequaertiodendron magalismontana</i> Heine et J. H. Hemsley	Stemfruit	Southern and tropical Africa	Pulp
<i>Bequaertiodendron natalense</i> Heine et J. H. Hemsley	Natal plum, mwamba	Southern Africa, Kenya	Pulp
<i>Bequaertiodendron oblancheolatum</i> Heine et J. H. Hemsley	Tropical Africa	Pulp

Scientific name	Common name	Where found	Part used
Leeaceae			
<i>Leea guineensis</i> G. Don	Voanka zoambana,	West Africa, Madagascar, Zaire	Pulp
Leguminosae			
<i>Acacia albida</i> Del.	Zaire	Seeds
<i>Acacia macrostachya</i> Reich. ex Benth.	Upper Volta	Seeds
<i>Acacia nilotica</i> Willd. ex Del.	Cameroon	Seeds
<i>Acacia tortilis</i> Hayne	Djodjailmo	Central Africa, Zaire, Angola	Seeds
<i>Afzelia africana</i> Smith	Lovolovo	Tropical Africa	Seeds
<i>Afzelia belle</i> Harms	Bolinga	Zaire	Seeds
<i>Afzelia bijuga</i> Gray	Madagascar	Seeds
<i>Afzelia brieyi</i> Harms	Nkokongo	Zaire	Seeds
<i>Afzelia pachyloba</i> Harms	Nigeria	Seeds
<i>Afzelia quanzensis</i> Welw.	Mahogany bean	Southern Africa	Pulp
<i>Andira inermis</i> DC.	Northern Cameroon	Pulp
<i>Bauhinia bequarti</i> Burch.	Kitunju	Zaire	Pods
<i>Bauhinia esculenta</i> Burch.	Gemsbuck bean	Southern Africa	Pods
<i>Bauhinia fassagleensis</i> Kotschy	Kadaranda	Zaire	Pods
<i>Bauhinia galpinii</i>	Pride of the cape	Southern Africa	Pods
<i>Bauhinia kirkii</i>	Marama bean	Southern Africa	Pods
<i>Bauhinia macrantha</i> Oliv.	Camel's foot	Angola, southern Africa	Seeds
<i>Bauhinia petersiana</i> Bolle	Mutata	Zaire	Pods
<i>Bauhinia rufescens</i> Lam.	Nigeria, Senegal	Pods, seeds
<i>Bauhinia tomentosa</i> L.	Dembademba	Southern Africa	Pods
<i>Beilschmiedia manii</i> Benth. et Hook.	Spicy cedar, Laurier	Tropical Africa	Pulp
<i>Brachystegia appendiculata</i> Benth.	Tropical Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Bussea massaiensis</i> Harms	Tanzania	Seeds
<i>Bussea occidentalis</i> Hutch.	Samanta	West Africa	Pulp, seeds
<i>Cassia alata</i> L.	Tropical Africa	Seeds
<i>Cassia delagoensis</i> Harv.	Sierra Leone	Seeds
<i>Cassia sennal</i> L.	Coffee senna	Tropical Africa	Seeds
<i>Cassia singueana</i> Del.	Sierre Leone	Seeds
<i>Cathormion</i> <i>altissimum</i> Hutch. et Dandy	Zegelia	West Africa	Pulp
<i>Cordyla richardii</i> Planch. ex Milne- Redhead	Kalindi	Uganda	Pulp
<i>Dichrostachys</i> <i>cinerea</i> Wight et Arn.	Bastard acacia, chinese lantern tree, kisanga	Ghana, Nigeria	Pulp, seed
<i>Drepanocarpus</i> <i>lunatus</i> G. F. W. Mey.	Sierrre Leone, Madagascar	Pulp
<i>Guibourtia</i> <i>coleosperma</i> J. Leon.	Mushi, bastard teak	Tropical Africa	Seeds
<i>Lemuropisum edule</i> H. Perr.	Madagascar	Pulp
<i>Parkia bicolor</i> A. Chev.	African locust, arbre a farine, nere, nete, libamba	Tropical Africa, Zaire	Seeds
<i>Parkia clappertoniana</i> Keay	African locust, arbre a farine, nere, nete	Tropical Africa	Seeds
<i>Parkia filicoidea</i> Welw.	African locust, arbre a farine, nere, nete, bolembelembe	Tropical Africa, Zaire	Seeds
<i>Parkia oliveri</i> Macbride	African locust, arbre a farine, nere, nete	Tropical Africa	Pulp, seed
<i>Pentaclethra</i> <i>macrophylla</i> Benth.	Olive bean tree	Tropical Africa	Seeds

Scientific name	Common name	Where found	Part used
<i>Piliostigma reticulatum</i> Hochst.	Bauhinia, kifumbi	Tropical Africa	Pods, seeds
<i>Piliostigma thonningii</i> Milneredh.	Picture frame tree	Tropical and southern Africa, Sudan	Pods, seeds
<i>Pithecellobium dulce</i> Benth.	Madagascar	Pulp (aril)
<i>Prosopis africana</i> Taub.	Mesquite	Tropical Africa	Seeds
<i>Pseudocadia zambesiaca</i> Harms	Nyala tree	Southern Africa	Pulp
<i>Pterocarpus santalinoides</i> L'Herit.	Padouk	Tropical Africa	Seeds
<i>Sesbania pachycarpa</i> DC.	Senegal	Seeds
<i>Sesbania sesban</i> Merr.	Tropical Africa	Seeds, pods
<i>Tetrapleura tetraptera</i> Taub.	Bulesa	West and east Africa, Zaire	Wings and ridges of fruit
Linaceae			
<i>Hugonia obtusifolia</i> C. M. Wright	Bondesobe	Zaire, west Africa	Pods
Loganiaceae			
<i>Stachynos triclisioides</i> Baker	West Africa	Pulp
Loranthaceae			
<i>Loranthus discolor</i> Engler	Lige, mpoa	Zaire	Pulp
Malvaceae			
<i>Abutilon mauritianum</i> Sw.	Country mallow	West Africa	Pod
Melastomataceae			
<i>Dinophora spenneroides</i> Benth.	Fundoka	Equatorial Africa, Zaire	Pulp
<i>Dissotis canescens</i>	Ordeal bean	Southern Africa	Pulp
<i>Dissotis erecta</i> Dandy	Zaire	Pulp
<i>Dissotis hensii</i> Cogn.	Zaire	Pulp
<i>Dissotis princeps</i>	Southern Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Tristemma hirtum</i> Beauv.	Congo	Pulp
<i>Tristemma incompletum</i> R. Br.	Equatorial Africa	Pulp
<i>Tristemma virusanum</i> Commer. ex Juss.	Madagascar	Berries
Meliaceae			
<i>Ekebergia arborea</i> Bak. f.	Malawi	Pulp
<i>Ekebergia capensis</i>	Dog ash	Southern Africa	Pulp
<i>Ekebergia meyeri</i>	Dog plum	Southern Africa	Pulp
<i>Ekebergia pterophylla</i>	Southern Africa	Pulp
<i>Ekebergia ruppeliana</i>	Musimba	Zaire	Pulp
<i>Trichilia buchmanii</i>	Mbayu	Zaire	Pulp
<i>Trichilia emetica</i> Vahl	Red ash, thunder tree	Nigeria, southern Africa	Pulp
<i>Trichilia heudelotii</i>	Soko	Zaire	Pulp
<i>Trichilia kisoko</i>	Kisoko	Zaire	Pulp
<i>Trichilia lancei</i>	Soko	Zaire	Pulp
<i>Trichilia montchali</i>	Esao	Zaire	Pulp
<i>Trichilia prieureana</i>	Mbula, mambobo	Zaire	Pulp
<i>Trichilia rubescens</i>	Libembe	Zaire	Pulp
<i>Trichilia urbrosa</i>	Soko	Zaire	Pulp
<i>Turraea cabrae</i>	Monganagana	Zaire	Pulp
<i>Turraea floribunda</i>	Honeysuckle	Southern Africa	Pulp
<i>Turraea nilotica</i> Kotschy et Peyr.	Malawi	Pulp
<i>Turraea vogelii</i>	Niambe, boboie	Zaire	Pulp
Menispermaceae			
<i>Burasaia madagascariensis</i> Thouars.	Madagascar	Berries
<i>Chasmanthera welwitschii</i> Troup.	Central Africa	Berries
<i>Cocculus cebatha</i> DC.	North Africa	Berries, pulp
<i>Dioscoreophyllum cumminsii</i> Diels	Zaire	Berries
<i>Sphenocentrum jollyanum</i> Pierre	West Africa	Berries
<i>Tiliacora dielsiana</i> Hutch. et Dalz.	West Africa	Berries
<i>Tiliacora gillettii</i>	Efiliti	Zaire	Berries

Scientific name	Common name	Where found	Part used
Monimiaceae			
<i>Xymalos monospora</i> Baill. ex Warb.	Wild lemon, lemonwood	Malawi, southern Africa	Pulp
Moraceae			
<i>Bosquiea angolensis</i> Ficalho	Bofunge	Zaire	Pulp
<i>Cardiogyne africana</i> Bureau	Mbambo	Kenya	Pulp
<i>Chlorophora excelsa</i> Benth. et Hook. f.	Moreira	Zaire	Pulp
<i>Chlorophora regia</i> A. Chev.	West Africa	Pulp
<i>Ficus abutilifolia</i> Miq.	West Africa	Pulp
<i>Ficus amadiensis</i>	North Nigeria	Pulp
<i>Ficus artocarpoides</i> Warb.	Eze, Likumo	Zaire, west Africa	Pulp
<i>Ficus asperifolia</i> Miq.	North Cameroon, Madagascar	Pulp
<i>Ficus baronii</i> Bak.	Adabo	Madagascar	Pulp
<i>Ficus barteri</i> Sprague	West Africa	Pulp
<i>Ficus brachypoda</i>	Koti	Zaire	Pulp
<i>Ficus bubu</i>	Mbubu	Zaire	Pulp
<i>Ficus burkei</i>	Wild fig	Southern Africa	Pulp
<i>Ficus burrt-davyi</i>	Wild fig	Southern Africa	Pulp
<i>Ficus capensis</i> Thunb.	Kaya	Zaire, southern Africa	Pulp
<i>Ficus capensis</i> var. <i>ostiolata</i>	Apapa	Zaire	Pulp
<i>Ficus capreifolia</i> Del.	Willow wild fig, samura	Zaire, southern, east, and west Africa	Pulp
<i>Ficus cordata</i> Thunb.	Wild fig	Southern Africa	Pulp
<i>Ficus congensis</i> Engler	Equatorial Africa, Zaire	Pulp
<i>Ficus</i> <i>crassipedicellata</i>	Bongonguru	Zaire	Pulp
<i>Ficus cyathistipula</i>	Kimbale	Zaire	Pulp
<i>Ficus dryepontiana</i>	Lotola	Zaire	Pulp
<i>Ficus elegans</i> Miq.	West Africa	Pulp
<i>Ficus eriobotryoides</i> Kunth et Bouche	West Africa	Pulp
<i>Ficus eucalyptoides</i> Batt. et Trab.	Libya	Pulp
<i>Ficus exasperata</i> Vahl	Likoyo	Southern Africa, Zaire	Pulp

Scientific name	Common name	Where found	Part used
<i>Ficus glumosa</i> Del.	Tropical Africa	Pulp
<i>Ficus gnaphalocarpa</i> Steud. ex A. Rich.	Tropical Africa	Pulp
<i>Ficus homblei</i> De Wild.	Zaire	Pulp
<i>Ficus ilicina</i>	Wild fig	Southern Africa	Pulp
<i>Ficus ingens</i> Miq.	Glabrous fig	Southern Africa, Malawi	Pulp
<i>Ficus iteophylla</i> Miq.	West Africa	Pulp
<i>Ficus kisantuensis</i>	Nsanda	Zaire	Pulp
<i>Ficus leprieuri</i>	Mulumba	Zaire	Pulp
<i>Ficus lingua</i>	Moabu	Zaire	Pulp
<i>Ficus luteola</i>	Ambuta	Zaire	Pulp
<i>Ficus mallotocarpa</i>	Kikuya	Zaire, southern Africa	Pulp
<i>Ficus megapoda</i> Baker	Madagascar	Pulp
<i>Ficus mucosa</i> Welw. ex Filcalho	Kibembe	West Africa	Pulp
<i>Ficus natalensis</i> Hochst.	Wild fig	Southern Africa	Pulp
<i>Ficus nekbudu</i> Warb.	Nekbudu	Zaire	Pulp
<i>Ficus ovata</i> Vahl var. <i>octomelifolia</i>	Leba	Zaire	Pulp
<i>Ficus petersii</i>	Wild fig	Southern Africa	Pulp
<i>Ficus petitiiana</i> A. Rich.	Ethiopia	Pulp
<i>Ficus platyphylla</i> Del.	Tropical Africa	Pulp
<i>Ficus polita</i> Vahl	Tropical Africa	Pulp
<i>Ficus populifolia</i> Vahl	Sudan, central Africa	Pulp
<i>Ficus pretoriae</i> Burt Davy	Wonderboom	Southern Africa	Pulp
<i>Ficus preussii</i> Warb.	Dikanda	Zaire	Pulp
<i>Ficus pseudo-carica</i> Miq.	Ethiopia	Pulp
<i>Ficus recurvata</i>	Andom	Zaire	Pulp
<i>Ficus rupium</i>	Wild fig	Southern Africa	Pulp
<i>Ficus sakalavarum</i> Baker	Adabo	Madagascar	Pulp
<i>Ficus salicifolia</i>	Milumba	Zaire	Pulp
<i>Ficus smutssii</i>	Wild fig	Southern Africa	Pulp
<i>Ficus soldenella</i>	Wild fig	Southern Africa	Pulp
<i>Ficus sonderi</i>	Kitabataba	Zaire, southern Africa	Pulp
<i>Ficus storthophylla</i>	Adzogni	Zaire	Pulp
<i>Ficus stuhlmannii</i> Warb.	Makuyu, Stuhlmann's wild fig	Zaire, southern Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Ficus sycomorus</i> L.	Sycamore	North, east, and southern Africa	Pulp
<i>Ficus teloukat</i> Batt. et Trab.	Teloukat	Sahara, Libya	Pulp
<i>Ficus thonningii</i>	Bodo, nogi	Zaire	Pulp
<i>Ficus tiliifolia</i> Baker	Madagascar	Pulp
<i>Ficus tuberculata</i>	Milumba	Zaire	Pulp
<i>Ficus umbellata</i> Vahl	Muteri	Zaire, Malawi	Pulp
<i>Ficus urceolaris</i> Welw. ex Hiern.	Zaire, east Africa	Pulp
<i>Ficus vallis-choudae</i> Del.	Vuruma	Tropical Africa, Zaire	Pulp
<i>Ficus verruculosa</i> Warb.	Bwilembo	Angola, Zaire	Pulp
<i>Ficus vestito-bracteata</i>	Akai	Zaire	Pulp
<i>Ficus vogeliana</i> Miq.	West Africa	Pulp
<i>Ficus vogelii</i> Miq.	Mtemboe	Tanzania	Pulp
<i>Ficus wildemansiana</i>	Sonkunu	Zaire	Pulp
<i>Morus mesozygia</i> Stapf	Murier du Senegal	West Africa	Pulp
Myriaceae			
<i>Myrica cordifolia</i>	Southern Africa	Berries
<i>Myrica faya</i> Ait.	Firetree	Canary Islands	Berries
Myristicaceae			
<i>Scyphocephalum ochocoa</i> Warb.	Ochoco	West Africa	Pulp
Myrtaceae			
<i>Eugenia arthroopoda</i> Drake	Madagascar	Pulp
<i>Eugenia capensis</i> Harv.	Southern Africa	Pulp
<i>Eugenia gerrardii</i> Sim.	Southern Africa	Pulp
<i>Eugenia goviata</i> H. Perr.	Madagascar	Pulp
<i>Eugenia owariensis</i> P. Brauv.	Mukulumbi	Zaire	Pulp
<i>Eugenia sakalavarum</i> H. Perr.	Madagascar	Pulp
<i>Eugenia tisserantii</i> Aubrev. et Pellegr.	Aliago-ngu	Central Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Eugenia tropophylla</i> H. Perr.	Madagascar	Pulp
<i>Eugenia zeyheri</i> Harv.	Blacktea bush, wild jambos, wild myrtle	Madagascar	Pulp
<i>Syzygium cordatum</i> Hochst. ex Sond.	Waterberry	East and southern	Pulp
<i>Syzygium gilletti</i>	Mpese	Zaire	Pulp
<i>Syzygium guineense</i> DC.	Alika	Zaire	Pulp
<i>Syzygium macrocarpum</i>	Kpwokpwo	Zaire	Pulp
<i>Syzygium owariense</i> Benth.	Luamba	Malawi, Zaire	Pulp
<i>Syzygium parvifolium</i>	Mokote	Zaire	Pulp
Napoleonaceae			
<i>Napoleonaea heudelotii</i> A Juss.	West Africa	Pulp
<i>Napoleonaea imperialis</i> Hutch. et Dalz.	West Africa	Pulp, nut
<i>Napoleonaea leonensis</i> Hutch. et Dalz.	West Africa	Pulp
<i>Napoleonaea parviflora</i> Bak. f.	West Africa	Pulp
<i>Napoleonaea vogelii</i> Hook. et Planch.	West Africa	Pulp
Naucleaceae			
<i>Cephalanthus natalensis</i> Oliv.	Quinineberry	Southern Africa	Pulp
<i>Nauclea diderrichii</i> Merr.	Tropical Africa	Pulp
Nyctaginaceae			
<i>Boerhavia diffusa</i> L.	Hogweed, tanguinarh	West Africa	Pulp
Ochnaceae			
<i>Ochna afzelii</i> R. Br. ex Oliv.	West Africa	Berries
<i>Ochna arborea</i>	Redwood	Southern Africa	Berries
<i>Ochna debeerstii</i>	Kinkunga	Zaire	Berries
<i>Ochna holstii</i>	Real red pear	Southern Africa	Berries

Scientific name	Common name	Where found	Part used
<i>Ochna katangensis</i> De Wild.	Mulolo	Zaire	Berries
<i>Ochna natalitia</i>	Redwood	Southern Africa	Berries
<i>Ochna o'connori</i>	African boxwood	Southern Africa	Berries
<i>Ochna pretoriensis</i>	Mountain plum	Southern Africa	Berries
<i>Ochna pulchra</i>	Wild pear, wild plum	Southern Africa	Berries
<i>Ochna schweinfurthiana</i> F. Hoffm.	Kitete	Zaire	Berries
<i>Ochna suberosa</i>	Kasukasuka	Zaire	Berries
<i>Ouratea arnoldiana</i>	Mosange	Zaire	Carpels
<i>Ouratea brunneo-purpurea</i>	Bosaka	Zaire	Carpels
<i>Ouratea callophylla</i>	Mpandjandji	Zaire	Carpels
<i>Ouratea coriacea</i>	Bonpandja	Zaire	Carpels
<i>Ouratea densiflora</i>	Bongolu	Zaire	Carpels
<i>Ouratea dewevrei</i>	Bolo	Zaire	Carpels
<i>Ouratea elongata</i>	Bukali	Zaire	Carpels
<i>Ouratea engama</i>	Engama	Zaire	Carpels
<i>Ouratea flava</i> Hutch. et Dalz.	West Africa	Carpels
<i>Ouratea goosensi</i>	Kosaka	Zaire	Carpels
<i>Ouratea laxiflora</i>	Mbete	Zaire	Carpels
<i>Ouratea likimiensis</i>	Bokwabangi	Zaire	Carpels
<i>Ouratea macrobotrys</i>	Bofafuta	Zaire	Carpels
<i>Ouratea pellucida</i>	Sati	Zaire	Carpels
<i>Ouratea refracta</i>	Fendjinjoko	Zaire	Carpels
<i>Ouratea subumbellata</i>	Mbogo	Zaire	Carpels
<i>Ouratea thonneri</i>	Akwala	Zaire	Carpels
<i>Ouratea welwitschii</i>	Mokamba	Zaire	Carpels
Olacaceae			
<i>Coula edulis</i> Baill. var. <i>cabrae</i> J. Leon.	African walnut, kumunu, mombombo	West Africa, Zaire, Gabon	Nut, pulp
<i>Heisteria parvifolia</i> Sm.	Longuanta	Zaire, Liberia	Nut, pulp
<i>Heisteria parvifolia</i> var. <i>angustifolia</i>	Lokuanta	Zaire	Nut, pulp
<i>Heisteria parvifolia</i> var. <i>grandifolia</i>	Bokala	Zaire	Nut, pulp
<i>Heisteria trillesiana</i> Pierre	Gabon	Nut, pulp
<i>Olax pynaertii</i> De Wild.	Zaire	Nut

Scientific name	Common name	Where found	Part used
<i>Oliv.</i>	Miti	Ghana	Pulp
<i>Ongokea gore</i> Pierre	Boleka	Tropical Africa	Nut
<i>Strombosia grandifolia</i> Hook. f. ex Benth.	M'senha	Tropical Africa	Nut
<i>Ximenia caffra</i> Sond.	Sour plum	East and southern Africa, Malawi	Pulp (juice)
<i>Ximenia caffra</i> var. <i>natalensis</i>	Natal plum, wild plum	Southern Africa	Pulp (juice)
Oleaceae			
<i>Jasminum bieleri</i>	Tete	Zaire	Pulp
<i>Jasminum</i> Vahl	Kisjinko	Uganda, Zaire	Pulp
<i>Olea africana</i> Mill.	Wild or brown olive, muke	East and southern Africa, Zaire	Pulp
<i>Olea capensis</i> L.	Southern Africa	Pulp
<i>Olea exasperata</i>	Snakewood	Southern Africa	Pulp
<i>Olea hochstetteri</i>	Ndobo	Zaire	Pulp
<i>Olea laurifolia</i> Lam.	Southern Africa	Pulp
<i>Olea macrocarpa</i> Wright	Southern Africa	Pulp
<i>Olea woodiana</i> Knobl.	Southern Africa	Pulp
Opiliaceae			
<i>Opilia celtidifolia</i> Endl. ex Walp.	Kenya	Pulp
Palmae			
<i>Hyphaene coriacea</i> Gaertn.	Gingerbread palm	East Africa	Pulp
<i>Hyphaene crinata</i> Gaertn.	Fan palm, ilala palm	Southern Africa	Pulp
<i>Hyphaene dankaliensis</i> Becc.	Eastern Ethiopia	Pulp
<i>Hyphaene guineense</i>	Mako	Zaire	Pulp
<i>Hyphaene schatan</i> Boj.	Satra	Madagascar	Nut
<i>Hyphaene thebaica</i> Mart.	Dum palm	Tropical Africa	Unripe kernel
<i>Hyphaene ventricosa</i> Kirk.	Fan palm	Southern Africa	Pulp
<i>Medemia argun</i> H. Wendl.	North Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Phoenix canariensis</i> Hort.	Canary Islands	Pulp
<i>Podococcus barteri</i> Mann. et Wendl.	West Africa	Nut
<i>Raphia farinifera</i> Hylander	Rafia	Madagascar	Nut, pulp
<i>Raphia hookeri</i> Mann. et Wendl.	Raffia	Ivory Coast	Nut
<i>Raphia vinifera</i> Beauv.	Tropical Africa	Pulp
<i>Vonitra utilis</i> Jum.	Vonitra	Madagascar	Pulp
Pandanaceae			
<i>Microdesmis puberula</i> Hook. f. ex Planch.	Iseke	Tropical Africa	Pulp
<i>Pandanus candelabrum</i> Thouars	Makeke	Zaire	Pulp
<i>Pandanus edulis</i> Bory	Madagascar	Pulp
<i>Pandanus utilis</i> Bory	Madagascar	Pulp, seed
Passifloraceae			
<i>Adenia hastata</i> Schinz Davy	Southern Africa	Pulp
<i>Passiflora caerulea</i> L.	Passionflower	Southern Africa	Pulp
<i>Passiflora foetida</i> L.	Stinky passion fruit	Tropical Africa	Pulp
<i>Passiflora incarnata</i> L.	Apricot vine	Madagascar	Pulp
<i>Passiflora laurifolia</i> L.	Lemon apple	Tropical Africa	Pulp
<i>Passiflora stipulata</i> Aubl.	Grenadille	Madagascar	Pulp
Pentadiplandraceae			
<i>Pentadiplandra brazzeana</i> Baill.	Zaire	Pulp
Pistaciaceae			
<i>Pistacia atlantica</i> Desf. Betoum.	Northern Africa	Nut
<i>Pistacia vera</i> L.	Pistachio nut	Tunisia, Near East	Nut
Polygalaceae			
<i>Atroxima atzeliana</i> Stapf	West Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Carpolobia alba</i> G. Don	Bondjeke, biembe	West Africa, Zaire	Pulp
<i>Carpolobia goetzei</i> Guerke	Mtindapo	Kenya, Tanzania	Pulp
<i>Carpolobia lutea</i> G. Don	West Africa	Pulp
Proteaceae			
<i>Brabejum stellatifolium</i> L.	Wild almond	Southern Africa	Seed (beverage)
Rhamnaceae			
<i>Berchemia discolor</i> Hemsley	Bird plum	Equatorial and southern Africa	Pulp
<i>Berchemia zeyheri</i>	Pink ivory, red ivory	Southern Africa, Swaziland	Pulp
<i>Maesopsis eminii</i> Engler	West and southern Africa	Pulp
<i>Rhamnus zeyeri</i> Sond.	Red ebony	Southern Africa	Pulp
<i>Scutia myrtina</i> Kurz	Cat thorn	Uganda, southern Africa	Pulp
<i>Ziziphus abyssinica</i> Hochst. ex A. Rich.	Catch thorn	Southern Africa	Pulp
<i>Ziziphus helvola</i>	Small wait-a-bit	Southern Africa	Pulp
<i>Ziziphus jujuba</i> Mill.	Kankole	Zaire	Pulp
<i>Ziziphus lotus</i> Lam.	Lotus fruit	Tunisia, western Sahara	Pulp
<i>Ziziphus mucronata</i> Willd.	Buffalo thorn	East and southern Africa	Pulp
<i>Ziziphus pubescens</i> Oliv.	Mkone	East Africa	Pulp
<i>Ziziphus zeyheriana</i> Sond.	Sekhalo, wait-a-bit	Southern Africa	Pulp
Rhizophoraceae			
<i>Cassipourea congoensis</i> R. Br. ex DC.	Zaire	Pulp (aril)
<i>Poga oleosa</i> Pierre	Inoi nut	Cameroon	Nut
<i>Rhizophora mangle</i> L.	Meuma	Zaire	Embryo
<i>Rhizophora mucronata</i> Lam.	Red mangrove	Southern Africa	Embryo
<i>Rhizophora racemosa</i> G. F. W. Mey.	Tarrafe, mema	Bissago, Zaire	Embryo

Scientific name	Common name	Where found	Part used
Rosaceae			
<i>Crataegus azarolus</i> L.	Azarole	North Africa	Pulp
<i>Crataegus pubescens</i> Steud.	Mexican hawthorn	Southern Africa	Pulp
<i>Mespilus germanica</i> L.	Medlar	North Africa	Overripe pulp
<i>Pancovia laurentii</i> Gilg ex De Wild.	Bodumbe	Zaire	Pulp
<i>Pyrenacantha scandens</i>	Zaire	Pulp
<i>Rubus apetalus</i> Poir.	Voaromainty	Madagascar, west and east Africa	Berries
<i>Rubus cuneifolius</i> Pursh	Gozzard's curse	Southern Africa	Berries
<i>Rubus fellatae</i> A Chev.	West Africa	Berries
<i>Rubus fruticosus</i> L.	Blackberry, bramble	Southern Africa	Berries
<i>Rubus idaeus</i> L.	Wild raspberry	Madagascar	Berries
<i>Rubus ludwigii</i>	Wild raspberry	Southern Africa	Berries
<i>Rubus myrianthus</i> Baker	Voarmainty	Madagascar	Berries
<i>Rubus pauciflorus</i> Baker	Madagascar	Berries
<i>Rubus pinnatus</i> Willd.	South African blackberry	Zaire, Cameroon	Berries
<i>Rubus rigidus</i> Sm.	Zaire	Berries
<i>Rubus rosiefolius</i> Sm.	Himalayan raspberry	Madagascar	Berries
<i>Rubus runssorenis</i> Engler	Zaire	Berries
<i>Rubus steudneri</i> Schweinf.	East Africa	Berries
<i>Rubus transvalliensis</i>	Brame	Southern Africa	Berries
<i>Rubus volkensii</i> Engler	East Africa	Berries
<i>Sorbus domestica</i> L.	Service tree	North Africa	Berries
Rubiaceae			
<i>Canthium ciliatum</i>	Southern Africa	Pulp
<i>Canthium crassum</i> Hiern.	Kenya, Malawi	Pulp
<i>Canthium longiflorum</i> Hiern.	Tropical Africa	Pulp
<i>Canthium gilfillanii</i>	Southern Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Canthium glabriflorum</i>	Mukula	Zaire	Pulp
<i>Canthium gueinzii</i> Sond.	Monkey rope	Southern Africa	Pulp
<i>Canthium huillense</i>	Southern Africa	Pulp
<i>Canthium inerme</i> O. Ktze.	Cape date, turkeyberry	Southern Africa	Pulp
<i>Canthium lactescens</i> Hiern.	East Africa	Pulp
<i>Canthium mundtianum</i>	Rock alder	Southern Africa	Pulp
<i>Canthium obovatum</i>	Quar	Southern Africa	Pulp
<i>Canthium oddoni</i>	Bokiri	Zaire	Pulp
<i>Canthium pauciflorum</i>	Southern Africa	Pulp
<i>Canthium spinosum</i>	Southern Africa	Pulp
<i>Canthium venosum</i>	Mabungu	Zaire	Pulp
<i>Euclinia longiflora</i> Salisb.	West Africa	Pulp
<i>Fadogia cienkowskii</i> Schweinf.	Tropical Africa	Pulp
<i>Fadogia fragrans</i>	Wild date	Southern Africa	Pulp
<i>Fadogia odorata</i> Krause	Malawi	Pulp
<i>Fadogia salictaria</i>	Katuba	Zaire	Pulp
<i>Fadogia schumanniana</i>	Kibusji	Zaire	Pulp
<i>Fadogia tomentosa</i>	Lumpembe	Zaire	Pulp
<i>Gardenia aqualla</i> Stapf et Hutch.	Tropical Africa	Pulp
<i>Gardenia boonei</i>	Yapingu	Zaire	Pulp
<i>Gardenia cornuta</i>	Wild apple	Southern Africa	Pulp
<i>Gardenia erubescens</i> Stapf et Hutch.	Madju	Tropical Africa	Pulp
<i>Gardenia imperialis</i>	Mutoto	Zaire	Pulp
<i>Gardenia jasminoides</i>	Cape jessamine	Southern Africa	Pulp
<i>Gardenia jovis-tonantis</i> Hiern.	Ngbege	Sudan, Zaire	Pulp
<i>Gardenia lutea</i> Fres.	Ethiopia	Pulp
<i>Gardenia neuberia</i> Eckl. et Zeyh.	Kaffir cherry	Southern Africa	Pulp
<i>Gardenia nitida</i> Hook.	Ghana	Pulp
<i>Gardenia ternifolia</i> Schum. et Thonn.	Sudan	Pulp
<i>Genipa rutenbergiana</i> Baill.	Karipedahy	Madagascar	Pulp

Scientific name	Common name	Where found	Part used
<i>Heinsia crinita</i> G. Tayl.	Bush apple	Tropical Africa	Pulp
<i>Heinsia pulchella</i> var. <i>phyllocalyx</i>	Bwongo	Zaire	Pulp
<i>Ixora astericus</i>	Matshi	Zaire	Berries
<i>Ixora brachypoda</i> DC.	Batiango, litumba	Gambia, west Africa, Zaire	Berries
<i>Ixora longipedunculata</i> De Wild.	Bolombo	Zaire	Berries
<i>Ixora odorata</i>	Singa	Zaire	Berries
<i>Ixora soyauxii</i>	Monyenye	Zaire	Berries
<i>Morelia senegalensis</i> A. Rich.	Nigeria	Pulp
<i>Mussaenda arcuata</i> Lam.	Groseillier de l'afrique Centrale, Mapinga	Tropical Africa, Zaire	Berries
<i>Mussaenda elegans</i> Schum. et Thonn.	Alambili	West Africa, Zaire	Berries
<i>Mussaenda erythrophylla</i>	Lofandja	Zaire	Berries
<i>Mussaenda stenocarpa</i>	Mpalambambu	Zaire	Berries
<i>Mussaenda tenuiflora</i>	Bompampango	Zaire	Berries
<i>Oxyanthus gerrardii</i>	Whipstick tree	Southern Africa	Pulp
<i>Oxyanthus tubiflorus</i> DC.	Sierre Leone	Pulp
<i>Pauridiantha canthiifolia</i>	Molikuana	Zaire	Pulp
<i>Pauridiantha dewevrei</i> Bremek.	Mpapungo	Zaire	Pulp
<i>Pouchetia gilletii</i> De Wild.	Bokana	Zaire	Pulp
<i>Pygmaeothamnus zeyheri</i> Robyns	Southern Africa	Pulp
<i>Rothmannia capensis</i>	Candlewood	Southern Africa	Pulp
<i>Rothmannia hispida</i>	Botumba	Zaire	Pulp
<i>Rothmannia lateriflora</i>	Bitá	Zaire	Pulp
<i>Rothmannia longiflora</i> Salisb.	Tropical Africa	Pulp
<i>Rothmannia manganjæ</i> Garcia	Malawi	Pulp

Scientific name	Common name	Where found	Part used
<i>Rutidea glabra</i> Hiern.	Nserewedua	Ghana	Berries
<i>Rytigynia tomentosa</i> Robyns	Tropical Africa	Pulp
<i>Sabicea africana</i> Hepper	Central Africa	Berries
<i>Sabicea calycina</i>	Ibango	Zaire	Berries
<i>Sabicea elliptica</i> Hepper	Central Africa	Berries
<i>Sabicea goosensis</i>	Ntsinga-ntumu	Zaire	Berries
<i>Sabicea laurentii</i>	Boanga	Zaire	Berries
<i>Sabicea venosa</i>	Sama	Zaire	Berries
<i>Sabicea vogelii</i> Benth.	Sierre Leone	Berries
<i>Sherbournia bignoniiflora</i> Hua.	West Africa	Pulp
<i>Sherbournia calycina</i> Hua	West Africa, Zaire	Pulp
<i>Tapiphyllum parvifolium</i> Robyns	Berg mispel	Southern Africa	Pulp
<i>Temnocalyx fuchsoides</i> Robyns	Makumbakumba	Zaire	Pulp
<i>Temnocalyx obovatus</i> Robyns	Buliansimba	Malawi, Zaire	Pulp
<i>Temnocalyx verdickii</i>	Pombao-mwefu	Zaire	Pulp
<i>Vangueria acutiloba</i> Robyns	East Africa	Pulp
<i>Vangueria apiculata</i> K. Schum.	East Africa	Pulp
<i>Vangueria esculenta</i> S. Moore	Munjiro	Mozambique	Pulp
<i>Vangueria infausta</i> Burch.	Wild medlar, mabolela	Equatorial and southern Africa	Pulp
<i>Vangueria madagascariensis</i> J.F. Gmel.	Spanish tamarind	Madagascar	Overripe pulp
<i>Vangueria reygartii</i>	Bolenge	Zaire	
<i>Vangueria tomentosa</i> Hochst.	Wild medlar	Equatorial and southern Africa	Pulp
<i>Vangueria venosa</i> Hochst.	Wild medlar	Africa	Pulp
<i>Vangueriopsis lanciflora</i> Robyns	Wild medlar	Southern Africa	Pulp
<i>Warburgia ugandensis</i> Sprague	East Africa	Pulp

Scientific name	Common name	Where found	Part used
Rutaceae			
<i>Calodendron capensis</i> Thunb.	Cape chestnut	Southern Africa	Nut
<i>Clausena anisata</i> Hook. f. ex Benth.	Mokolokale	Zaire, southern Africa	Pulp
<i>Feretia apodanthera</i> Del.	Northern Cameroon, Chad	Pulp
<i>Oricia swynnertonii</i> Verd.	Zimbabwe	Berries
<i>Teclea afzelii</i> Engler	West Africa	Pulp
<i>Teclea englerima</i>	Kimena	Zaire	Pulp
<i>Teclea natalensis</i>	Bastard ironwood	Southern Africa	Pulp
Salvadoraceae			
<i>Dobera roxburghii</i> Planch.	Tropical Africa	Pulp
<i>Salvadora angustifolia</i>	Lion bush	Southern Africa	Pulp
<i>Salvadora persica</i> L.	Toothbrush tree	Scattered through- out Africa	Pulp
Sapindaceae			
<i>Aphania senegalensis</i> Radlk.	Soapberry	Senegal, east Africa	Pulp
<i>Blighia milbraedii</i>	Kokole	Zaire	Pulp (aril)
<i>Blighia wildemaniana</i> Gilg. ex De Wild.	Bosi	Zaire	Pulp (aril)
<i>Cardiospermum alatum</i>	Southern Africa	Pulp (aril)
<i>Cardiospermum halicacabum</i> L.	Pumpum	Northern Cameroon	Pulp
<i>Chytranthus gerardii</i> De Wild.	Zaire	Pulp
<i>Chytranthus macrobotrys</i> Exell. et Mendonca	Bodumbe	West Africa	Pulp
<i>Chytranthus mannii</i> Hook. f.	Tropical Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Chytranthus mortehanii</i> De Voldere	Odomba	Tropical Africa	Pulp
<i>Deinbollia borbonica</i> Scheff.	Mkilimu	Kenya	Pulp
<i>Deinbollia giorgii</i>	Mombia	Zaire	Pulp
<i>Deinbollia grandifolia</i> Hook. f.	Tropical Africa	Pulp, seed
<i>Deinbollia laurentii</i>	Lifake	Zaire	Pulp
<i>Deinbollia pinnata</i> Schum. et Thonn.	Tropical Africa	Pulp
<i>Deinbollia pynaertii</i>	Eshu	Zaire	Pulp
<i>Deinbollia variabilis</i>	Limbangi	Zaire	Pulp
<i>Eriocoelum microspermum</i>	Boembe	Zaire	Pulp
<i>Eriocoelum racemosum</i> Baker	Ivory Coast	Pulp
<i>Lecaniodiscus cupanioides</i> Planch. ex Benth.	West Africa	Pulp
<i>Papea capensis</i> Eckl. et Zeyh.	Wild plum	Southern Africa	Pulp
<i>Paullinia pinnata</i> L.	Lusambo	West Africa	Pulp
<i>Sapindus senegalensis</i> Poir.	Senegal cherry	West Africa	Pulp
<i>Zanha golungensis</i> Hiern.	Togo, Malawi	Pulp
Sapotaceae			
<i>Afrosersalisia afzelii</i> A. Chev.	West Africa	Pulp
<i>Afrosersalisia cerasifera</i> Aubrév.	Equatoual Africa	Pulp
<i>Afrosersalisia malchairi</i>	Ebe	Zaire	Pulp
<i>Aningueria robusta</i> Aubrév. et Pellegr.	Tropical Africa	Pulp
<i>Baillonella toxisperma</i> Pierre	Djave	Tropical Africa	Nut
<i>Bequaertiodendron magalismontanum</i> Heine et J. H. Hemsley	Musambya	Tropical Africa	Pulp
<i>Bequaertiodendron natalina</i> Heine et J. H. Hemsley	Mwamba	Kenya	Pulp
<i>Bequaertiodendron oblanceolatum</i> Heine et J. H. Hemsley	Tropical Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Chrysophyllum albidum</i> G. Don	White star apple	Tropical Africa	Pulp
<i>Chrysophyllum brieiyi</i>	Kalolongi	Zaire	Pulp
<i>Chrysophyllum claussensi</i>	Agbulu	Zaire	Pulp
<i>Chrysophyllum delevoiyi</i> De Wild.	Mwalu, African star apple	Zaire, west Africa	Pulp
<i>Chrysophyllum lacourtianum</i> De Wild	Bonono	West Africa, Zaire	Pulp
<i>Chrysophyllum longifolium</i>	Inginge	Zaire	Pulp
<i>Chrysophyllum longipes</i>	Amekwiru	Zaire	Pulp
<i>Chrysophyllum lungi</i>	Lungi	Zaire	Pulp
<i>Chrysophyllum magalis-montana</i> Sond.	Stam vrugte	Southern Africa	Pulp
<i>Chrysophyllum mortehani</i>	Bosabe	Zaire	Pulp
<i>Chrysophyllum obovatum</i> Sabine	Tropical Africa	Pulp
<i>Chrysophyllum perpulchrum</i> Mildbr. ex Hutch. et Dalz.	Monkey star apple	Tropical Africa	Pulp
<i>Chrysophyllum pruniforme</i> Pierre ex Engler	Prunier du Gabon	West Africa	Pulp
<i>Chrysophyllum vermoeseni</i>	Dilonge	Zaire	Pulp
<i>Malacantha alnifolia</i> Pierre	Bulanga	Tropical Africa, Zaire	Pulp
<i>Manilkara butugi</i> Chiov.	Ludulio	Kenya	Pulp
<i>Manilkara cuneifolia</i> Dubard	N-kunya	Uganda	Pulp
<i>Manilkara mochisia</i> Dubard	Mnago	East Africa	Pulp
<i>Manilkara obovata</i> J. H. Hemsley	African pearwood	West Africa	Pulp
<i>Mimusops affinis</i>	Mungagu	Zaire	Pulp
<i>Mimusops angolensis</i>	Kungulu	Zaire	Pulp
<i>Mimusops bagshawei</i> S. Moore	East and southern Africa	Pulp
<i>Mimusops boonei</i> var. <i>acuminata</i>	Bulongo	Zaire	Pulp
<i>Mimusops djave</i> Engler	Muabi	Tropical Africa, Zaire	Pulp, seed (oil)

Scientific name	Common name	Where found	Part used
<i>Mimusops giorgii</i>	Mutondo	Zaire	Pulp
<i>Mimusops heckelii</i> Hutch. et J. M. Dalz.	Baco nut	Tropical Africa	Seed (oil)
<i>Mimusops kummel</i> Bruce	East and southern Africa	Pulp
<i>Mimusops obovata</i>	Red milkwood	Southern Africa	Pulp
<i>Mimusops schimpferi</i> Hochst.	Egypt, Ethiopia	Pulp
<i>Mimusops zeyheri</i> Sond.	Transvaal milk-wood	Zambia southern Africa	Pulp
<i>Neolemonniera adolfi-friderici</i>	Muhagi	Zaire	Pulp
<i>Neolemonniera clitandrifolia</i> Heine	Tropical Africa	Pulp, seed
<i>Neolemonniera inerme</i>	White milkwood	Southern Africa	Pulp
<i>Omphalocarpum agglomeratum</i>	Sangasanga	Zaire	Pulp
<i>Omphalocarpum bomanehense</i>	Bofamba	Zaire	Pulp
<i>Omphalocarpum boyankombo</i>	Boyankombo	Zaire	Pulp
<i>Omphalocarpum brieyi</i>	Nsala	Zaire	Pulp
<i>Omphalocarpum busange</i>	Busange	Zaire	Pulp
<i>Omphalocarpum ghesquierei</i>	Bomate, sanga sanga	Zaire	Pulp
<i>Omphalocarpum laurentii</i>	Mubata	Zaire	Pulp
<i>Omphalocarpum lujai</i>	Bodimba	Zaire	Pulp
<i>Omphalocarpum mortehani</i>	Bolubu	Zaire	Pulp
<i>Omphalocarpum procerum</i> Beauv.	Ghana, west Africa	Pulp (soup)
<i>Omphalocarpum sankuruensis</i>	Illula	Zaire	Pulp
<i>Omphalocarpum vermoeseni</i>	Salala	Zaire	Pulp
<i>Pachystela brevipes</i> Baill. ex Engler	Mopika	Tropical Africa	Pulp
<i>Pachystela longistyla</i>	Bokoloku	Zaire	Pulp
<i>Pachystela msolo</i> Engler	Monbongome	Uganda, Kenya, Zaire	Pulp
<i>Sideroxylon inerme</i> L.	Milkwood	Southern Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Synsepalum attenuatum</i> Hutch. et J. M. Dalz.	Miracle fruit	Nigeria	Pulp
<i>Synsepalum dulcificum</i> Daniel	Miracle fruit	Dahomey, Ghana, Zaire	Pulp
<i>Synsepalum glychdorum</i> Wernham	Miracle fruit	Tropical Africa	Pulp
<i>Synsepalum stipulatum</i> Engler	Miracle fruit	Tropical Africa	Pulp
<i>Synsepalum subcordatum</i> De Wild	Tropical Africa	Pulp
Sarcolaenaceae			
<i>Rhodolaena bakeriana</i> Baill.	Fotona	Madagascar	Pulp
Scytopetalaceae			
<i>Scytopetalum tieghemii</i> Hutch. et Dalz.	Sierra Leone	Pulp
Simarubaceae			
<i>Odyendea gabonensis</i> Engler	Gabon	Nut
Smilacaceae			
<i>Smilax kraussiana</i> Meisn.	Wait-a-bit	Zaire	Berries
Sterculiaceae			
<i>Cola acuminata</i> Schott et Endl.	Abata kola	West Africa	Seeds
<i>Cola caricifolia</i> K. Schum.	Monkey cola	West Africa	Seeds, pulp
<i>Cola chlamydantha</i> K. Schum.	Ekom	Cameroon	Pulp
<i>Cola cordifolia</i> R. Br.	Boro	Zaire, tropical Africa	Pulp, seeds
<i>Cola derumieri</i>	Viniu	Zaire	Pulp
<i>Cola diversifolia</i> De Wild. et Th. Dur.	Ikaie, kurrajong	Zaire, tropical Africa	Seeds
<i>Cola gillettii</i> De Wild.	Skaie	Tropical Africa, Zaire	Pulp
<i>Cola griseiflora</i>	Mokekeri	Zaire	Pulp

Scientific name	Common name	Where found	Part used
<i>Cola heterophylla</i> Schott. et Endl.	Ikaie	Tropical Africa, Zaire	Seeds
<i>Cola lateritia</i> K. Schum.	Likoko	Sierra Leone to Zaire	Pulp
<i>Cola laurentii</i>	Vuvunga	Zaire	Pulp
<i>Cola lepidola</i>	Pulp
<i>Cola nalaensis</i>	Boboi	Zaire	Pulp
<i>Cola nitida</i> Schott et Endl.	Kola	Tropical Africa	Seeds
<i>Cola pachycarpa</i>
<i>Cola rhodophylla</i>	Mbwakila	Zaire	Pulp
<i>Cola subverticillata</i>	Ekongo	Zaire	Pulp
<i>Cola togoensis</i> Engler et Krause	Monkey cola	West Africa	Seeds
<i>Cola variantifolia</i>	Lokeke	Zaire	Pulp
<i>Cola verticillata</i> Stapf ex A. chev.	Slipperly cola	West Africa	Seeds
<i>Hildegardia barteri</i> Kosterm.	West Africa	Seeds
<i>Scaphopetalum amoenum</i> A. Chev.	Liberia, Ivory Coast	Seed
<i>Sterculia foetida</i> L.	Javo olive	Senegal	Seed
<i>Sterculia oblonga</i> Mart.	Cameroon	Seed
<i>Sterculia setigera</i> Del.	West Africa, Uganda	Seed
Strychnaceae			
<i>Strychnos boonei</i>	Malekwe	Zaire	Pulp
<i>Strychnos cocculoides</i> Baker	Polopopo, kaffir orange	Zaire, southern Africa	Pulp
<i>Strychnos congolana</i>	Goyo	Zaire	Pulp
<i>Strychnos dale</i>	Dale	Zaire	Pulp
<i>Strychnos decussata</i> Gilg.	Mdolongwe, cape teak	Kenya, southern Africa	Pulp
<i>Strychnos dewevrei</i> Gilg.	Mbundu	Zaire	Pulp
<i>Strychnos dundusanensis</i>	Benge	Zaire	Pulp
<i>Strychnos gerrardii</i> N. E. Br.	Monkey apple	Mozambique, Swaziland	Pulp
<i>Strychnos henningsii</i> Gilg.	Cape hard pear	Southern Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Strychnos innocua</i> Del.	Monkey apple	Uganda, tropical Africa	Pulp
<i>Strychnos likimiensis</i>	Bosisilit	Zaire	Pulp
<i>Strychnos malchairi</i>	Mobau	Zaire	Pulp
<i>Strychnos miniungansamba</i>	Kakunta-puku	Zaire	Pulp
<i>Strychnos mortehani</i>	Mongonda	Zaire	Pulp
<i>Strychnos pungens</i> Solered.	Drikondu, kaffir orange	Zaire, southern Africa	Pulp
<i>Strychnos reygaerti</i>	Malegwe	Zaire	Pulp
<i>Strychnos schumanniana</i> Gilg.	Southern Africa	Pulp
<i>Strychnos spinosa</i> Lam.	Natal orange	Southern Africa, Madagascar	Pulp



Figure 39.—*Strychnos spinosa*, a fruit with edible pulp and poisonous seeds.

Scientific name	Common name	Where found	Part used
<i>Strychnos subaquatica</i>	Benge	Zaire	Pulp
<i>Strychnos suberosa</i> De Wild.	Polopopo	Zaire	Pulp
<i>Strychnos unguacha</i> A. Rich.	Sanza	Zaire	Pulp
<i>Strychnos vacacoua</i> Baill.	Bakanko	Madagascar	Pulp
<i>Strychnos volkensis</i> Gilg. ex Engl.	Moage	East Africa	Pulp
Thymelacaceae			
<i>Dicranolepsis baertsiana</i>	Intoe	Zaire	Pulp
<i>Dicranolepsis oligantha</i>	Limbala	Zaire	Pulp
<i>Dicranolepsis persei</i> Cummins	Ghana	Pulp
<i>Dicranolepsis pulcherrima</i>	Embala	Zaire	Pulp
<i>Peddiea africana</i>	Southern Africa	Pulp
<i>Peddiea fischeri</i> Engl.	Kurandoli	Guinea	Pulp
Tiliaceae			
<i>Desplatsia chrysochlamys</i> Milbr. et Burret	Central Africa	Berries
<i>Desplatsia dewevrei</i> Burret	Nokamba	Central Africa, Zaire	Berries
<i>Desplatsia subericarpa</i>	Southern Africa	Berries
<i>Grewia barteri</i> Burret	Gurku	Northern Nigeria	Berries
<i>Grewia bicolor</i> Juss.	Imijij dargaza	Mauritania, Nigeria, southern Africa	Berries
<i>Grewia caffra</i>	Zaire	Berries
<i>Grewia carpinifolia</i> Juss.	Ntamba	West Africa, Zaire	Berries
<i>Grewia cissoides</i> Hutch. et. Dalz.	Northern Cameroon	Berries
<i>Grewia claessensi</i>	Akamba	Zaire	Berries
<i>Grewia conocarpa</i> K. Schum.	Tanzania	Berries
<i>Grewia coriacea</i>	Zaire	Berries
<i>Grewia ectasicarpa</i> S. Moore	Msokote	Kenya	Berries

Scientific name	Common name	Where found	Part used
<i>Grewia flava</i> DC.	Brandy bush, wild currant	Southern Africa	Berries
<i>Grewia flavescens</i> Juss.	Abba	Tropical and southern Africa	Berries
<i>Grewia homblei</i>	Malembwe	Zaire	Berries
<i>Grewia inaequilatera</i>	Southern Africa	Berries
<i>Grewia kapiensis</i>	Butola	Zaire	Berries
<i>Grewia lasiocarpa</i>	Elephant's ear	Southern Africa	Berries
<i>Grewia malacarpa</i>	Abasa	Zaire	Berries
<i>Grewia megalocarpa</i> Juss.	Tropical Africa	Berries
<i>Grewia mollis</i> Juss.	Kpoyo, gombo	Tropical Africa, Zaire	Berries
<i>Grewia monticola</i>	Zaire	Berries
<i>Grewia occidentalis</i>	Four-corners-berry	Southern Africa	Berries
<i>Grewia pachycalyx</i> K. Schum.	Tanzania	Berries
<i>Grewia pinnatifida</i>	Mabasa, epumbu	Zaire	Berries
<i>Grewia pubescens</i> Beauv.	West Africa	Berries
<i>Grewia robusta</i>	Southern Africa	Berries
<i>Grewia sereti</i>	Masani	Zaire	Berries
<i>Grewia similis</i> K. Schum.	East Africa	Berries
<i>Grewia subargentea</i>	Bakba, balawa	Zaire	Berries
<i>Grewia tenax</i> Fiori	Gleia	Western Sahara, Nigeria, Sudan	Berries
<i>Grewia trichocarpa</i> Hochst. ex A. Rich.	East Africa	Berries
<i>Grewia venusta</i>	Mulembe	Zaire	Berries
<i>Grewia villosa</i> Willd.	Goursoumi	Tropical Africa	Berries
<i>Grewia woodiana</i> K. Schum.	Malawi	Berries
<i>Leptonychia</i> <i>batangensis</i> Burret	Bofumbo	Zaire	Berries
<i>Leptonychia</i> <i>multiflora</i>	Indembu	Zaire	Berries
Uapacaceae			
<i>Uapaca albida</i>	Masuku	Zaire	Pulp
<i>Uapaca</i> <i>angustipyrena</i>	Djangasenge	Zaire	Pulp
<i>Uapaca bossenge</i>	Bosenge	Zaire	Pulp
<i>Uapaca brieyi</i>	Samfi	Zaire	Pulp
<i>Uapaca casteelsi</i>	Bosenge na mokili	Zaire	Pulp
<i>Uapaca clusioides</i> Baker	Tapia	Madagascar	Pulp
<i>Uapaca corbisieri</i>	Djangasenge	Zaire	Pulp
<i>Uapaca dubia</i> De Wild.	Malobe	Zaire	Pulp

Scientific name	Common name	Where found	Part used
<i>Uapaca ealeansis</i>	Bosenge na mokili	Zaire	Pulp
<i>Uapaca esculenta</i> A. Chev. ex Aubrév. et Leandri	West Africa	Pulp
<i>Uapaca ferrari</i>	Makala	Zaire	Pulp
<i>Uapaca goosensi</i>	Djangasenge	Zaire	Pulp
<i>Uapaca guineensis</i> Muell.-Arg.	Sugarplum, bosenge na mai	Equatorial Africa	Pulp
<i>Uapaca heudelotii</i> Baill.	Mbula	Equatorial Africa	Pulp
<i>Uapaca homblei</i>	Masuku	Zaire	Pulp
<i>Uapaca kibuati</i>	Kibuati	Zaire	Pulp
<i>Uapaca kirkiana</i> Muell.-Arg.	Wild loquat, mzhanzhe, masuku	Zambia, Malawi, Zaire, southern Africa	Pulp
<i>Uapaca laurenti</i>	Bosenge	Zaire	Pulp
<i>Uapaca lebruni</i>	Bosenge	Zaire	Pulp
<i>Uapaca macrostipulata</i>	Bosenge na mokili	Zaire	Pulp
<i>Uapaca masuku</i>	Masuku	Zaire	Pulp
<i>Uapaca multinervata</i>	Bosenge na mai	Zaire	Pulp
<i>Uapaca munamensis</i>	Tokongo	Zaire	Pulp
<i>Uapaca meo-masuku</i>	Masuku	Zaire	Pulp
<i>Uapaca nitida</i> Muell.-Arg.	Musenge	Zaire	Pulp
<i>Uapaca pilosa</i> Hutch.	Mukonkola	Tropical Africa	Pulp
<i>Uapaca pynaerti</i>	D'angasenge	Zaire	Pulp
<i>Uapaca robynsi</i>	Misuku	Zaire	Pulp
<i>Uapaca samfi</i>	Samfi	Zaire	Pulp
<i>Uapaca sansibarica</i> Pax	Tropical Africa	Pulp
<i>Uapaca staudii</i> Pax	West Africa	Pulp
<i>Uapaca togoensis</i> Pax	Tropical Africa	Pulp
<i>Uapaca vanhouttei</i>	Nkalankala kimasa	Zaire	Pulp
Ulmaceae			
<i>Celtis africana</i>	Cannibal stinkwood	Southern Africa	Pulp
<i>Celtis briei</i> De Wild.	Diania	Zaire	Pulp
<i>Celtis durandii</i>	Lingenge	Zaire	Pulp
<i>Celtis integrifolia</i> Lam.	Nettle tree	Tropical Africa	Pulp
<i>Trema orientalis</i> Blume	Esese, pigeonwood	Zaire, southern Africa	Pulp

Scientific name	Common name	Where found	Part used
Urticaceae			
<i>Musanga cecropiodes</i> R. Br.	Corkwood, umbrella tree, mambamba	Zaire	Berries
<i>Musanga smithii</i> R. Br.	Tropical Africa	Pulp (beverage)
<i>Myrianthus arboreus</i> Beauv.	Mobambu	West Africa, Zaire	Nut
<i>Myrianthus holstii</i> Engler	Yellow giant mul- berry, mwamba	Zaire, east Africa	Nut
<i>Myrianthus libericus</i> Rendle	Liberia	Nut
<i>Myrianthus preussi</i>	Ekoka	Zaire	Nut
<i>Myrianthus serratus</i> Benth.	Anyankoma	West Africa	Nut
Verbenaceae			
<i>Lantana camara</i> L.	Lantana	Tropical Africa	Berries
<i>Lantana repens</i>	Wild rosmary	Zaire	Berries
<i>Lantana rhodesiensis</i> Moldenke	East Africa	Berries
<i>Lantana rugosa</i>	Birds brandy	Zaire	Berries
<i>Lantana trifolia</i> L.	Lantana	Tropical Africa	Berries
<i>Premna holstii</i> Guerke	Mvumbangombe	Tropical Africa	Berries
<i>Vitex bequaerti</i>	Musuku	Zaire	Berries
<i>Vitex congolensis</i>	Bolombe	Zaire	Berries
<i>Vitex crenata</i> A. Chev.	Alia	Equatorial Africa	Berries
<i>Vitex ferruginea</i> Schum. et Thonn.	West Africa	Berries
<i>Vitex fischeri</i> Guerke	Tanzania	Berries
<i>Vitex grandifolia</i> Guerke	West Africa	Berries
<i>Vitex huillensis</i>	Molankunda	Zaire	Berries
<i>Vitex kapiensis</i> De Wild.	Mufutu	Zaire	Berries
<i>Vitex keniensis</i> Turrill	Tanzania	Berries
<i>Vitex longipetiolata</i> Guerke	Equatorial Africa	Berries
<i>Vitex madiensis</i> Oliv.	Mufutu, nembule	Zaire	Berries
<i>Vitex micrantha</i> Guerke	Liberia	Berries
<i>Vitex mombassae</i> Vatke	Samba	Tanzania, Malawi, Zaire	Berries

Scientific name	Common name	Where found	Part used
<i>Vitex payos</i> Merrill	Zimbabwe	Berries
<i>Vitex phaeotricha</i> Mildbr. ex Pieper	Equatorial Africa	Berries
<i>Vitex polyantha</i>	Mufutu-kinka	Zaire	Berries
<i>Vitex poora</i> Corbishley	Stinkbessie, stickberry	Southern Africa	Berries
<i>Vitex rivularis</i> Guerke	West Africa	Berries
<i>Vitex simplicifolia</i> Oliv.	West and equatorial Africa	Berries
<i>Vitex strickeri</i> Vatke et Hildebr.	Tanzania	Berries
<i>Vitex thomasi</i>	Mufutu	Zaire	Berries
<i>Vitex thonneri</i>	Esesele	Zaire	Berries
<i>Vitex vermoeseni</i>	Palabikunda	Zaire	Berries
<i>Vitex wellensi</i>	Mbamba	Zaire	Berries
<i>Vitex welwitschii</i> Guerke	Momposo	Zaire	Berries
<i>Vitex zeyheri</i>	Pipestem tree	Southern Africa	Berries
Vitidaceae			
<i>Ampelocissus abyssinica</i> Planch.	Tanzania	Berries
<i>Ampelocissus bombycina</i> Planch.	West Africa	Berries
<i>Ampelocissus calophylla</i>	Bonze	Zaire	Berries
<i>Ampelocissus cavicaulis</i> Planch.	Mingonsa	Zaire	Berries
<i>Ampelocissus chantinii</i>	Kisangama	Zaire	Berries
<i>Ampelocissus edulis</i> Gilg. et Brandt.	Kansugana	Zaire	Berries
<i>Ampelocissus elephantina</i> Planch.	Vigne de Madagascar	Madagascar	Berries
<i>Ampelocissus gracilipes</i> Stapf	West Africa	Unripe berries
<i>Ampelocissus grantii</i> Planch.	Wild grape	West Africa, Zimbabwe	Berries
<i>Ampelocissus lecardii</i> Planch.	West Africa	Berries
<i>Ampelocissus leonensis</i> Planch.	West Africa	Berries
<i>Ampelocissus malchairi</i>	Libakoko	Zaire	Berries
<i>Ampelocissus multistriata</i> Planch.	Tropical Africa	Berries

Scientific name	Common name	Where found	Part used
<i>Ampelocissus schimperiana</i> Hochst.	Sudan	Berries
<i>Ampelocissus venenosa</i>	Milundu	Zaire	Berries
<i>Ampelocissus verdickii</i>	Munganza	Zaire	Berries
<i>Cissus adenocaulis</i> Steud. ex A. Rich.	Madapa	Zaire	Berries
<i>Cissus afzelii</i>	Monzonzo	Zaire	Berries
<i>Cissus aralioides</i> Planch.	Elongo	Zaire, west Africa	Berries
<i>Cissus arguta</i> Hook. f.	West Africa	Berries
<i>Cissus barbeyana</i>	Ngula	Zaire	Berries
<i>Cissus barteri</i>	Boloko	Zaire	Berries
<i>Cissus bullata</i> Gilg. et Brandt.	Tropical Africa	Berries
<i>Cissus caesia</i> Afzel.	West Africa	Berries
<i>Cissus chevalieri</i> Gilg. et Brandt.	West Africa	Berries
<i>Cissus cornifolia</i> Planch.	Moganza	Zaire	Berries
<i>Cissus dasypleuris</i>	Jackal grapes	Southern Africa	Berries
<i>Cissus debilis</i>	Gabo	Zaire	Berries
<i>Cissus deweverei</i>	Kuobegela	Zaire	Berries
<i>Cissus diversilobatus</i> C. A. Smith	Southern Africa	Berries
<i>Cissus doeringii</i> Gilg. et Brandt.	Tropical Africa	Berries
<i>Cissus flavicans</i> Planch.	Tropical Africa	Berries
<i>Cissus gilletti</i>	Ngalanda	Zaire	Berries
<i>Cissus guerkeana</i>	Bilabila	Zaire	Berries
<i>Cissus homblei</i>	Bubonbolin	Zaire	Berries
<i>Cissus integrifolia</i>	Lendja	Zaire	Berries
<i>Cissus jatrophoides</i> Planch.	Tropical Africa	Berries
<i>Cissus lonicerifolius</i>	Pepper bush	Southern Africa	Berries
<i>Cissus mugansa</i>	Mugansa	Zaire	Berries
<i>Cissus natalitus</i>	Tickberry bush	Southern Africa	Berries
<i>Cissus obovata-oblonga</i>	Sammaba	Zaire	Berries
<i>Cissus orondo</i> Gilg. et Bemed.	Tropical Africa	Berries
<i>Cissus plamatifolia</i> Planch.	West Africa	Berries
<i>Cissus petiolata</i>	Bokengo	Zaire	Berries
<i>Cissus peynaerti</i>	Gwakulu	Zaire	Berries
<i>Cissus polyantha</i>	Idjongo	Zaire	Berries
<i>Cissus populnea</i> Guill. et Perr.	Tropical Africa	Berries

Scientific name	Common name	Where found	Part used
<i>Cissus producta</i>	Abalabala	Zaire	Berries
<i>Cissus quadrangularis</i> L.	Climbing cactus	Tropical and southern Africa	Berries
<i>Cissus rubiginosa</i> Planch.	Mokila na kabonde	West Africa, Zaire	Berries
<i>Cissus smithiana</i>	Mosembe	Zaire	Berries
<i>Cissus succulentus</i>	Snake grapes	Southern Africa	Berries
<i>Cissus unguiformifolius</i> C. A. Smith	Southern Africa	Berries
<i>Cissus woodii</i> Gilg. et Brandt.	Southern Africa	Berries
<i>Rhoicissus capensis</i> Planch.	Wild grape	Southern Africa	Berries
<i>Rhoicissus cuneifolia</i> Planch.	Southern Africa	Berries
<i>Rhoicissus digitata</i>	Wild potato	Southern Africa	Berries
<i>Rhoicissus erythrodes</i> Planch.	Southern Africa	Berries
<i>Rhoicissus revouillii</i> Planch.	Tropical Africa	Berries
<i>Rhoicissus rhomboidea</i> Planch.	Kaffir ropewood	Southern Africa	Berries
<i>Rhoicissus tomentosa</i>	Monkey rope, wild grape	Southern Africa	Berries
<i>Rhoicissus tridentata</i> Wild. et Dummond	Wild grape	Malawi, southern Africa	Berries
<i>Rhoicissus verdickii</i>	Kaluma-kalendja	Zaire	Berries
<i>Vitis labrusa</i> L.	Fox grape	Madagascar	Berries
<i>Vitis microdiptera</i> Baker	Madagascar	Berries
<i>Vitis multistrata</i> Baker	Tropical Africa	Berries
Zingiberaceae			
<i>Aframomum angustifolium</i> K. Schum.	Longozy	Madagascar, Tanzania	Pulp
<i>Aframomum daniellii</i> K. Schum.	Bastard melengueta	Southern Africa	Pulp
<i>Aframomum latifolium</i> K. Schum.	West Africa	Pulp

Scientific name	Common name	Where found	Part used
<i>Aframomum sanguineum</i> K. Schum.	Matungulu	Equatorial Africa	Pulp
<i>Aframomum sulcatum</i> K. Schum.	West Africa	Pulp

6. Minor Fruits of Australia, Southeast Asia, and the Pacific Islands

Scientific name	Common name	Where found	Part used
Anacardiaceae			
<i>Buchanania florida</i> Shauer	Xang tao	Vietnam	Seeds
<i>Buchanania sessilifolia</i> Blume	Malaysia	Pulp
<i>Dracontomelum dao</i> Merr. et Rolfe	Dao	Indonesia, Philippines	Pulp
<i>Dracontomelum edule</i> Skeels	Lamio	Indonesia	Pulp
<i>Dracontomelum sylvestre</i> Blume	Indonesia	Pulp
<i>Dracontomelum vitiense</i> Engler	Fiji	Pulp
<i>Gluta renghas</i> L.	Indonesia, Malaysia	Seed
<i>Gluta velutina</i> Blume	Paknam	Indonesia, Malaysia, Thailand	Pulp
<i>Mangifera altissima</i> Blanco	Pahun	Malaysia, Philippines	Pulp
<i>Mangifera balba</i> Gen.	Indonesia	Pulp
<i>Mangifera caloneura</i> Kurz.	Thailand	Pulp
<i>Mangifera camptosperma</i>	Thailand	Pulp
<i>Mangifera cochichinensis</i> Engler	Indonesia, Malaysia	Pulp
<i>Mangifera dupperreana</i> Pierre	Queo	Vietnam	Pulp
<i>Mangifera equina</i> Gen.	Xoai ngua	Vietnam	Pulp
<i>Mangifera gracilipes</i>	Thailand	Pulp
<i>Mangifera kemanga</i> Blume	Kemang	Malaysia	Pulp
<i>Mangifera lagenifera</i> Griff.	Lanjut	Malaysia	Pulp
<i>Mangifera laurina</i> Blume	Monjet	Indonesia	Pulp
<i>Mangifera longipes</i> Griff.	Malaysia	Pulp
<i>Mangifera longipetiolata</i> King	Malaysia, Thailand	Pulp
<i>Mangifera macrocarpa</i> Blume	Indochina, Indonesia	Pulp

Scientific name	Common name	Where found	Part used
<i>Mangifera maingayi</i> Hook. f.	Malaysia	Pulp
<i>Mangifera microphylla</i> Griff.	Malaysia	Pulp
<i>Mangifera minor</i> Blume	Indonesia to Pacific Islands	Pulp
<i>Mangifera oblongifolia</i> Hook. f.	Malaysia, Thailand	Pulp
<i>Mangifera oryza</i> Gen.	Indochina	Pulp
<i>Mangifera pentandra</i>	Thailand	Pulp
<i>Mangifera pentaphylla</i> Hook. f.	Malaysia	Pulp
<i>Mangifera reba</i> Pierre	Xoai som	Vietnam	Pulp
<i>Mangifera rumphii</i> Pierre	Indonesia	Pulp
<i>Mangifera siamensis</i> Warb.	Thailand	Pulp
<i>Mangifera sylvatica</i> Roxb.	Indochina	Pulp
<i>Mangifera verticillata</i> C. B. Rob.	Bauno	Philippines	Pulp
<i>Semecarpus atra</i> Veill.	New Caledonia	Seeds
<i>Semecarpus cassuvium</i> Roxb.	Indonesia, Malaysia	Fruit stalk
<i>Semecarpus cuneiformis</i> Blanco	Ligas	Philippines	Fruit stalk
<i>Semecarpus gigantifolia</i> Vidal	Mandu	Philippines	Fruit stalk
Annonaceae			
<i>Alphonsea elliptica</i> Hook. f. et Thoms.	Malaysia	Pulp
<i>Alphonsea ventricosa</i> Hook. f. et Thoms.	Nogacola	Malaysia	Pulp
<i>Aphania ochnoides</i> Pierre	Thailand	Pulp, seed
<i>Aphania viridis</i> Pierre	Thailand	Pulp, seed
<i>Arytera littoralis</i> Blume	Indonesia, Malaysia	Pulp
<i>Cyathocalyx globosus</i> Merr.	Philippines	Pulp
<i>Desmos mesnyi</i> Pierre	Unone	Indochina	Pulp
<i>Goniothalamus repevensis</i> Pierre	Indochina	Pulp

Scientific name	Common name	Where found	Part used
<i>Oxymitra biglandulosa</i> Scheff.	Malaysia	Pulp
<i>Polyalthia fruticosa</i> Lour.	Cay bogie	Burma, Malaysia, Vietnam	Pulp
<i>Sphaerocoryne aberrans</i> Ridl.	Malaysia, Vietnam	Pulp
<i>Stelechocarpus burahol</i> Hook. f.	Kepel	Indonesia, Malaysia	Pulp
<i>Uvaria dulcis</i> Dun.	Indonesia, Malaysia	Pulp
<i>Uvaria lancifolia</i> Merr.	Calabao	Philippines	Pulp
<i>Uvaria macrophylla</i> Roxb.	Malaysia	Pulp
<i>Uvaria purpurea</i> Blume	Indonesia, Malaysia	Pulp
<i>Uvaria redleyi</i> King	Malaysia	Pulp
<i>Uvaria rufa</i> Blume	Indonesia, Malaysia	Pulp
<i>Uvaria sorzogonensis</i> Presl.	Philippines	Pulp
Apocynaceae			
<i>Chilocarpus denudatus</i> Blume	Indonesia, Philippines	Pulp
<i>Leuconotis eugeniifolius</i> DC.	Malaysia	Pulp
<i>Melodinus monogynus</i> Roxb.	Malaysia	Pulp, seed
<i>Ochrosia littoralis</i> Merr.	Philippines	Seeds
<i>Ochrosia oppositifolia</i> K. Schum.	Tropical Asia	Seeds
<i>Parameria paniculatum</i> Benth.	Serapit	Indonesia	Pulp
<i>Urceola elastica</i> Roxb.	Malaysia	Seeds
<i>Vallaris heynii</i> Spreng.	Chama net	Malaysia, Thailand	Pulp
<i>Willughbeia coriacea</i> Wall.	Malaysia	Pulp
<i>Willughbeia dulcis</i> Ridl.	Malaysia	Pulp

Scientific name	Common name	Where found	Part used
<i>Willughbeia edulis</i> Roxb.	Goul	Burma, Malaysia	Pulp
Barringtoniaceae			
<i>Barringtonia acutangula</i> Gaertn.	Kamdol	Vietnam	Nut
<i>Barringtonia asiatica</i> Kurz.	Tropical Asia, Pacific Islands	Nut
<i>Barringtonia butonia</i> Forst.	Pacific Islands	Nut
<i>Barringtonia edulis</i> Seem.	Fiji	Nut
<i>Barringtonia excelsa</i> Blume	Pacific Islands	Nut
<i>Barringtonia magnifica</i> Lauter	Pacific Islands	Nut
<i>Barringtonia procera</i> Knuth.	Pacific Islands	Nut
<i>Barringtonia scortechinii</i> King	Malaysia	Nut



Figure 40.—*Uvaria lancifolia*, its bright red fruits borne in a cluster.

Scientific name	Common name	Where found	Part used
Bignoniaceae			
<i>Oroxylum indicum</i> Vent.	Sward fruit tree	Tropical Asia	Young fruit
Bombacaceae			
<i>Boschia microphylla</i> Griff.	Plum mango	Tropical Asia	Pulp
<i>Durio carinatus</i> Mast.	Borneo	Seeds
<i>Durio dulcis</i> Beccari	Borneo	Pulp
<i>Durio grandiflorus</i> Kostermans & Soengeng	Southeast Asia	Pulp
<i>Durio graveolens</i> Beccari	Southeast Asia	Pulp
<i>Durio griffithii</i> Bakh.	Thailand	Pulp
<i>Durio lowianus</i> Scorb.	Thailand	Pulp
<i>Durio malaccensis</i> Planch.	Thailand	Pulp
<i>Durio mansonii</i> Bakh.	Thailand	Pulp
<i>Durio oxleyanus</i> Griff.	Durian daun	Southeast Asia	Pulp
<i>Durio pinganianus</i> Rd.	Thailand	Pulp
<i>Lahia kutejensis</i> Hassk.	Indonesia, Malaysia	Pulp
Burseraceae			
<i>Canariellum</i> <i>oleiferum</i> Engler	New Caledonia	Nut
<i>Canarium</i> <i>amboinensis</i> Hochr.	Java almond	Indonesia	Nut
<i>Canarium</i> <i>decumanum</i> Gaertn.	Indonesia	Nut
<i>Canarium</i> <i>denticulatum</i> Blume	Indonesia	Nut
<i>Canarium</i> <i>grandiflorum</i> Benn.	Malaysia	Nut
<i>Canarium littorale</i> Blume	Kikanari	Indonesia, Malaysia	Nut
<i>Canarium luzonicum</i> A. Gray	Elemi	Malaysia, Philippines	Nut
<i>Canarium</i> <i>mehenbetene</i> Gaertn.	Pacific Islands	Nut
<i>Canarium nitidum</i> Benn.	Malaysia	Nut
<i>Canarium nungi</i> Guill.	Pacific Islands	Nut
<i>Canarium</i> <i>patentinervium</i> Miq.	Indonesia	Nut

Scientific name	Common name	Where found	Part used
<i>Canarium polyphyllum</i> K. Schum.	Indonesia, New Guinea	Nut
<i>Canarium rufum</i> Benn.	Indonesia, Malaysia	Pulp
<i>Canarium secundum</i> Benn.	Malaysia	Nut
<i>Canarium solomonenge</i> Burtt.	Pacific Islands	Nut
<i>Canarium venosum</i> Craib.	Thailand	Nut
<i>Canarium williamsii</i> C. B. Rob.	Gisau	Philippines	Nut
<i>Dacryodes expansa</i> H. J. Lam.	Sabal	Borneo	Pulp
<i>Dacryodes macrocarpa</i> H. J. Lam.	Indonesia	Pulp
<i>Garuga floribunda</i> Decne.	Indonesia	Pulp
<i>Protium javanicum</i> Burm. f.	Bernang	Indonesia	Pulp
<i>Santiria grandiflora</i> Kalkman	Indonesia	Pulp
<i>Santiria laevigata</i> Blume	Indonesia, Malaysia	Pulp
<i>Santiria tomentosa</i> Blume	Indonesia, Malaysia	Pulp
<i>Scutinanthe brunnea</i> Thw.	Indonesia, Malaysia	Pulp
Capparidaceae			
<i>Capparis horrida</i> L. f.	Philippines	Pods
<i>Capparis loureeri</i> Tanaka	Philippines	Pods
<i>Capparis micrantha</i> DC.	Tropical Asia Australia	Pods Pods
<i>Capparis mitchellii</i> Hamilt.	Native orange	Australia	Pods
<i>Crataeva nurvala</i> R. Br.	Garlic pear	Tropical Asia	Pods
<i>Crataeva roxburghii</i> R. Br.	Cambodia	Pods
<i>Crataeva speciosa</i> Volkens.	Abich	Pacific Islands	Pods

Scientific name	Common name	Where found	Part used
Celastraceae			
<i>Kurrima paniculata</i> Wall.	Malaysia, Thailand	Pulp
<i>Salacia flavescens</i> Kurz.	Malaysia, Thailand	Pulp
<i>Salacia grandiflora</i> Kurz.	Ampedal ajam	Malaysia	Pulp
<i>Salacia macrophylla</i> Blume	Malaysia	Pulp
<i>Salacia naumannii</i> Engler	Pacific Islands	Pulp
<i>Salacia prinoides</i> DC.	Tropical Asia	Pulp
<i>Salacia roxburghii</i> Wall.	Salacia	Vietnam	Pulp
<i>Siphonodon</i> <i>celastrinum</i> Griff.	Xungda	Malaysia, Vietnam	Pulp
Chrysobalanaceae			
<i>Parinaria corymbosa</i> Miq.	Indonesia	Pulp
<i>Parinaria excelsa</i> Sabine	Gray plum	Malaysia	Pulp, seed
<i>Parinaria nanda</i> F. Muell.	Nanda	Australia	Pulp
Combretaceae			
<i>Terminalia</i> <i>angustifolia</i> Jacq.	Malaysia	Seeds
<i>Terminalia bellerica</i> Roxb.	Belleric	Tropical Asia	Seeds
<i>Terminalia chebula</i> Retz.	Malaysia	Seeds
<i>Terminalia copelandii</i> Elmer	Indonesia, Philippines	Seeds
<i>Terminalia</i> <i>longespicata</i> Sloot.	Indonesia	Pulp
<i>Terminalia</i> <i>microcarpa</i> Decne.	Indonesia	Pulp
<i>Terminalia sepicana</i> Diels	Indonesia	Pulp
<i>Terminalia</i> <i>solomonensis</i> Exell	Eastern New Guinea	Pulp

Scientific name	Common name	Where found	Part used
Cornaceae			
<i>Alangium slaviifolium</i> Wangerin	Akola	Malaysia	Pulp
Cycadaceae			
<i>Cycas media</i> R. Br.	Australia	Kernels
<i>Cycas revoluta</i> Thunb.	Japanese sago	Tropical Asia, Japan	Kernels
Dichapetalaceae			
<i>Dichapetalum timoriense</i> Engler	Malaysia	Pulp
Dilleniaceae			
<i>Dillenia elliptica</i> Thunb.	Indonesia	Pulp
<i>Dillenia megalantha</i> Merr.	Indonesia	Pulp
<i>Dillenia meliosmifolia</i> Hook. f.	Malaysia	Pulp
<i>Dillenia mindanensis</i> Elm.	Philippines	Pulp
<i>Dillenia obovata</i> Hoogl.	Indonesia, Malaysia	Pulp
<i>Dillenia ovata</i> Wall.	Thiu	Indonesia	Pulp
<i>Dillenia philippensis</i> Rolfe.	Kalmon	Philippines	Pulp
<i>Dillenia reifferscheidia</i> F. Vil.	Malaysia, Philippines	Pulp
<i>Dillenia talaudensis</i> Hoogl.	Malaysia, Indonesia	Pulp
Dipterocarpaceae			
<i>Dryobalanopsis aromatica</i> Gaertn.	Indonesia, Malaysia	Pulp
<i>Dryobalanopsis oblongifolia</i> Dyer	Keladang	Malaysia	Pulp
<i>Shorea apetara</i> Buck	Bornes shorea	Indonesia, Malaysia	Nut
<i>Shorea gisok</i> Foxw.	Gisok	Philippines	Nut
<i>Shorea robusta</i> Gaertn.	Sal tree	Indochina, Malaysia	Nut

Scientific name	Common name	Where found	Part used
<i>Shorea stenoptera</i> Burck	Indonesia	Nut
Ebenaceae			
<i>Diospyros chamaethamnus</i> Millbr.	Australia	Pulp
<i>Diospyros ehretioides</i> Wall.	Thailand	Pulp
<i>Diospyros glandulosa</i> Lace.	Thailand	Pulp
<i>Diospyros lycioides</i> Desf.	Australia	Pulp
<i>Diospyros mollis</i> Griff.	Thailand	Pulp
<i>Diospyros montana</i> Roxb.	Tandam	Southeast Asia, Australia	Pulp
<i>Diospyros packmanii</i> L. B. Clarke	Thailand	Pulp
<i>Diospyros pallens</i> F. White	Australia	Pulp
<i>Diospyros peregrina</i> Guerke	Gab	Tropical Asia	Pulp
<i>Diospyros pyrrocarpa</i> Miq.	Anang	Philippines	Pulp
<i>Diospyros siamensis</i> Hochr.	Thailand	Pulp
<i>Maba buxifolia</i> Per.	Pacific Islands	Seeds
Ehretiaceae			
<i>Cordia dichotoma</i> Forst. f.	Clammy cherry	Tropical Asia	Pulp
<i>Cordia myxa</i> L.	Sapistan	Tropical Asia	Pulp
<i>Cordia subcordata</i> Lamk.	Pacific Islands	Seeds
Elaeocarpaceae			
<i>Elaeocarpus calomala</i> Merr.	Kalomala	Philippines	Pulp
<i>Elaeocarpus edulis</i> Tejasm. et Binn.	Indonesia, Papua New Guinea	Pulp
<i>Elaeocarpus jackianus</i> Wall.	Malaysia	Pulp
<i>Elaeocarpus madopetalus</i> Pierre	Cana	Vietnam	Pulp

Scientific name	Common name	Where found	Part used
<i>Elaeocarpus oppositifolius</i> Miq.	Belimbin	Indonesia	Pulp
<i>Muntingia calabura</i> L.	Manila cherry	Pantropics	Pulp
Eleagnaceae			
<i>Elaeagnus latifolia</i> L.	Bastard oleaster	Malaysia	Pulp
<i>Elaeagnus philippensis</i> Perk.	Lingaro	Philippines	Pulp
Ericaceae			
<i>Gautheria cumingiana</i> Vidal	Philippines	Pulp
<i>Gautheria fragrantissima</i> Wall.	Indian winter-green	Malaysia	Pulp
<i>Vaccinium hasseltii</i> Miq.	Malaysia	Pulp
<i>Vaccinium malaccense</i> Wight	Malaysia	Pulp
<i>Vaccinium myrotoides</i> Miq.	Philippine blueberry	Philippines	Pulp
<i>Vaccinium whitfordii</i> Merr.	Philippines	Pulp
Euphorbiaceae			
<i>Aleurites moluccana</i> Willd.	Candle nut	Pacific Islands	Nut
<i>Antidesma dallachyanum</i> Baill.	Australia	Pulp
<i>Antidesma diandrum</i> Spreng.	Amlı	Southeast Asia	Pulp
<i>Antidesma fruticosa</i> Muell.-Arg.	Indochina	Pulp
<i>Antidesma ghaesembilla</i> Gaertn.	Heloch	Tropical Asia	Pulp
<i>Antidesma montanum</i> Blume	Southeast Asia	Pulp
<i>Antidesma stipulare</i> Blume	Indochina, Malaysia	Pulp
<i>Antidesma tomentosa</i> Blume	Java	Pulp
<i>Antidesma velutinosum</i> Blume	Malaysia	Pulp
<i>Aporosa prainiana</i> King	Malaysia	Pulp

Scientific name	Common name	Where found	Part used
<i>Baccaurea bracteata</i> Muell.-Arg.	Malaysia, Sumatra	Pulp
<i>Baccaurea brevipes</i> Hook. f.	Malaysia	Pulp
<i>Baccaurea dulcis</i> Muell.-Arg.	Chupa, tupa	Southeast Asia	Pulp
<i>Baccaurea griffithii</i> Hook. f.	Malaysia	Pulp
<i>Baccaurea lanceolata</i> Muell.-Arg.	Malaysia	Pulp
<i>Baccaurea macrophylla</i> Muell.-Arg.	Malaysia	Pulp
<i>Baccaurea malayana</i> King	Tampoi	Malaysia, Sumatra	Pulp
<i>Baccaurea parviflora</i> Muell.-Arg.	Malaysia	Pulp
<i>Baccaurea polyneura</i> Hook. f.	Malaysia	Pulp
<i>Baccaurea pyriformis</i> Gage	Malaysia	Pulp
<i>Baccaurea sapida</i> Muell.-Arg.	Leteku	Tropical Asia	Pulp
<i>Baccaurea sylvestris</i> Lour.	Vietnam	Pulp
<i>Baccaurea velutina</i> Ridl.	Malaysia	Pulp
<i>Baccaurea wallichii</i> Hook. f.	Malaysia	Pulp
<i>Baccaurea wrayi</i> King	Malaysia	Pulp
<i>Blumeodendron kurzii</i> J. J. Smith	Malaysia	Pulp
<i>Bridelia minutiflora</i> Hook.	Tropical Asia	Pulp
<i>Bridelia retusa</i> Spreng.	Tropical Asia	Pulp
<i>Elateriospermum</i> <i>tapos</i> Blume	Thailand	Pulp
<i>Euphorbia</i> <i>cambodiana</i> L.	Indochina	Pulp
<i>Fluggia virosa</i> Baill.	Tropical Asia	Pulp
<i>Gelonium multiflorum</i> A. Juss.	Ban-naringa	Malaysia	Pulp
<i>Hymenocardia</i> <i>wallichii</i> Tul.	Malaysia	Pulp
<i>Macaranga tanarius</i> Muell.-Arg.	Philippines	Pulp
<i>Phyllanthus</i> <i>gomphocarpus</i> Hook. f.	Southeast Asia	Pulp

Scientific name	Common name	Where found	Part used
<i>Phyllanthus pectinatus</i> Hook. f.	Malaysia	Pulp
<i>Phyllanthus urinaria</i> L.	Tropical Asia	Pulp
Fagaceae			
<i>Castanopsis argentea</i> A. DC.	Sanintero	Indonesia, Malaysia	Nut
<i>Castanopsis inermis</i> Benth. et Hook. f.	Malaysia, Sumatra	Nut
<i>Castanopsis javanica</i> A. DC.	Indonesia	Nut
<i>Castanopsis malaccensis</i> Gamble	Malaysia	Nut
<i>Castanopsis philippensis</i> Vidal	Philippine chestnut	Philippines	Nut
<i>Castanopsis wallichii</i> King	Malaysia	Nut
Flacourtiaceae			
<i>Flacourtia euphlebica</i> Merr.	Lanagon	Philippines	Pulp
<i>Flacourtia sepiaria</i> Roxb.	Indian plum	Tropical Asia	Pulp
<i>Hemiscorpiia trimera</i> Sloot.	Indonesia	Pulp
<i>Homalium cochinchinensis</i> Druce	Acomas	Vietnam	Pulp
<i>Hydnocarpus anthelmintica</i> Pierre	Thailand to Malaysia	Pulp
<i>Pangium edule</i> Reinw.	Philippines	Seeds
<i>Ryparosa caesia</i> Blume	Indonesia	Pulp
<i>Ryparosa hullettii</i> King	Pitoling	Malaysia	Pulp
<i>Ryparosa multinervosa</i> Sloot	Mausea uru	Indonesia	Pulp
<i>Scolopia spinosa</i> Wark.	Rukem	Malaysia	Pulp
Gnetaceae			
<i>Gnetum brunonisnum</i> Griff.	Indonesia, Malaysia	Pulp

Scientific name	Common name	Where found	Part used
<i>Gnetum genmonoides</i> Brongn.	Indonesia	Pulp
<i>Gnetum latifolium</i> Blume	Bulso	Indonesia, Philippines	Seeds
<i>Gnetum tendifolium</i> Ridl.	Barringtonia climer	Malaysia	Pulp, seed
Guttiferae			
<i>Calophyllum</i> <i>inophyllum</i> L.	Maria	Pantropics	Young seeds
<i>Calophyllum</i> <i>pulcherrimum</i> Wall.	Malaysia	Pulp
<i>Garcinia atroviridis</i> Griff.	Buruguru	Malaysia to Thailand	Pulp
<i>Garcinia bancana</i> Miq.	Indonesia, Malaysia	Pulp
<i>Garcinia barretiana</i> Wester	Kadis	Philippines	Pulp
<i>Garcinia benthamii</i> Pierre	Philippines	Pulp
<i>Garcinia binucao</i> Choisy	Binukau	Philippines	Pulp
<i>Garcinia celebica</i> L.	Boras	Philippines	Pulp
<i>Garcinia</i> <i>cochinchinensis</i> Choisy	Buanha	Vietnam	Pulp
<i>Garcinia costata</i> Hemsl.	Malaysia	Pulp
<i>Garcinia cowa</i> Roxb.	Thailand	Pulp
<i>Garcinia globulosa</i> Ridl.	Malaysia	Pulp
<i>Garcinia gracilis</i> L.	Thailand	Pulp
<i>Garcinia</i> <i>hombroniana</i> Pierre	Malaysia	Pulp
<i>Garcinia macrophylla</i> Miq.	Philippines	Pulp
<i>Garcinia mindanensis</i> Merr.	Philippines	Pulp
<i>Garcinia microstigma</i> Kurz.	Thung-thale-anee	Southeast Asia	Pulp
<i>Garcinia mooreana</i> Wester	Philippines	Pulp
<i>Garcinia negrolineata</i> Planch.	Kandis hutan	Malaysia	Pulp
<i>Garcinia oliveri</i> Pierre	Bua rung	Indochina	Pulp

Scientific name	Common name	Where found	Part used
<i>Garcinia parviflora</i> Miq.	Yellow kandis	Indochina, Malaysia	Pulp
<i>Garcinia planchoni</i> Pierre	Indochina, Malaysia	Pulp
<i>Garcinia prainiana</i> King	Cherapu	Malaysia, Philippines	Pulp
<i>Garcinia rubra</i> Merr.	Philippines	Pulp
<i>Garcinia schomburghiana</i> Pierre	Thailand	Pulp
<i>Garcinia sizygiifolia</i> Pierre	Funi	Indonesia, Vietnam	Pulp
<i>Garcinia subelliptica</i> Merr.	Philippines	Pulp
<i>Garcinia tetrandra</i> Pierre	Temil	Indochina, Philippines	Pulp
<i>Garcinia venulosa</i> Choisy	Gatasan	Philippines	Pulp
<i>Garcinia vidalii</i> Merr.	Pilis	Philippines	Pulp
<i>Garcinia vilersiana</i> Pierre	Vang nhura	Indochina	Pulp
Lauraceae			
<i>Cinnamomum iners</i> Reinw.	Tropical Asia	Pulp
<i>Cryptocarpa wilsonii</i> Guill.	Pacific Islands	Pulp
<i>Litsea glutinosa</i> C. B. Robins.	Robbins	Tropical Asia	Pulp
<i>Micropora curtisii</i> Hook. f.	Malaysia	Pulp
Leeaceae			
<i>Leea indica</i> Merr.	Tropical Asia	Pulp
<i>Leea rubra</i> Blume	Indonesia, Malaysia	Seeds
Leguminosae			
<i>Cassia acutifolia</i> Del.	Sudan senna	Thailand	Pods
<i>Cassia angustifolia</i> Vahl	Indian senna	Thailand	Pods

Scientific name	Common name	Where found	Part used
<i>Castanospermum australe</i> A. Cunningh. et Fraser	Moreth bay chestnut	Australia	Seeds
<i>Dialium laurinum</i> Baker	Malaysia	Pulp
<i>Dialium maingayi</i> Baker	Keranji	Malaysia	Pulp
<i>Dialium patens</i> Baker	Malaysia	Pulp
<i>Dialium platysepalum</i> Baker	Monkey kerang	Malaysia	Pulp
<i>Parkia biglandulosa</i> Wight. et Arn.	Malaysia	Pulp
<i>Parkia biglobosa</i> Benth.	Malaysia	Pulp, seed
<i>Parkia intermedia</i> Hassk.	Petir	Indonesia, Malaysia	Seeds
<i>Parkia javanica</i> Merr.	Kedawung	Indonesia, Malaysia	Seeds
<i>Parkia speciosa</i> Hort.	Petai	Indonesia, Malaysia	Young seeds
<i>Pithecellobium affine</i> Baker	Malaysia	Pulp
<i>Pithecellobium bulbalinum</i> Benth.	Keredas	Malaysia	Pulp, seed
<i>Pithecellobium dulce</i> Benth.	Madras thorn	Pantropics	Pulp
<i>Pithecellobium lobatum</i> Benth.	Djering	Tropical Asia	Pulp
<i>Pongamia pinnata</i> Merr.	Robinier	Tropical Asia	Pulp
<i>Whitfordiodendron erianthum</i> Dunn.	Tulang daeng	Malaysia	Pulp
Melastomataceae			
<i>Clidemia hirta</i> D. Don	Malaysia	Pulp
<i>Marumia stellulata</i> Blume	Indonesia	Pulp
<i>Medinilla hasseltii</i> Blume	Indonesia	Pulp
<i>Memecylon caeruleum</i> Jacq.	Javanese kulis	Tropical Asia	Pulp
<i>Memecylon edule</i> Roxb.	Ironwood tree	Tropical Asia	Pulp
<i>Ochtocharis borneensis</i> Blume	Indonesia, Malaysia	Pulp

Scientific name	Common name	Where found	Part used
Meliaceae			
<i>Aglaia acida</i> Koord. et Val.	Langsatan	Java	Pulp
<i>Aglaia elliptifolia</i> Merr.	Philippines	Pulp
<i>Aglaia everettii</i> Merr.	Bunguas	Malaysia, Philippines	Pulp
<i>Aglaia glabriflora</i> Hiern.	Malaysia	Pulp
<i>Aglaia glomerata</i> Merr.	Karamiras	Philippines	Pulp
<i>Aglaia harmsiana</i> Perk.	Melatumbaga	Philippines	Pulp
<i>Aglaia kingiana</i> Ridley	Malaysia	Pulp
<i>Aglaia oligantha</i> DC.	Mantan	Philippines	Pulp
<i>Aglaia rufibardis</i> Ridley	Malaysia	Pulp
<i>Aglaia trichostema</i> Ridley	Malaysia	Pulp
<i>Chisocheton glomeratus</i> Hiern.	Malaysia	Pulp
<i>Chisocheton penduliflorus</i> Planch.	Malaysia	Pulp
<i>Dysoxylon excelsum</i> Blume	Malaysia	Pulp
<i>Lansium dubium</i> Merr.	Mamata-babae	Philippines	Pulp
<i>Sandoricum nervosum</i> Blume	Kechapi	Indonesia, Malaysia	Pulp
<i>Sandoricum radiatum</i> King	Kechapi	Malaysia, Philippines	Pulp
<i>Walsura elata</i> Pierre	Indochina	Pulp
<i>Walsura villosa</i> Wall.	Indochina	Pulp
Menispermaceae			
<i>Limacia scandens</i> Lour.	Vietnam	Pulp
Moraceae			
<i>Artocarpus blancoi</i> Merr.	Antipolo	Philippines	Pulp
<i>Artocarpus camansi</i> Blanco	Kamansi	Philippines	Pulp, seed
<i>Artocarpus chaplashus</i> Roxb.	Thailand	Pulp

Scientific name	Common name	Where found	Part used
<i>Artocarpus cumingiana</i> Trec.	Philippines	Pulp
<i>Artocarpus dudak</i> Miq.	Sumatra	Pulp
<i>Artocarpus glauca</i> Blume	Java	Pulp
<i>Artocarpus gomeziana</i> Wall.	Tapang	Malaysia	Pulp
<i>Artocarpus involucrata</i> K. Schum.	Papua New Guinea	Pulp
<i>Artocarpus lakoocha</i> Roxb.	Monkey jack	Tropical Asia	Pulp
<i>Artocarpus lanceaefolius</i> Roxb.	Thailand	Pulp
<i>Artocarpus odoratissima</i> Blanco	Morang	Philippines	Pulp
<i>Artocarpus polyphema</i> Pers.	Java	Pulp, seed
<i>Artocarpus rotundata</i> Merr.	Indonesia, Malaysia	Pulp
<i>Broussonetia papyrifera</i> L'Herit. ex Vent.	Paper mulberry	Tropical Asia	Pulp
<i>Cudrania cochinchinensis</i> Kudo.	Tropical Asia	Pulp
<i>Ficus aspera</i> Forst.	Tongue fly	Australia, Pacific Islands	Pulp
<i>Ficus auriculata</i> Lour.	Timla	Tropical Asia	Pulp
<i>Ficus benghalensis</i> L.	Banyan	Malaysia	Pulp
<i>Ficus conora</i> King	Indonesia	Pulp
<i>Ficus glomerata</i> Roxb.	Cluster fig	Tropical Asia	Pulp
<i>Ficus hirta</i> Vahl	Tropical Asia	Pulp
<i>Ficus hispida</i> L. f.	Gobla	Tropical Asia	Pulp
<i>Ficus lacor</i> Hamilt.	Kahimal	Malaysia	Pulp
<i>Ficus nota</i> Merr.	Philippines	Pulp
<i>Ficus obpyramidata</i> King	Malaysia	Pulp
<i>Ficus pilosa</i> Reinw.	Indonesia, Malaysia	Pulp
<i>Ficus pumila</i> L.	Pantropics	Pulp
<i>Ficus rostrata</i> L.	Malaysia	Pulp
<i>Ficus rumphii</i> Blume	Malaysia	Pulp
<i>Ficus septica</i> Thunb.	Indonesia, Malaysia	Pulp
<i>Ficus ulmifolia</i> Lam.	Philippines	Pulp
<i>Ficus variegata</i> Blume	Tropical Asia	Pulp

Scientific name	Common name	Where found	Part used
<i>Gymnartocarpus woodii</i> Merr.	Philippines	Seeds
<i>Parartocarpus venenosus</i>	Malanangka	Philippines	Pulp
Myricaceae			
<i>Myrica javanica</i> Blume	Indonesia	Pulp, seed
<i>Myrica sapida</i> Wall.	Box myrtle	Tropical Asia	Pulp
Myristicaceae			
<i>Horsefieldia australiana</i> Blake	Australia	Pulp
<i>Horsefieldia ridleyana</i> Warb.	Malaysia	Pulp
<i>Horsefieldia sylvestris</i> Warb.	Indonesia, Malaysia	Pulp
<i>Knema laurina</i> Warb.	Malaysia	Pulp
<i>Myristica argentea</i> Warb.	Papua nutmeg	Papua New Guinea	Seeds
<i>Myristica cagayanensis</i> Merr.	Philippines	Seeds
<i>Myristica crassa</i> King	Malaysia	Seeds
Myrsinaceae			
<i>Ardisia lurida</i> Blume	Southeast Asia	Pulp
<i>Ardisia squamulosa</i> Presl.	Philippines	Pulp
<i>Embelia philippinensis</i> DC.	Lendo	Philippines	Pulp
<i>Embelia ribes</i> Burm. f.	Tropical Asia	Pulp
Myrtaceae			
<i>Decaspermum fruticosum</i> Forst.	Tropical Asia	Pulp
<i>Eugenia aherniana</i> C. B. Rob.	Turana	Philippines	Pulp
<i>Eugenia mananquil</i> Blanco	Philippines	Pulp
<i>Eugenia polycephaloides</i> C. B. Rob.	Maigang	Philippines	Pulp

Scientific name	Common name	Where found	Part used
<i>Syzygium accuminatissimum</i> DC.	Indonesia, Malaysia	Pulp
<i>Syzygium arnottianum</i> Walp.	Indonesia	Pulp
<i>Syzygium calubcob</i> Merr.	Kalubkub	Philippines	Pulp
<i>Syzygium claviflorum</i> Wall.	Borsrem	Malaysia, Philippines	Pulp
<i>Syzygium curanii</i> Merr.	Lipoti	Philippines	Pulp
<i>Syzygium densiflorum</i> Brongn. et Gris	Kelat asam	Indonesia, Malaysia	Pulp
<i>Syzygium grande</i> Wall.	Indochina to Indonesia	Pulp
<i>Syzygium jambos</i> Alston	Roseapple	Pantropics	Pulp
<i>Syzygium lineatum</i> Merr. et Perry	Guava berry	Indonesia, Malaysia	Pulp
<i>Syzygium oblatum</i> Wall.	Malaysia	Pulp
<i>Syzygium polycephalum</i> Merr. et Perry	Gowok	Southeast Asia	Pulp
<i>Syzygium punctulatum</i> Wall.	Malaysia	Pulp
<i>Syzygium simile</i> Merr.	Panglomboien	Philippines	Pulp
<i>Syzygium xanthophylla</i>	Lapini	Philippines	Pulp
Nyssaceae			
<i>Nyssa javanica</i> Wangerin.	Tropical Asia	Pulp
Ochnaceae			
<i>Ochna integerrima</i> Merr.	Mai bong vang	Vietnam	Pulp
Olacaceae			
<i>Anacolosa luzonensis</i> Merr.	Galo nut	Philippines	Nut

Scientific name	Common name	Where found	Part used
<i>Ochanostachya amentacea</i> Masters	Malaysia	Pulp
<i>Olax inbricata</i> Roxb.	Burma, Malaysia	Pulp
<i>Olax scandens</i> Roxb.	Dheniani	Indonesia, Malaysia	Pulp
<i>Scorodocarpus borneensis</i> Becc.	Indonesia, Malaysia	Pulp
Oxalidaceae			
<i>Connaropsis grifithii</i> Planch.	Pupoi	Malaysia	Pulp
<i>Connaropsis macrophylla</i> King	Malaysia	Pulp
<i>Connaropsis monophylla</i> Planch.	Malaysia	Pulp
Palmae			
<i>Actinorhysis calapparia</i> H. Wendl. et Druce	Tangalo	Malaysia, Philippines	Pulp
<i>Adonidia merillii</i> Becc.	Manila palm	Southeast Asia	Nut
<i>Areca caliso</i> Becc.	Philippines	Nut
<i>Arenga pinnata</i> Merr.	Sugar plum	Tropical Asia	Nut
<i>Calamus litoko</i> West.	Litoko	Philippines	Pulp
<i>Calamus mitis</i> Becc.	Tebdas	Philippines	Pulp
<i>Calamus ornatus</i> Blume	Puffed rattan	Indonesia, Malaysia	Pulp
<i>Calamus salicifolius</i> Becc.	Lempeak	Vietnam	Pulp
<i>Calamus usitatus</i> Blanco	Abet	Philippines	Pulp
<i>Corypha utan</i> Lam.	Buri palm	Tropical Asia	Young seeds
<i>Daemonorhops palembanicus</i> Blume	Uwi nangga	Indonesia	Pulp
<i>Daemonorhops periacanthus</i> Miq.	Rotan gelang	Indonesia, Malaysia	Pulp
<i>Daemonorhops ruber</i> Mart.	Pendjalin sepet	Indonesia, Malaysia	Pulp
<i>Eugeissona triste</i> Griff.	Malaysia	Young fruit
<i>Latania commersonii</i> J. F. Gmel.	Bourbon palm	Tropical Asia	Pulp

Scientific name	Common name	Where found	Part used
<i>Livistona cochinchinensis</i> Blume	Vietnam	Pulp
<i>Livistona saribas</i> Merr.	Tropical Asia	Pulp
<i>Onocosperma tigillaria</i> Ridl.	Anibong	Tropical Asia	Pulp
<i>Phoenix paludosa</i> Roxb.	Malaysia, Thailand	Pulp
<i>Phoenix pusilla</i> Gaertn.	Inchu	Malaysia	Pulp
<i>Raphia vinifera</i> Beauv.	Wine raffia	Malaysia	Pulp
<i>Salacca affinis</i> Blume	Salak batool	Malaysia	Pulp
<i>Salacca clemensiana</i> Becc.	Dalubi	Philippines	Pulp
<i>Salacca conferta</i> Griff.	Salak hutan	Indonesia, Malaysia	Pulp
<i>Salacca glabrescens</i> Griff.	Malaysia	Pulp
<i>Salacca wallichiana</i> Mart.	Kumbur	Malaysia	Pulp
<i>Veitchia joanennis</i> H. Wendl.	Fiji	Nut
Pandanaceae			
<i>Freycinetia milnei</i> Seem	Fiji	Pulp
<i>Pandanus brosimos</i> Merr. et Perry	Pacific Islands	Seeds
<i>Pandanus conoideus</i> Lam.	Marita	Southeast Asia	Pulp, seed
<i>Pandanus dubius</i> Spreng.	Knob-fruited screwpine	Southeast Asia	Seeds
<i>Pandanus fischerianus</i> Mart.	Pacific Islands	Seeds
<i>Pandanus houlletii</i> Carr.	Malay screwpine	Malaysia	Pulp
<i>Pandanus julianettii</i> Mart.	Pacific Islands	Seeds
<i>Pandanus obliquus</i> Kanehira	Pacific Islands	Pulp
<i>Pandanus spodiophyllus</i> B. C. Stone	Papua New Guinea	Pulp
<i>Pandanus tectorius</i> Sol.	Pacific Islands	Seeds, pulp

Scientific name	Common name	Where found	Part used
Podocarpaceae			
<i>Podocarpus neriifolia</i> D. Don	New Guinea	Seeds, pulp
Proteaceae			
<i>Grevillea elacocarpifolia</i> Guill.	Pacific Islands	Seeds
<i>Kermadecia leptophylla</i> Guill.	Pacific Islands	Seeds
<i>Kermadecia sinuata</i> Brongn. et Gris	Pacific Islands	Seeds
Rhamnaceae			
<i>Hovenia dulcis</i> Thunb.	Chinese raisin	Asian subtropics	Peduncle
<i>Sageretia oppositifolia</i> Brongn.	Drangu	Indonesia	Pulp
<i>Sageretia theezans</i> Brongn.	Indochina	Pulp
<i>Ziziphus agrestis</i> Roem. et Schul.	Cay na	Indochina	Pulp
<i>Ziziphus attoensis</i> Pierre	Indochina	Pulp
<i>Ziziphus calophylla</i> Wall.	Malaysia	Pulp
<i>Ziziphus cambodiana</i> Pierre	Putrea	Indochina	Pulp
<i>Ziziphus funiculosa</i> Ham.	Malaysia	Pulp
<i>Ziziphus hoensis</i> Pierre	Vietnam	Pulp
<i>Ziziphus oenoplia</i> Mill.	Anor	Tropical Asia	Pulp
Rhizophoraceae			
<i>Bruguiera eriopetala</i> W. et A.	Pacific Islands	Pulp
<i>Carallia brachiata</i> Merr.	Carallia wood	Malaysia	Pulp
Rosaceae			
<i>Angelesia splendens</i> Korth.	Indonesia, Malaysia	Pulp

Scientific name	Common name	Where found	Part used
<i>Rubus copelandii</i> Merr.	Pinit	Philippine Islands	Pulp
<i>Rubus ellipticus</i> Sm.	Yellow Himalayan raspberry	Asian subtropics	Pulp
<i>Rubus elmeri</i> Focke	Bunut	Philippines	Pulp
<i>Rubus elongatus</i> Smith	Indonesia	Pulp
<i>Rubus fraxinifolius</i> Poir.	Palanau	Indonesia, Philippines	Pulp
<i>Rubus macgregorii</i> F. V. Muell.	New Guinea	Pulp
<i>Rubus moluccanus</i> L.	Ceylon blackberry	Tropical Asia	Pulp
<i>Rubus niveus</i> Thunb.	Pilai	Philippines	Pulp
<i>Rubus pectinellus</i> Maxim.	Atkbulnak	Philippines	Pulp
<i>Rubus rolfei</i> Vidal	Dutung	Philippines	Pulp
<i>Rubus sorbifolium</i> Maxim.	Tropical Asia	Pulp
Rubiaceae			
<i>Anthocephalus cadamba</i> Benth.	Meo	Tropical Asia	Pulp
<i>Anthocephalus morindaefolius</i> Korth.	Tropical Asia	Pulp
<i>Canthium horridum</i> Blume	Tropical Asia	Pulp
<i>Canthium micrantha</i> DC.	Tropical Asia	Pulp
<i>Ixora arguta</i> R. Br.	Mata pelandok	Malaysia, Thailand	Pulp
<i>Morinda citrifolia</i> L.	Indian mulberry	Pantropics	Young fruit
<i>Morinda umbellata</i> L.	Tropical Asia	Young fruit
<i>Nauclea maingayi</i> Hook. f.	Malaysia	Pulp
<i>Nauclea subdita</i> Merr.	Malaysia	Pulp
<i>Pavetta indica</i> L.	Tropical Asia	Pulp
<i>Randia anisophylla</i> Hook. f.	Malaysia	Pulp
<i>Randia dumetorum</i> Lam.	Maindalu	Malaysia	Pulp
<i>Randia esculenta</i> Merr.	Indochina	Pulp
<i>Randia uliginosa</i> Poir.	Pindalu	Malaysia	Pulp

Scientific name	Common name	Where found	Part used
Rutaceae			
<i>Acronychia pedunculata</i> Miq.	Bai bai	Tropical Asia	Pulp, leaves
<i>Aegle marmelos</i> Corr.	Bengal quince	Tropical Asia	Pulp
<i>Glycosmis citrifolia</i> Lindl.	Malaysia, Thailand	Pulp
<i>Glycosmis pentaphylla</i> Corr.	Ban nimbu	Tropical Asia	Pulp
<i>Hesperethusa crenulata</i> Swingle	Indochina	Pulp
<i>Murraya paniculata</i> (L.) Jacq.	Jasmin orange	Tropical Asia	Pulp
<i>Toddalia asiatica</i> Lam.	Daung	Philippines	Pulp
Sabiaceae			
<i>Meliosma nitida</i> Blume	Indonesia, Malaysia	Pulp
Santalaceae			
<i>Champereia griffithiana</i> Planch.	Burma, Malaysia	Pulp
<i>Eucarya acuminata</i> Sprague et Summerhayes	Quandong nut	Australia	Seeds
<i>Santalum lanceolatum</i> R. Br.	Plum bush	Australia	Pulp
Sapindaceae			
<i>Allophyllus cochinchinensis</i> H. Lec.	Schmidelia	Malaysia	Pulp
<i>Cubilia blancoi</i> Blume	Kubili nut	Indonesia, Philippines	Pulp
<i>Erioglossum rubiginosum</i> Blume	Mertajam	Tropical Asia	Pulp
<i>Euphoria didyma</i> Blanco	Alupag	Philippines	Pulp
<i>Euphoria nephelioides</i> Radlk.	Philippines	Pulp
<i>Hedyachras philippinensis</i> Radlk.	Mala-chico	Philippines	Pulp
<i>Litchi philippinensis</i> Radlk.	Camingi	Philippines	Pulp, seed

Scientific name	Common name	Where found	Part used
<i>Mishocarpus sumatranus</i> Blume	Indonesia, Malaysia	Pulp
<i>Nephelium bassacense</i> Pierre	Malaysia, Vietnam	Pulp
<i>Nephelium chryseum</i> Blume	Philippines	Pulp
<i>Nephelium hypoleucum</i> Kurz.	Thailand	Pulp
<i>Nephelium philippense</i>	Bulala	Philippines	Pulp
<i>Nephelium obovatum</i> L.	Thailand	Pulp
<i>Nephelium xerospermoides</i> R. D. K.	Aluao	Philippines	Pulp
<i>Otophora alata</i> Blume	Chinese averrhoa	Tropical Asia	Pulp
<i>Otophora cambodiana</i> Pierre	Malaysia, Thailand, Vietnam	
<i>Otophora fruticosa</i> Blume	Lunan nut	Tropical Asia	Nut
<i>Otophora furcata</i> Pierre	Chon chom	Vietnam	Pulp
<i>Otophora spectabilis</i> Blume	Indonesia, Malaysia	Pulp
<i>Palaquium burkii</i> Lam.	Siak ilipe nut	Indonesia, Malaysia	Pulp
<i>Palaquium hexandrum</i> Engl.	Malaysia	Pulp, nut
<i>Palaquium javense</i> Burck.	Java nato tree	Indonesia	Nut
<i>Palaquium macrocarpum</i> Burck.	Indonesia, Malaysia	Pulp
<i>Palaquium oleiferum</i> Blanco	Malaysia	Nut
<i>Palaquium philippense</i> C. B. Rob.	Philippines	Pulp
<i>Palaquium rostratum</i> Burck.	Indonesia, Malaysia	Pulp
<i>Palaquium semaran</i> Lam.	Samaran	Indonesia	Nut
<i>Palaquium walsurifolium</i> Pierre	Butam	Indonesia, Malaysia	Pulp

Scientific name	Common name	Where found	Part used
<i>Xerospermum intermedium</i> Radlk.	Burma, Malaysia	Pulp
<i>Xerospermum laevigatum</i> Radlk.	Malaysia	Pulp
<i>Xerospermum macrophyllum</i> Pierre	Truong	Vietnam	Pulp
<i>Xerospermum wallichii</i> King	Malaysia	Pulp
Sapotaceae			
<i>Imbricaria malabarica</i> Poir.	Indonesia	Pulp
<i>Madhuca esculenta</i> Fletch.	Thailand	Pulp
<i>Madhuca grandifolia</i> Fletch.	Thailand	Pulp
<i>Madhuca lancifolia</i> Lam.	Kelaki	Indonesia	Seeds
<i>Madhuca latifolia</i> Macbr.	Butter tree	Tropical Asia	Seeds
<i>Madhuca leerii</i> Merr.	Edoloyan	Tropical Asia	Pulp
<i>Madhuca obovatifolia</i> Merr.	Manik	Malaysia, Philippines	Pulp
<i>Manilkara hexandra</i> Dubard	Tropical Asia	Pulp
<i>Mimusops manilkara</i> G. Don.	Philippines	Pulp
<i>Mimusops parviflora</i> R. Br.	Wild dilly	Philippines, Pantropics	Pulp
Saxifragaceae			
<i>Davidsonia pruriens</i> Muell.-Arg.	Davidson's plum	Australia	Pulp
Sonneratiaceae			
<i>Sonneratia caseolaris</i> Engler	Perepat	Indonesia, Malaysia, Vietnam	Pulp
<i>Sonneratia grifithii</i> Kurz.	Malaysia	Pulp
<i>Sonneratia ovata</i> Back.	Bogan	Indonesia	Pulp

Scientific name	Common name	Where found	Part used
Sterculiaceae			
<i>Sterculia apetala</i> Karst.	Pantropics	Seed
<i>Sterculia cermica</i> R. Br.	Philippines	Seed
<i>Sterculia foetida</i> L.	Java olive	Pantropics	Seed
<i>Sterculia oblongata</i> R. Br.	Philippines	Seed
Strychnaceae			
<i>Strychnos nux-vomica</i> L.	Strychnin	Indonesia	Pulp
<i>Strychnos pungens</i> Solered.	Botter klapper	Australia	Pulp
Tetrameristaceae			
<i>Tetramerista glabra</i> Miq.	Poonah	Indonesia, Malaysia	Pulp
Thymeliaceae			
<i>Phaleria capitata</i> Jack.	Indonesia, Malaysia	Pulp
Tiliaceae			
<i>Diplodiscus edules</i> Merr.	Philippines	Seeds
<i>Diplodiscus eriocarpa</i> Juss.	Philippines	Pulp
<i>Diplodiscus paniculatus</i> Turcz.	Balobo	Philippines	Seeds
<i>Diplodiscus stylocarpa</i> Warb.	Philippines	Seeds
<i>Grewia eriocarpa</i> Juss.	Bariu-an	Tropical Asia	Pulp
<i>Grewia fibrocarpa</i> Mast.	Indonesia, Malaysia	Pulp
<i>Grewia latifolia</i> Mast.	Malaysia	Pulp
<i>Grewia philippinensis</i> Perk.	Balukok	Philippines	Pulp
<i>Grewia stylocarpa</i> Juss.	Muling	Philippines	Seeds
<i>Grewia subinaequalis</i> DC.	Phalsa	Tropical Asia	Pulp

Scientific name	Common name	Where found	Part used
<i>Microcos paniculata</i> L.	Tropical Asia	Pulp
<i>Microcos stylocarpa</i> Burret.	Philippines	Pulp
Urticaceae			
<i>Hullettia dumosa</i> King et Hook. f.	Malaysia	Pulp
<i>Lapourtea stimulans</i> Miq.	Jelatang	Indonesia, Malaysia	Fruit stalk
<i>Procris laevigata</i> Blume	Tropical Asia	Pulp
<i>Stebius asper</i> Lour.	Tropical Asia	Pulp
<i>Taxotrophis macrophylla</i> Boerl.	Indonesia, Malaysia	Pulp
Verbenaceae			
<i>Gmelina arborea</i> L.	Malay bush beech	Malaysia	Pulp
<i>Vitex glabrata</i> R. Br.	Burma, Malaysia, Thailand	Pulp
Violaceae			
<i>Rhionera pachycarpa</i> Craib.	Malaysia, Philippines, Thailand	Pulp
Vitidaceae			
<i>Ampellocissus martinii</i> Planch.	Bika	Southeast Asia	Pulp
<i>Cissus quadrangularis</i> L.	Pantropics	Pulp
<i>Cissus triloba</i> Merr.	Indochina	Pulp
<i>Tetrastigma harmandii</i> Planch.	Ayo	Malaysia, Philippines	Pulp
<i>Tetrastigma lanceolarium</i> Planch.	Ojod	Tropical Asia	Pulp
<i>Tetrastigma loheri</i> Gagnep.	Philippines	Pulp
<i>Vitis lawsoni</i> King	Malaysia	Pulp
<i>Vitis pallida</i> Wight et Arn.	Tropical Asia	Pulp

Scientific name	Common name	Where found	Part used
Zingiberaceae			
<i>Phaenomeria atropurpurea</i> K. Schum.	Ondje	Indonesia, Malaysia	Pulp
<i>Phaenomeria speciosa</i> Koord.	O'dji	Tropical Asia	Pulp
<i>Vanoverbergia sepulchrei</i> Merr.	Philippines	Pulp

7. Minor Fruits of the Indian Subcontinent and Adjacent Places

Scientific name	Common name	Where found	Part used
Alangiaceae			
<i>Alangium lamarckii</i> Thw.	Akola	India, Indochina	Pulp
<i>Alangium salviifolium</i> Wang.	Akola	India, Indochina	Pulp
Anacardiaceae			
<i>Bouea burmanica</i> Griff.	Marian fruit	India, Indochina, Burma	Pulp
<i>Buchanania angustifolia</i> Roxb.	Pedda sara	India	Pulp
<i>Buchanania lancifolia</i> Roxb.	India	Pulp
<i>Buchanania lanzan</i> Spreng.	Piyal	India, Burma	Seeds
<i>Buchanania latifolia</i> Roxb.	India, Burma	Seeds
<i>Mangifera sylvatica</i> Roxb.	India, Indochina	Pulp
<i>Mangifera zeylanica</i> Hook. f.	Ceylon mango	Sri Lanka	Pulp
<i>Nothopegia colebrookiana</i> Blume	India, Sri Lanka	Pulp
<i>Sorindeia madagascariensis</i> DC.	Grape mango	India	Pulp
<i>Spondias acuminata</i> Roxb.	India	Pulp
<i>Spondias boronica</i>	Mauritius	Pulp
Annonaceae			
<i>Alphonsea ventricosa</i> Hook. f. et Thoms.	Noga-cola	India	Pulp
<i>Cyathocalyx martabanicus</i> Hook. f.	India, Burma, Assam	Pulp
<i>Fissistigma polyanthum</i> Merr.	India	Pulp
<i>Fissistigma verrucosum</i> Merr.	India	Pulp
<i>Milium velutina</i> Hook. f. et Thoms.	Indochina, Burma, Bangladesh	Pulp
<i>Polyalthia cerasoides</i> Benth. et Hook. f.	India	Pulp

Scientific name	Common name	Where found	Part used
<i>Polyalthia longiflora</i> Benth. et Hook. f.	India	Pulp
<i>Polyalthia suberosa</i> Thw.	India, Burma	Pulp
<i>Saccopetalum tomentosum</i> Hook. f. et Thoms.	India	Pulp
<i>Uvaria macrophylla</i> Roxb.	India, Sri Lanka	Pulp
Apocynaceae			
<i>Carissa lanceolata</i> Dalz.	India	Pulp
<i>Carissa macrophylla</i> Wall.	India	Pulp
<i>Carissa opaca</i> Stapf.	Karaunda	India	Pulp
<i>Carissa paucinowia</i> DC.	India	Pulp
<i>Carissa spinarum</i> L.	Karaunda	India	Pulp
<i>Melodinus monogynus</i> Roxb.	India	Pulp, seed
<i>Ochrosia oppositifolia</i> K. Schum.	India	Pulp
<i>Urceola esculenta</i> Benth.	India, Burma, Sri Lanka	Pulp
Burseraceae			
<i>Boswellia serrata</i> Roxb.	Olinanum	India	Nuts
<i>Canarium bengalense</i> Roxb.	India, Burma, Sri Lanka	Nut
<i>Canarium strictum</i> Roxb.	Black dammer	India, Indochina	Nut
<i>Canarium zeylanicum</i> Blume	Kekuna	India, Sri Lanka	Nut
<i>Garuga pinnata</i> Roxb.	Khapat	India	Pulp
Capparidaceae			
<i>Capparis micrantha</i> DC.	India, Indochina, Burma	Pods
<i>Maerua arenaris</i> Hook. f. et Thoms.	India	Pulp

Scientific name	Common name	Where found	Part used
Combretaceae			
<i>Terminalia bellerica</i> Roxb.	India, Sri Lanka	Nut
<i>Terminalia chebula</i> Retz.	India, Sri Lanka, Pakistan	Seed (oil)
Connaraceae			
<i>Rourea commutata</i> Planch.	India, Burma	Aril
Dilleniaceae			
<i>Dillenia aurea</i> Sm.	Sempoor	India	Pulp (spice)
<i>Dillenia indica</i> L.	Elephant apple	India	Pulp
<i>Dillenia pentagyna</i> Roxb.	Aggai	India	Pulp
<i>Dillenia scabrella</i> Roxb.	Banj-ou	India	Pulp
<i>Pentagyna coromandeliana</i> DC.	India	Pulp
Dipterocarpaceae			
<i>Vateria acuminata</i> Hayne.	India, Sri Lanka	Pulp
Ebenaceae			
<i>Diospyros chloroxylon</i> Roxb.	Ninei	India	Pulp
<i>Diospyros ebenum</i> Koenig	Ceylon ebony	India, Sri Lanka, Pakistan	Pulp
<i>Diospyros exculpa</i> Ham.	India	Pulp
<i>Diospyros lanceaefolia</i> Roxb.	Burma, India, Nepal	Pulp
<i>Diospyros maritima</i> Blume	India	Pulp
<i>Diospyros melanoxylon</i> Roxb.	Coromandel ebony	India, Sri Lanka	Pulp
<i>Diospyros montana</i> Roxb.	India, Sri Lanka	Pulp
<i>Diospyros peregrina</i> Guerke	Gab	India	Pulp
<i>Diospyros pyrrocarpa</i> Miq.	India	Pulp
<i>Diospyros ramiflora</i> Roxb.	India	Pulp

Scientific name	Common name	Where found	Part used
<i>Diospyros tomentosa</i> Roxb.	Tendu	India	Pulp
<i>Diospyros toposia</i> Ham.	Toposi	India, Sri Lanka	Pulp
<i>Maba major</i> Forst. f.	India	Pulp
<i>Maba nigrescens</i> Daiz.	Ruktoora	India	Pulp
Ehretiaceae			
<i>Cordia dichotoma</i> Forst. f.	Clammy cherry	India	Pulp
<i>Cordia myxa</i> L.	Sapistan	India	Pulp
<i>Cordia rothii</i> Roem. et Schlecht.	India, Pakistan	Pulp
<i>Cordia vestita</i> Hook. f. et Thoms.	Kúm-paiman	India	Pulp
<i>Ehretia laevis</i> Roxb.	Chamror	India	Pulp
Elaeocarpaceae			
<i>Elaeocarpus serratus</i> L.	Veralu	Sri Lanka	Pulp
Eleagnaceae			
<i>Eleagnus kologa</i> Schlecht.	India	Pulp
<i>Eleagnus latifolia</i> L.	Mirica-tenga	India	Pulp
Ericaceae			
<i>Vaccinium leschenaultii</i> Wight	India, Sri Lanka	Pulp
Euphorbiaceae			
<i>Aleurites moluccana</i> Willd.	Indian walnut	India	Seeds
<i>Antidesma acuminatum</i> Wall.	Paniheloch	India	Pulp
<i>Antidesma menasu</i> Muell.-Arg.	Kumbyung	India, Burma Andamam Island	Pulp
<i>Aporosa lindleyana</i> Baill.	Vittil	India	Pulp
<i>Baccaurea courtallensis</i> Muell.-Arg.	India	Pulp
<i>Baccaurea dulcis</i> Muell.-Arg.	India	Pulp

Scientific name	Common name	Where found	Part used
<i>Baccaurea parviflora</i> Muell.-Arg.	India	Pulp
<i>Bridelia retusa</i> Spreng.	Kuhir, khaja	India	Pulp
<i>Bridelia stipularis</i> Blume	India	Pulp
<i>Caragana ambigua</i> Stocks	India	Pods
<i>Fluggea leucopyrus</i> Willd.	India	Pulp
<i>Gelonium multiflorum</i> A. Juss.	Ban-naringa	India	Pulp
<i>Macaranga roxburghii</i> Wight	Chanda	India	Pulp
<i>Phyllanthus reticulatus</i> Poir.	India	Pulp
<i>Trewia nudifolia</i> L.	Bhillaura	India, Sri Lanka	Pulp
Fagaceae			
<i>Castanopsis argentea</i> DC.	India	Nut
<i>Castanopsis diversifolia</i> King	India, Burma	Nut
<i>Castanopsis indica</i> DC.	Hinguri	India, Indochina, Burma	Nut
<i>Castanopsis tribuloides</i> DC.	Phul-hingori	India	Nut
<i>Lithocarpus xylocarpus</i> Markgraf.	India	Nut
Flacourtiaceae			
<i>Flacourtia montana</i> J.	Attak	India	Pulp
<i>Flacourtia sepiaria</i> Roxb.	Indian plum	India	Pulp
Gnetaceae			
<i>Gnetum ula</i> Brongn.	India	Seeds
Guttiferae			
<i>Calophyllum apetalum</i> Willd.	Poonstar	India	Pulp
<i>Calophyllum inophyllum</i> L.	Maria	India	Pulp

Scientific name	Common name	Where found	Part used
<i>Garcinia atroviridis</i> Griff.	Guru-guru	India	Pulp
<i>Garcinia cambogia</i> Desrouss.	Goraka	India, Sri Lanka	Pulp
<i>Garcinia campanulata</i> Roxb.	Bitmara	India	Pulp
<i>Garcinia cornea</i> L.	India	Pulp
<i>Garcinia cowa</i> Roxb.	Cowa	India	Pulp
<i>Garcinia indica</i> Choisy	Kokambutter tree	India	Pulp, seed
<i>Garcinia lanceaefolia</i> Roxb.	India	Pulp
<i>Garcinia morella</i> Desr.	Tamal	India	Pulp
<i>Garcinia paniculata</i> Roxb.	Bubi-kowa	India	Pulp
<i>Garcinia pedunculata</i> Roxb.	Tikul	India, Indochina	Pulp
<i>Mesua ferrea</i> L.	Nag champa	India, Indochina	Pulp
<i>Ochrocarpus longifolius</i> Benth.	Nag kesar	India	Pulp
Hippocastanaceae			
<i>Aesculus indica</i> Colebr.	Indian chestnut	India, Nepal	Seeds
Lauraceae			
<i>Litsea glutinosa</i> C. B. Robins.	India	Pulp
Leeaceae			
<i>Leea aspera</i> Edgew.	Kawá okhár	India	Pulp
<i>Leea crispa</i> L.	India, Burma	Pulp
<i>Leea indica</i> Merr.	India	Pulp
Leguminosae			
<i>Bauhinia vahlii</i> Wight. et Arn.	Maljhan	India	Seeds
<i>Cassia fistula</i> L.	Purging cassia	India	Seeds
<i>Dialium ovoideum</i> Thw.	Velvet tamarind	Sri Lanka	Pulp
<i>Entada phaseoloides</i> Merr.	Modama	India	Seeds
<i>Flemingia macrophylla</i> O. Kze.	India	Pods
<i>Flemingia semialata</i> Roxb.	India, Pakistan	Pods

Scientific name	Common name	Where found	Part used
<i>Humboldtia bourdillonii</i> Plain.	India	Pulp
<i>Parkia biglandulosa</i> Wight et Arn.	India, Indochina	Pulp
<i>Pithecellobium dulce</i> Benth.	Madras thorn	India	Pulp
<i>Pithecellobium lobatum</i> Benth.	Djering	India	Pulp
Malvaceae			
<i>Abutilon asiaticum</i> G. Don	Kanghi, mudra	India, Sri Lanka	Seeds
Melastomataceae			
<i>Melastoma malabathricum</i> L.	Singapore rhodendron	India	Pulp
<i>Memecylon caeruleum</i> Jack.	Kulis	India	Pulp
Meliaceae			
<i>Aglaia edulis</i> A. Gray	Late maheva	Burma, Assam	Pulp
<i>Aglaia roxburgiana</i> Miq.	Yerra aduga	India, Sri Lanka	Pulp
Moraceae			
<i>Artocarpus lakoocha</i> Roxb.	Monkey jack	India	Pulp
<i>Artocarpus nobilis</i> Thw.	Wild bear fruit	Sri Lanka	Pulp, seed
<i>Chlorophora excelsa</i> Benth. et Hook. f.	Iroko fustic tree	India	Pulp
<i>Ficus auriculata</i> Lour	Timla	India	Pulp
<i>Ficus benghalensis</i> L.	Banyan	India, Pakistan	Pulp
<i>Ficus cunia</i> Buch.-Ham.	Khewnaw	India, Burma	Pulp
<i>Ficus glomerata</i> Roxb.	Gular	India, Pakistan	Pulp
<i>Ficus heterophylla</i> L.	India	Pulp
<i>Ficus hirta</i> Vahl	India	Pulp
<i>Ficus hispida</i> L.	Goblá	India	Pulp
<i>Ficus lacor</i> Buch.-Ham.	Kahimal	India	Pulp
<i>Ficus lanceolata</i> Buch.-Ham.	India	Pulp

Scientific name	Common name	Where found	Part used
<i>Ficus mysorens</i> Heine	India	Pulp
<i>Ficus nemoralis</i> Wall.	Dudhla	India	Pulp
<i>Ficus palmata</i> Forsk.	Fagwara	India	Pulp
<i>Ficus pomifera</i> Wall.	India	Pulp
<i>Ficus religiosa</i> L.	Peepul	India, Sri Lanka	Pulp
<i>Ficus rumphii</i> Blume	Pilkhan	India, Burma	Pulp
<i>Ficus virgata</i> Roxb.	Anjir	India	Pulp
Myricaceae			
<i>Myrica integrifolia</i> Roxb.	Sophee	India, Indochina	Pulp
<i>Myrica sapida</i> Wall.	Box myrtle	India	Pulp
Myrsinaceae			
<i>Ardisia humilis</i> Vahl	India, Sri Lanka	Pulp
<i>Ardisia neriifolia</i> Wall.	India	Pulp
<i>Ardisia polycephala</i> Wall.	India, Burma, Sri Lanka	Pulp
<i>Ardisia willisii</i> Mez.	Sri Lanka	Pulp
<i>Maesa argentea</i> Wall.	India	Pulp
<i>Maesa indica</i> Wall.	India	Pulp
<i>Myrsine semiserrata</i> Wall.	India, Burma	Pulp
Myrtaceae			
<i>Careya arborea</i> Roxb.	Tummy wood	India	Pulp
<i>Cleistocalyx obovatum</i> Merr.	Kiamoni	Burma, Bangladesh	Pulp
<i>Syzygium arnottianum</i> Walp.	India, Sri Lanka	Pulp
<i>Syzygium calophyllifolium</i> Walp.	India, Sri Lanka	Pulp
<i>Syzygium claviflorum</i> Wall.	Borsrem	India	Pulp
<i>Syzygium cordifolium</i> Klotz.	India, Sri Lanka	Pulp
<i>Syzygium mabaeoides</i> Wight	India, Sri Lanka	Pulp
Nyssaceae			
<i>Nyssa javanica</i> Wang.	India	Pulp

Scientific name	Common name	Where found	Part used
Olacaceae			
<i>Olax scandens</i> Roxb.	Dheniana	India	Pulp
Oleaceae			
<i>Olea cuspidata</i> Wall.	Kahu	India	Pulp
<i>Olea dioica</i> Roxb.	Parrjamb	India	Pulp
Palmae			
<i>Areca concinna</i> Thw.	Sri Lanka	Nut
<i>Calamus erectus</i> Roxb.	India	Nut
<i>Calamus extensus</i> Roxb.	India	Nut
<i>Calamus rotang</i> L.	Rottan	India	Pulp
<i>Calamus tenius</i> Roxb.	Bet	India	Pulp
<i>Nannorhops ritchieana</i> H. Wendl.	Manzani	India, Pakistan	Pulp
<i>Phoenix acaulis</i> Roxb.	India, Burma	Pulp
<i>Phoenix hanceana</i> Haud.	Khajur	India	Pulp
<i>Phoenix lourliri</i> Kunth.	Wild date	India, Burma, Indochina	Pulp
<i>Phoenix paludosa</i> Roxb.	India	Pulp, seed
<i>Phoenix pusilla</i> Gaertn.	Inchu	India	Pulp
<i>Phoenix robusta</i> Hook. f.	India	Pulp
<i>Phoenix sylvestris</i> Roxb.	Wild date	India	Pulp
<i>Phoenix zeylanica</i> Trin.	Ceylon date	India, Sri Lanka	Pulp
<i>Raphia vinifera</i> Beauv.	Wine raffia	India	Pulp
Pandanaceae			
<i>Pandanus andamanensium</i> Kurz.	Andaman Island	Pulp
<i>Pandanus lerana</i> Jones	Nicobar	Pulp

Scientific name	Common name	Where found	Part used
Rhamnaceae			
<i>Ziziphus nummularia</i> Wight et Arn.	India	Pulp
<i>Ziziphus oenoplia</i> Mill.	Anor	India	Pulp
<i>Ziziphus rugosa</i> Lam.	Bhand	India, Burma	Pulp
<i>Ziziphus xylopyrus</i> Willd.	Kat-ber	India	Pulp
Rosaceae			
<i>Rosa odorata</i> Sweet.	Manipur wild tea rose	India	Pulp
<i>Rubus ellipticus</i> Sm.	Yellow Himalayan raspberry	India	Pulp
<i>Rubus moluccanus</i> L.	Ceylon blackberry	Sri Lanka, India	Pulp
<i>Rubus niveus</i> Thunb.	Mysore raspberry	Sri Lanka, India	Pulp
Rubiaceae			
<i>Anthocephalus</i> <i>cadamba</i> Benth. et Hook. f.	Meo	India	Pulp
<i>Gardenia</i> <i>campanulata</i> Roxb.	Burma	Pulp
<i>Gardenia</i> <i>gummifera</i> L.	India	Pulp
<i>Gardenia latifolia</i> Ait.	Boxwood gardenia	India	Pulp
<i>Gardenia lucida</i> Roxb.	India, Burma	Pulp
<i>Ixora arguta</i> R. Br.	Burma	Pulp
<i>Ixora parviflora</i> Vahl	India	Pulp
<i>Morinda citrifolia</i> L.	Indian mulberry	India	Pulp
<i>Morinda tinctoria</i> Roxb.	Indian mulberry	India	Pulp
<i>Morinda tomentosa</i> Heyne	India	Pulp
<i>Morinda umbellata</i> L.	India	Pulp
<i>Pavetta indica</i> L.	India	Pulp
<i>Randia dumetorum</i> Lam.	Mamdal	India	Pulp
<i>Randia macrantha</i> DC.	India	Pulp
<i>Randia uleginosa</i> Poir.	Pindálu	India, Burma	Pulp

Scientific name	Common name	Where found	Part used
Rutaceae			
<i>Acronychia pedunculata</i> Miq.	Bai bai	India, Indochina	Pulp
<i>Glycosmis pentaphylla</i> Corr.	Orangeberry	India	Pulp
<i>Hesperethusa crenulata</i> Swingle	Naibel	India, Burma, Indochina	Pulp
<i>Toddalia aculeata</i> Pers.	Wild orange tree	India, Sri Lanka	Pulp
Salvadoraceae			
<i>Azima tetraacantha</i> Lam.	Kantagur-kamai	India	Pulp
<i>Salvadora oleoides</i> Decne.	Kabbar	India	Pulp
Santalacaceae			
<i>Champeria griffithiana</i> Planch.	Sansi	India, Burma	Pulp
<i>Pyrularia edulis</i> DC.	India	Pulp
Sapindaceae			
<i>Allophylus cobbe</i> Blume	India	Pulp
<i>Chrysophyllum roxburgii</i> G. Don	India	Pulp
<i>Lepisanthes tetraphylla</i> Radik	India	Pulp
<i>Mishocarpus sumatranus</i> Blume	India	Pulp
<i>Mishocarpus sundanicus</i> Blume	India	Pulp
<i>Schleichera oleosa</i> Merr.	India, Sri Lanka	Pulp
Sapotaceae			
<i>Madhuca latifolia</i> Roxb.	Mauwa	India	Seed (oil)
<i>Madhuca longifolia</i> Macbr.	Mowa	India	Seed (oil)
<i>Manilkara hexandra</i> Dubard	India	Pulp
<i>Mimusops bojiri</i> A. DC.	Sri Lanka, Mauritius	Pulp

Scientific name	Common name	Where found	Part used
<i>Sideroxylon elengioides</i> Benth. et Hook. f.	Pala	India	Pulp
Sonneratiaceae			
<i>Sonneratia alba</i> Smith	India, Burma	Pulp
<i>Sonneratia caseolaris</i> Engler	India, Sri Lanka, Indochina	Pulp
<i>Sonneratia grifithii</i> Kurz.	Burma	Pulp
Sterculiaceae			
<i>Pterospermum canescens</i> Roxb.	India	Pulp
<i>Sterculia apetala</i> Karst	Panama nut	India	Seed
<i>Sterculia coccinea</i> Roxb.	India	Seed
Strychnaceae			
<i>Strychnos nux-vomica</i> L.	Strychnin	India, Sri Lanka	Pulp
<i>Strychnos potatorum</i> L.	Clearing nut	India	Pulp
Tiliaceae			
<i>Grewia damine</i> Gaertn.	Bather	India	Pulp
<i>Grewia flavescens</i> Juss.	Areicha	India	Pulp
<i>Grewia hainesiana</i> Hole.	Phalsa	India	Pulp
<i>Grewia hirsuta</i> Vahl	Kakarundah	India, Indochina	Pulp
<i>Grewia oppositifolia</i> Buch.-Ham.	Biul	India	Pulp
<i>Grewia rhotii</i> DC.	India	Pulp
<i>Grewia subinaequalis</i> DC.	Phalsa	India, Sri Lanka	Pulp
<i>Grewia tenax</i> Asch. et Schwf.	India	Pulp
<i>Grewia tiliaefolia</i> Vahl	Phalsa	India	Pulp
<i>Grewia villosa</i> Willd.	Padekhado	India	Pulp

Scientific name	Common name	Where found	Part used
Ulmaceae			
<i>Holoptelea integrifolia</i> Planch.	Kanji	India	Unripe fruit
Urticaceae			
<i>Pseudostreblus indica</i> Bureau.	India	Pulp
<i>Taxotrophis macrophylla</i> Boerl.	India	Pulp
Verbenaceae			
<i>Faradaya splendida</i> F. V. Muell.	India	Pulp
<i>Gmelina arborea</i> L.	Gamhár	India	Pulp
<i>Gmelina asiatica</i> L.	Badhara	India	Pulp
<i>Lantana salvifolia</i> Jacq.	India	Pulp
<i>Vitex glabrata</i> Br.	India, Burma	Pulp
<i>Vitex leucoxydon</i> L. f.	Goda	India, Burma	Pulp
Vitidaceae			
<i>Ampelocissus rugosa</i> Planch.	Bhinana	India, Burma	Pulp
<i>Cissus edulis</i> Dalz.	India	Pulp
<i>Cissus repens</i> Lam.	India	Pulp
<i>Commiphora caudata</i> Engler	Hill mango	India	Pulp
<i>Diploknema butylacea</i> Lam.	Indian butter tree	India	Nut (oil)

8. Fruits Meriting Wider Distribution

Of the many thousands of fruits in the Tropics, most of the best have been fairly well distributed, although even these are frequently underutilized. Nevertheless, there are good fruits still to be distributed, still to become part of every backyard scene in the Tropics, and still to be commercialized in the Tropics and the Temperate Zone. Of these, most are from the American Tropics, and the rest are from the Asian Tropics. From the African Tropics have come many thousands of minor but very few major fruits.

The discussions concerning care of tropical fruits with potential have not been complete with respect to fertilization because in most cases good information is not available for minor tropical fruits and because tropical soils vary so much in fertility. Nevertheless, it can be assumed that all trees need added nutrients to obtain maximum growth and production. Tropical soils with sufficient nitrogen are rare.

As a general rule, a 10-10-10 fertilizer (nitrogen, phosphorus, potassium) can be used when trees are small. This is applied several times a year at the rate of 100 to 200 grams per centimeter of the trunk diameter at each application. The area under the tree is cleaned of vegetation; and the mineral fertilizer is placed on the soil well under the outside edge of the crown. It is sometimes buried in shallow holes or is broadcast after very light disking. Fertilizer applied to the surface should be carried into the soil by a penetrating irrigation.

The same fertilizer mixture can be applied to mature orchards at the maximum rate of 2,000 kilograms per hectare per year.

Organic materials such as compost and manure, when well rotted, can be applied on the soil, under the ground, or carefully disked into the soil. They should not be applied near the trunk.

Careful observations should always be made so that the appropriate amounts of fertilizer to stimulate growth without damaging the foliage are learned with experience.

No single judge is capable of selecting the fruits that will be great in tomorrow's world. Some of the commonest, most extended fruits in the Tropics—the tamarind, for example—are not great. It is tempting to believe that some really great fruits just wait to be discovered. There is no sharp line between fruits of great potential and just ordinary fruits, part of the difference depends on human actions. Three such borderline fruits worthy of mention are the black

sapote, the morang, and the okari nut. These fruits are discussed in the final parts of the following sections concerning tropical American and Southeast Asian fruits.

Fruits of the American Tropics

The mamey sapote, *Calocarpum sapota* Merr. (family Sapotaceae), is one of the most notable and talked-about fruits of the Tropics (fig. 41). While not appealing at first to all palates, its flavor is rich and distinctive, and very much appreciated by its fans. Little known outside the American Tropics, the mamey sapote is found chiefly in Mexico, Central America, northern South America, Cuba, Haiti, and the Dominican Republic. It is also found in Florida, where its popularity is increasing. It is not well known in Puerto Rico or the Lesser Antilles. Occasional trees are found elsewhere throughout the Tropics, but nevertheless the species can be considered poorly extended.

The mamey sapote is an attractive medium-sized tree seldom reaching 20 meters in height and 45 centimeters in trunk diameter in very old age. It tends to be uniform and hemispherical.

The leaves are entire, obovate or oblanceolate, and 20 to 45 centimeters long. They are dark green and shiny on the upper surface, with yellowish veins, and light



Figure 41.—Mamey sapote, terminal leaves and subterminal flowers and fruits.

green on the underside. The leaves are grouped in whorls of 8 or 10 near the ends of young branches.

The flowers, small and almost sessile, develop in large numbers along bare branches below young leaves. The calyx consists of 8 to 10 imbricated sepals; the corolla is 5 white petals united in a tube. Within are five fertile stamens, five staminodes, and a conical, pilose pistil terminating in a simple stigma. The ovary consists of five carpels with a single ovule in each cell.

The fruit is ovoid or ellipsoid. The calyx persists at the base, and sometimes the remnants of the pistil are seen at the apex. The fruit is 10 to 25 centimeters long and 8 to 12 centimeters wide and has a thin but strong exocarp with a rough, rusty-brown surface. The pulp is from salmon to reddish brown in color, thick, and very sweet and aromatic. Usually, a fruit contains only one seed, ellipsoidal or spindle shaped, 5 to 6 centimeters or more long with a hard, shiny testa and a large cream colored or opaque hilum, but fruits of some varieties commonly contain 2 or 3 seeds.

Varieties of mamey sapote are being developed. In the past the species has been propagated almost exclusively by seedlings, which are quite variable, especially with respect to form and size of the fruit, and the color and quality of the pulp. In El Salvador, 'Magana' is known for its very large fruit (up to 1.5 kilograms). This variety was introduced in Florida in 1962 and is now cultivated commercially. Another variety in Florida is 'Cubana No. 1', with fruits up to 23 centimeters long and 1 kilogram in weight. Several other selections are being evaluated at Homestead, Fla.

Very good trees can be obtained through sexual propagation, although this technique is not recommended as explained above. If attempted, the seeds should be planted free of flesh but fresh from the fruit because viability decreases rapidly as the seeds dry. Increased and more uniform germination has been achieved by removing the testae carefully and planting the seeds in a sterile medium.

Asexual propagation, though difficult, is preferred. The most successful technique is approach grafting. The seedling that is to be the stock is suspended in its container near the branch that is to be grafted. Similarly sized and shaped portions of the stems are cut from the stock and the branch, and the two are carefully pressed together, wrapped with tape, and sealed with vinyl tape. After months the grafted branch is progressively cut from the mother tree until it is entirely supported by the stock.

The mamey sapote is best adapted to tropical lowlands, but its adaptation is wide, and the tree is also found in the subtropics and in tropical highlands. It does not tolerate frost. It seems to be well adapted to various soils and has been found growing in sands, calcareous soils, and heavy clays. The optimum soil seems to be fairly deep and acid, with moderate permeability, good drainage, and at least average fertility.

Trees should be transplanted about 6 to 8 meters apart in prepared fields at the beginning of the rainy season. Seedlings are generally larger than grafted trees and need more space.

Young trees need regular fertilization. Liquid 20-20-20 should be applied during the first year at the rate of 25 grams per tree each 3 months. The fertilization rate should gradually be increased to about 5 kilograms per year, with half applied at the beginning of spring rains and half at the beginning of flowering. Although the mamey sapote is somewhat resistant to drought, young trees should be watered regularly, and weeds should be removed. Very little pruning is necessary.

Because the mamey sapote has not been grown in large plantings, little is known of its diseases and pests. Termites make their nests in the trees. Anthracnose (*Colletotrichum* spp.) is a rare but severe disease. The sugarcane root borer, *Diaprepes abbreviatus* L., sometimes damages roots. No treatments are registered for these conditions in the United States.

Healthy seedling trees begin to produce after about 7 years, while grafted trees produce earlier. The fruits mature after 10 to 15 months on the tree. Maturity must be judged carefully by the size of the fruit and a slight internal color change, which can be revealed by scraping the fruit with a fingernail. An immature fruit is green inside, while a mature fruit is yellow or reddish. The fruits should be picked when mature but still hard. They will then ripen in a few days. The pulp is normally consumed fresh, but it is also used in drinks or milkshakes and in jellies and preserves.

The canistel, *Pouteria campechiana* Baehni (family Sapotaceae), is a widely adapted yet little known fruit that, while delicious, requires some development of appreciation (fig. 42). It has several relatives somewhat similar in appearance and usage.

The canistel is best known in Mexico, Central America, the Greater Antilles except Puerto Rico, southern Florida, and northern South America. It has been introduced in various other tropical countries, where it is usually no more than a curiosity in the botanical garden.



Figure 42.—Canistel, several good varieties shown.

The climatic requirements of the canistel are flexible. The tree prefers rather dry tropical lowlands but nevertheless is found up to 1,800 meters of altitude and in humid climates with frequent heavy rainfall. In Florida it adapts very well to the superficial soils on limestone rock. It can also be grown on very sandy soils and heavy clays. Its best development occurs where soils are not too heavy and rainfall is moderate.

The tree is small to medium; in deep soils it is rarely very large. The crown is usually somewhat open and thin. The branches tend to hang downward with age, especially when fruiting heavily.

The leaves are alternate, oblanceolate on a short petiole, smooth, and 10 to 25 centimeters long. They occur in rather loose clusters near the tips of young branches.

The flowers are small and inconspicuous. They occur among the leaves of young branches and are usually produced at the beginning of the rainy season or a little later. The calyx consists of four to six sepals, and the corolla, of five to six petals. There are five fertile

stamens and five staminodes. The ovary of six carpels is topped with an erect style. Fruits are often produced over a long period of the year.

Outside, the mature fruit is yellow, orange, or pinkish. The exocarp is thin and easily damaged, and may be slightly rough. The fruit is spherical to slightly elongated, often prominently pointed at the styler end. The pulp is yellow or orange and mealy or very smooth. Some compare the pulp's appearance with an egg yolk's. The seed (there may be one or several in a fruit) is large, with a thick, smooth, shiny, dark-brown testa. The hilum is lighter brown.

Very little has been done to develop better varieties of canistel. There are great differences among trees, and outstanding trees with high yields of large, flavorful fruit containing seeds can be propagated easily by grafting branches onto seedlings. The cleft graft has proved very useful in Puerto Rico; veneer grafting has given good results in Florida. Propagating from cuttings or air layers is difficult. Propagation by seeds is still the chief technique and gives rise to some excellent trees. Seeds should be cleaned and planted while quite fresh, for the dried seed loses its viability rapidly.

Little is known about the nutritional requirements of the canistel. In deep soils of normal fertility, a balanced mineral fertilizer such as 10-10-10 should be used each 3 months at the rate of 50 grams per application per tree, and this should be increased as the tree grows. Mature trees need nitrogen (up to about 0.5 kilogram of pure nitrogen) two or three times each year, potassium once a year, and phosphorus about every 3 years. In poor sandy or calcareous soils or in shallow soils, these quantities should be doubled.

The trees should be planted 7 to 12 meters apart, 7 meters being more appropriate for grafted trees because they will fruit while still quite small. Newly planted trees should be watered frequently until well established. Mature trees need no pruning except to shape them as desired and remove dead branches.

Because large orchards have not yet been developed, there has been little opportunity to study pests and diseases. White scales may reach serious proportions and may encourage the growth of fungus that disfigures the fruit. Rust is occasionally seen and may cause the loss of mature leaves. The fruits are relatively resistant to fruit flies.

The canistel should be harvested just before it is fully ripe. It is eaten out of hand when soft, sometimes with a little lime juice. The pulp is used to flavor milkshakes,

ice cream, and baked goods. Cooking intensifies the flavor. The fruit is a good source of vitamin A and carbohydrates.

The peach palm, *Guilielma gasipaes* (H.B.K.) Bailey (family Palmae), is poorly named, for neither the tree nor fruit bears any resemblance to the peach (fig. 43). The fruit is delicately flavored, making it perhaps the best of the palm fruits after the coconut and the date. The plant is economically important for its heart of palm as well as its fruit. It is almost unknown in the Eastern Hemisphere, and it is not as widely distributed in the Western Hemisphere as its value merits.

The peach palm is distributed chiefly through the tropical lowlands of Central America and northern South America, especially in Costa Rica, Panama, Venezuela, Colombia, and Ecuador. It is also found in tropical South America, where it is believed to have been introduced, although its origin is uncertain. A few trees in Puerto Rico have grown and fruited very well. We believe that the peach palm could be grown successfully in many areas of the Tropics, even at elevations up to 1,500 meters.

The trees are tall, reaching 20 meters in exceptional cases. They tend to be straight and slender (diameters of 15 to 20 centimeters). Most trees are protected by wide circular rings of long, sharp, black spines, but some are spineless. Spines make harvest more difficult. The trunk is unbranched but tends to sucker at the base, so that several mature trees will often be found in a clump. These suckers can be used as new plants. Many trees do not form suckers readily, and these are difficult to propagate asexually.

The leaf is pinnately compound, 3 to 4 meters long, and graceful in appearance. Its large rachis often is slightly spiny. The flowering clusters are produced among or just below the leaves. A spathe opens and falls when the flowers are ready to open.

Both male and female flowers, small and yellowish white, are produced in large racemes. There are many more male than female flowers. The male flower consists of a small lobed corolla and three pairs of stamens. The female flower is characterized by a leathery calyx, a three-lobed corolla, and a three-chambered ovary with three short stigmas.

The fruits occur in clusters of 10 kilograms or more. Several clusters are produced each season. Since several stems are often in a clump, the total production per tree can be very high. Fruits need about 6 months



Figure 43.—Peach palm, crown and spiny trunk.

to mature and may change color slightly on maturing. The fruits are conical or ovoid and from 2.5 to 5 centimeters long. The leathery calyx is persistent. The outer skin is thin but tough and may be green, yellow, or red. The flesh around the seed is dry, firm, and mealy, or may be slightly to very oily, and varies from yellow to dark orange. The large angular seed is black, with a kernel resembling a coconut.

Peach palm is adapted to areas of medium to strong tropical rains. It is generally found on fairly heavy clay soils typical of many areas of the Tropics. Although the method is not recommended, many trees are propagated from seed. Seeds should be cleaned of pulp and planted while fresh. The offspring will vary in size and fruit quality as well as in yield and tendency to sucker. Seedless varieties, which are the most highly valued, cannot, of course, be propagated this way.

The best propagation method is planting suckers taken from the base of top-quality trees. On separating the suckers from the mother plant, care should be taken to avoid damage to either. Suckers should be grown in

containers or nursery beds to permit the establishment of a good root system before transplanting. The transplanting should be done at the beginning of the rainy season, and the trees should be placed 5 to 6 meters apart. Newly planted trees need considerable care, especially watering.

As the tree begins to grow, some of the suckers that develop at the base are left to form a clump. Others are removed for propagation or to keep the clump from becoming too large and therefore unproductive. A tree will begin to fruit in about 6 years and will produce for 50 to 75 years. However, as individual trunks grow in height, the harvest of the fruit becomes progressively more difficult. Therefore, old trunks are removed and new suckers are allowed to grow.

The mature fruits are marketed in bunches or are cooked and sold in small amounts, often as a snack food. The uncooked fruits last for about 2 weeks. The fruits need a long boiling time, about 3 hours, in salt water. They are then used in many ways. The mealy flesh is eaten. The boiled fruits may be retained for several days before eating, or they may be dried and stored for months and then reconstituted by boiling again. The dried fruits may also be ground into a meal. The kernels of the seeds are also eaten.

The food value of the pulp is high (roughly 3 percent protein, 7 percent fat, 41 percent carbohydrate), and indeed the fruit is a staple food in some parts of Latin America; at times little else may be eaten. There is much interest in this palm as a source of hearts of palm. Selections which sucker freely are particularly desirable for this purpose.

The asai, or Para palm, *Euterpe oleracea* Mart. (family Palmae), is neglected outside of Brazil, but it is a tree of much promise for other parts of the Tropics. While it has been introduced into India, Sri Lanka, Malaysia, and to a lesser degree elsewhere, it remains unknown to most people in the Tropics. It is a tree of many uses, considerable economic value, and much potential.

The asai is at its best in tropical lowlands. In the Amazon basin, it occurs in frequently flooded lowlands as well as on firm land. In many parts of Para, Brazil, it is the principal and dominating tree of the landscape. It occurs in large clusters of up to 25 trunks or more because it suckers at the base. A cluster generally consists of trunks of all ages, and as older trunks die, younger trunks grow to fill their places. Thus, a clump of trees has an indefinitely long lifetime.

The individual trunk is slim and tall (reaching 20 meters). The long pinnate leaves have pendulous

segments. The tree is elegant in appearance, a choice palm for gardens. It flowers and fruits the year around, but during the dry season the fruit is most abundant.

The fruit, in large clusters, is small and round, 12 to 15 millimeters in diameter. Its collection from large trees is a difficult and dangerous task.

The fruit pulp has an unusual flavor described as similar to raspberries or blackberries but with a nutty taste also. It can be eaten fresh, out of hand. It is very popular crushed in drinks, and it is made into a sirup or sauce to be used with other food. In Brazil it is especially appreciated cooked with cassava meal. The fruit is also used in many baked products.

In addition, the asai is one of the best sources of palm cabbage. Because the tree occurs in clusters, old trunks can be removed for cabbage without destroying the tree itself.

The fruit pulp is high in calories because of its starch and sugar contents. It is also a good source of vitamin A. Its calcium, phosphorus, and iron contents are significant.

The buriti and miriti palms, *Mauritia vinifera* Mart. and *M. flexuosa* L. (family Palmae), are closely related trees of great potential value. They are found almost exclusively in equatorial Brazil, the former at low elevations in acid soils. They occur in groves, characteristically along rivers and around lakes, as if planted by design. They are said to be the most majestic trees of the Amazon basin.

The trees are tall (25 meters) and have thick trunks (30 to 60 centimeters). The crown consists of 15 to 20 feathery fan-shaped leaves arranged openly. These fall to the ground as they age. The inflorescences of the two species differ in detail, but in both they are large and pendent, with up to 100 fruits each. Five to eight of these fruit bunches, in various stages of maturity, can be found in a tree at any one time.

The fruit of both species are globose or oblate, covered with rhomboidal shiny-brown scales. The mesocarp is a rather thin cap of spongelike pulp around the large, hard seed. The fruits fall from the tree mature but still unripe.

The fruits are used chiefly to prepare a drink. They are immersed several days in water to make it easier to remove the skin. During this period, they soften. The pulp is crushed to remove the juice, which is then used in drinks and in desserts and baked products. The pulp is also used to make a thick jellied candy.

In addition to these uses for the fruit, the trunk is a source of starch similar to sago. The sap is used as a drink or is fermented to yield a wine. The leaves are used as a source of fiber for cords and ropes.

The mamey or mamee apple, *Mammea americana* L. (family Guttiferae), is widely adapted throughout the American tropics (fig. 44). It probably originated in the West Indies, where wild trees are still common. It must have been introduced very early into South America, for it has spread throughout the Amazon basin. It is usually grown as a dooryard fruit and is often harvested from the wild.

The attractive tree is medium to large, occasionally reaching 25 meters. The dark trunk is straight and upright, with large lateral branches having dense foliage. The leaves are paired, elliptical in shape, with short, thick petioles. The blade is coriaceous and shiny, with the margin entire. Trees bear either hermaphroditic or male flowers. The hermaphroditic flowers are several centimeters in diameter, with calyx and corolla spreading. They consist of many stamens around a simple pistil.

The fruit is large, weighing up to several kilograms. It is covered with a thick, brownish, leathery exocarp that can be cut open easily and peeled away. This exocarp protects the fruit well during transport. Within, the flesh is yellow to dark orange, firm and meaty, slightly aromatic. It is appreciated by most people, even on first contact. Imbedded in the fruit are one to four very large seeds (each 100 grams or more in weight). These have rough woody testae.

The mamey is found in many tropical climates, but not at high altitudes. It appears to do best where the rainy season is long and strong followed by a pronounced dry season. Its soil requirements seem to be flexible, for trees are often found in sand, sterile laterites, and heavy clays.

Mamey trees are most easily grown from seed. Seeds germinate on the forest floor under conditions of heavy rainfall. Seeds should be selected from trees that produce large quantities of high-quality fruit. They are best planted in a permanent site, 10 meters apart, in a rich soil mixture that includes perhaps moss or organic material to help maintain humidity. The seeds germinate in 2 to 3 weeks and produce vigorous seedlings rapidly. These need lots of water until well established; then they are relatively drought resistant. Mamey is also propagated by bud and terminal grafting of good trees, but formally propagated varieties are almost unknown.

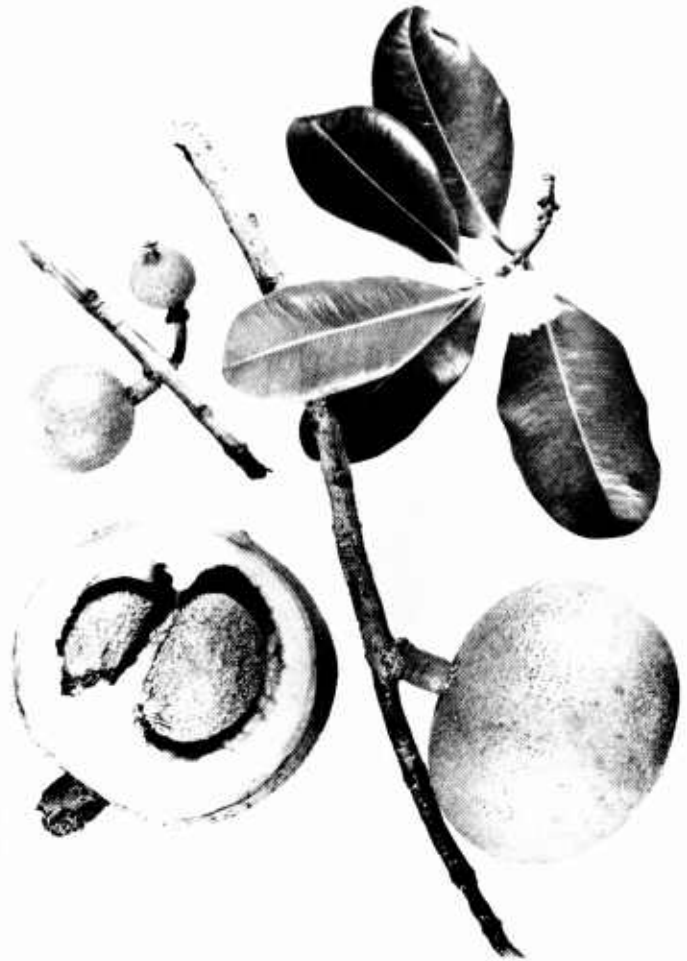


Figure 44.—Mamee apple, thick, firm, edible flesh.

Little information is available on postplanting care of the trees. Protection from weeds and regular fertilization would of course be necessary. Pruning should rarely be necessary. Young trees begin to bear at 7 or 8 years of age.

When ripe, the fruits fall to the ground and are often damaged. Damage can easily be avoided by harvesting the fruit when it is mature but not ripe. It is not possible to determine the degree of maturity by color, but fortunately the time of harvest is quite flexible. Mature fruits ripen satisfactorily after harvest.

The fruits are normally eaten fresh, out of hand, or sliced for serving. The best are sometimes compared to apricots. The pulp is also stewed as a preserve, incorporated into pies, or made into a liqueur.

All parts of the mamey have insecticidal properties. Although the fruit is widely eaten, it may be detrimental to health in large, regular amounts. Even so, it appears

to have many good qualities and must be considered a neglected potentially great fruit.

The giant granadilla, *Passiflora quadrangularis* L. (family Passifloraceae), is a relative of the common yellow passion fruit, *Passiflora edulis flavicarpa* Deg. While it is extensively distributed throughout the Tropics, it is not well known anywhere. But it has many attractive qualities that should serve commercial purposes, if carefully handled.

The giant granadilla is a vigorous woody vine having a fairly short lifetime (5 to 10 years). The stem is quadrangular and with its large ovate leaves, serves to distinguish it from other *Passiflora* species. The vine climbs with tendrils, and so it is best maintained on a trellis that limits its height. Flowering is seasonal. The flowers are large (10 to 12 centimeters in diameter) and attractive, in shades of purple and maroon.

The fruit of the giant granadilla is up to 10 centimeters in diameter and 15 to 30 centimeters long. It is light green, with a thin, easily damaged epidermis over a soft pulp. The cavity of the fruit is filled with seeds surrounded by juicy arils.

The giant granadilla is summer flowering, and to assure good fruit set, hand pollination, easily accomplished with a small brush, is recommended. The species appears to be self-compatible. On the other hand, some plants set fruits well without hand pollination. These can be propagated by rooting stem cuttings.

Many forms of the species are quite similar. Variation could be introduced by crossing with the related *P. alata* L.

The young fruits of the giant granadilla are cooked as a vegetable. A drink is made from the juice of the arils. A common technique for eating the fruit is to prepare the juice and sprinkle it over cubes of the pulp. The flavor is pleasant, aromatic, and subacid.

The atemoya (family Annonaceae) is an excellent fruit that is widely adapted in the Tropics and subtropics and has promise for widespread cultivation in the future. It originated as manmade hybrid between the sugar apple, *Annona squamosa* L., and the cherimoya, *A. cherimola* Mill. The best varieties of atemoya combine the best qualities of both parent species and are adapted to a wider range of environmental conditions than either of them. The atemoya is well known now in Australia, Central America, Florida, India, Israel, New Zealand, into the Philippines, South Africa, and South America, and has been introduced into many other places.

The plant is a small tree. Mature specimens can reach a height and spread of 10 meters, but for successful commercial production the tree is kept smaller by periodic pruning. The leaves are alternate, 10 to 20 centimeters long and 4 to 8 centimeters wide. They may be lanceolate, elliptic, or ovate. The tree loses its leaves for a time each year, the length of time depending upon climatic conditions. The trees make one main bloom per year and usually an additional minor bloom. The period from bloom to fruit maturity is 5 to 6 months.

The fruit is spherical, conical, or ovate, with a weight of 250 to 600 grams. The shape and surface texture of the fruit are quite variable, even among fruit from the same tree. The fruit surface may be relatively smooth, or the distal ends of the individual carpels may project as rounded protuberances. The fruit has a thin green rind that becomes yellowish green at ripeness. The flesh of good varieties makes up a large proportion of the fruit weight. It is very sweet, with a pleasant flavor, and is soft when ripe. The hard black seeds are 10 to 15 millimeters long, and there are 15 to 40 of them per fruit.

The atemoya is a relatively new crop, and little work has been done on selection and propagation of superior varieties. Some named varieties are 'Mammoth', or 'Pink's Prolific', and 'Island Gem' (Australia); 'Bernitski', 'Gefner', 'Hette', 'Kabri', 'Kaller', and 'Malamud' (Israel); and 'Bradley', and 'Page' Florida, U.S.A. Seedling progeny of atemoya are extremely variable, and possibilities for further variety improvement are excellent. It is advisable to grow seedling populations in all areas where this crop is adapted and to make selections that are adapted to local conditions. Plants can be grown from seed easily and will bear fruit at 3 to 5 years of age.

The best method of vegetative propagation is grafting. The best time appears to be near the end of the dormant period, but it can be done at other times if necessary. Successful rootstocks include pond apple, *Annona glabra* L.; custard apple, *A. reticulata* L.; and atemoya seedlings.

The atemoya tree is adapted to a variety of soils. Trees on atemoya or custard apple rootstocks should be planted in well-drained sites, but trees on pond apple rootstocks can tolerate poor drainage to some extent. Where the soil is infertile or fruit production is heavy, the trees respond well to fertilizer, particularly nitrogen. The tree is best adapted to areas of moderate rainfall but can be grown in dry areas with irrigation.

The fruit can be harvested when mature but still firm and will ripen to excellent eating quality. This allows it

to be shipped to distant markets successfully. The fruit finds a ready market wherever people are acquainted with it. Most people like the flavor at first trial. The atemoya is a superb fruit for fresh consumption. The pulp can be used in sherbets and ice creams. The fruit is a good source of phosphorus and a fair to good source of thiamine and ascorbic acid.

The white sapote, *Casimiroa edulis* La Llave et Lex. (family Rutaceae), surely ranks among the really good but neglected fruits of the world (fig. 45). A native of the highlands of Central America and Mexico, the white sapote appears to be well adapted and can be found from the warm Temperate Zone to the hot lowland Tropics. Although the literature often reports that it is of limited value in the Tropics below 900 meters of elevation, we have seen the tree grown successfully at low elevations in Florida, Hawaii, and Puerto Rico. A relative, the woolly-leaved white sapote, *C. tetrameria* Millsp. is found in the highlands of South America. It also grows and produces very well in Florida. We believe that the white sapotes have not yet been widely enough introduced and tested.

The white sapote is a medium-sized spreading tree with a much-branched trunk. The alternate leaves are palmately compound, normally with five leaflets. They are light green and have undulated but usually entire margins. The very small flowers are produced on terminal or axillary inflorescences, and the fruits follow, sometimes in clusters of 10, 12, or more.

The fruits vary from 4 to 9 centimeters long at maturity, usually according to the number of seeds they contain. The fruit is green at first but ripens to a pale yellow. The epidermis is thin and easily damaged.



Figure 45.—White sapote, leaves and fruits.

The pulp of the fruit is white, cream, or yellowish and very soft, without fiber. It is sweet but has a characteristic bitter taste that some people do not like. Varieties vary in bitterness and acceptability; the most bitter, distasteful fruits to some, are the most delicious to others. Within the fruit there are usually one to five large seeds, but some trees consistently produce small seedless fruits.

The white sapote prefers a subtropical climate. It is adapted to many soils, however, and to poor fertility, and will tolerate a heavy rainy season. It is normally planted from seed, although improved varieties developed in California and Florida can be propagated by budding and grafting. These include 'Blumenthol', 'Coleman', 'Dade', 'Harvey', 'Pike', 'Suebell', and 'Wilson'. Trees from seed fruit in 7 or 8 years; grafted trees fruit in 4 or 5 years.

The jaboticaba, *Myrciaria cauliflora* Berg. (family Myrtaceae), is a common everyday fruit in some parts of Brazil, including Rio de Janeiro, but one that has hardly been introduced elsewhere (fig. 46). As far as can be seen at the present time, the jaboticaba is subtropical; although introductions made so far in humid tropical lowlands grow very well, they do not flower. The fruit is attractive, readily accepted, and marketable, and it would probably be of much use in other tropical countries. Collection of a wide range of germplasm, including related species, appears desirable so that adaptable forms can be obtained for all parts of the Tropics.

Although the jaboticaba reaches a height of 12 meters, most trees in cultivation are much smaller and indeed begin to fruit when only 2 or 3 meters tall. The tree has an irregular, ill-defined, very much branched trunk with a very smooth bark. The leaves are simple and opposite. The leaflets are 2.5 to 8 centimeters long, sessile or almost so, ovate and entire, very dark green, and leatherlike.

Small white flowers are borne on the trunk and main branches in small clusters. The fruits grow rapidly and mature in 1 month. They are almost spherical, dark purple to black, and 1.3 to 5 centimeters in diameter. The skin is tough; the pulp is very soft, juicy, and subacid. One or a few seeds are found in each fruit. The flavor is attractive and said by some to resemble that of grapes. The fruit is eaten fresh or made into jellies. It makes a good red wine. Several fruit crops can be produced each year.

Jaboticabas are grown perhaps exclusively from seeds. These germinate readily to produce small, slow-growing trees similar to the mother tree. Nucellar embryony is



Figure 46.—Jaboticaba tree loaded with fruits.

believed to be the cause of the similarity. Trees can be maintained for up to 2 years in plastic bags or other containers, until they are ready for transplanting to the field. Plants may require 10 years or more to flower and fruit, a principal obstacle to their popularization. Young trees in Florida grow better in peat with complete mineral nutrients added. Approach grafting of mature trees on younger seedlings is sometimes done to stimulate earlier fruiting.

Jaboticaba seems to be well adapted to sands, acid soils, and even heavy clays. It appears to tolerate very wet climates, but it sets fruit poorly in dry regions.

The lucmo, *Pourteria obovata* H.B.K. (family Sapotaceae), is one of the excellent fruits of South America that has hardly been distributed from its area of origin. It is quite similar to the canistel, but judged by many to be superior. A fruit of many uses and with a

distinctive flavor, it is not readily appreciated by adults who try it the first time, but introduced gradually, it becomes a favorite.

The lucmo is from the low Andes and the foothills and even coastal plains of Chile, Peru, Ecuador, and Colombia. It is most highly developed in areas of moderate rainfall, but it is not as widely adapted as the related canistel. The temperatures where it occurs are cool to warm. It is very important for the lucmo to have good drainage; the tree will not stand flooding.

The lucmo is a large tree of the forest, but it begins to produce when quite small and can be maintained small. The tree has a straight strong trunk and numerous lateral branches. The crown is hemispherical and attractive. The alternate leaves are elliptic, lanceolate, or oblanceolate, tapering at the base to a short petiole; they reach 25 centimeters in length and 10 centimeters in width. The margins are entire, and the surface is dark shiny green. The petioles and young twigs are pubescent.

The hermaphroditic flowers are 1 centimeter wide and 2 centimeters long. They are borne in moderate numbers among the lowermost leaves near the tips of branches.

The fruits are more or less spherical or somewhat flattened, often with a prominent point on the stylar end, and 4 to 17 centimeters in diameter. They are green colored but often change to a pale yellow or orange as they ripen. The epidermis is smooth to wrinkled and may be slightly scaly; it is thin and easily broken. Inside, the pulp is yellow, smooth, mealy, soft or hard according to the variety, and dry. Several large seeds are embedded in the pulp. The odor of the fruit is strong and penetrating, and intensifies with cooking.

The lucmo is propagated from seeds. In common with many tropical fruit seeds, they should be planted while fresh and before drying. In Peru they are stored and stratified before planting, but this may not be necessary. Seeds can be started in seedbeds, and the seedlings can be transplanted to containers until large enough for planting in fields.

Seedlings about 1 centimeter in diameter are used for grafting. Although the scion can be obtained from any tree with high yields and good fruit quality, selected varieties (stocks) are now available in Peru. Trees to graft are kept rather dry for about 3 weeks before grafting, and then they are well watered the last few days to initiate new growth. The terminal cleft graft is suitable for the lucmo.

Newly grafted trees need special care until the graft union is well formed. Four to six meters should be left between transplanted trees. Newly planted trees need regular irrigation but within a short time can stand short periods of drought.

Fertilization has hardly been studied, and general recommendations are difficult to make. Mineral fertilizers at the rate of 50 grams four times a year may be applied to each tree the first year. Thereafter, fertilization should be twice yearly. Weeds must be controlled to give the young trees the opportunity to grow rapidly. Pruning is done chiefly to form the tree and in later years to restrict the growth of the tree. Diseases and insects will vary from one place to another, so general procedures cannot be given.

The fruits should be harvested before they are completely mature. They can then be handled and transported easily. Mature fruits ripen 6 to 10 days after harvest.

The fruit is often eaten fresh, and it has great potential for cooking in pies, cakes, preserves, breads, puddings, etc. The fruit is rich in carotene, niacin, and carbohydrates.

The cupuazu, *Theobroma grandiflorum* Schum. (family Sterculiaceae), is a very important fruit of the Amazon basin of Brazil. Related to the cocoa, *T. cacao* L., the cupuazu is generally used for its pulp, although the seeds are sometimes used to make chocolate. They contain good quantities of the stimulant alkaloids caffeine and theobromine. The cupuazu is almost unknown outside Brazil, where, in some regions, it is found in almost every dooryard.

The tree fruits when quite small (6 to 10 meters) but has the potential of reaching 20 meters in height. The leaves are 25 to 35 centimeters long, coriaceous, and short petioled. The flowers occur singly or in small groups in the axils of the leaves or along the bare branches. The fruit is ellipsoidal or oblong, 12 to 25 centimeters long, 10 to 12 centimeters in diameter, and up to 1.5 kilograms in weight. The woody pericarp is easily broken open to expose the edible aril around the individual seeds. The mature fruit can last for about 10 days. The pulp is used fresh or in wines, is made into fresh drinks, or is stewed.

The bacury, *Platonia insignis* Mart. (family Gutiferae), is almost unknown outside its native Brazil and Paraguay, where it is well distributed and widely used. It is a large (25 meters) tree that tends to become weedy, to spread, and to dominate adjacent vegetation.

The trunk is strong and straight, supporting an inverted-cone-shaped crown. The leaves are opposite, elliptical, thick, and shiny green, with slightly undulate margins.

The attractive, pink flowers are large (7-centimeter diameter) and have five petals and numerous stamens partially united in five groups. The flowers are produced during the dry season and mature as the rainy season begins.

The fruit is large and ovoid or almost globose and weights about 900 grams. The fruit contains one to several segments (like those of an orange) of white pulp with an agreeable flavor. Each segment may contain one large seed, but some fruits are seedless; these are preferred. The pulp may be eaten fresh, out of hand, or it may be made into a drink or stewed.

The tree is considered very easy to grow and may sprout from the roots. Because of its weedy tendency and persistence, it should be tried in new regions with extreme caution.

The caimito, *Chrysophyllum cainito* L. (family Sapotaceae), is a widely distributed tree, but the fruit is not used extensively in any region (fig. 47), including its native West Indies and Central America. Individual seedlings are sometimes of excellent quality, and the preservation and distribution of these as clonal varieties would probably make the species successful. This can be done by marcottage, inarching, or cleft grafting.

The tree prefers coastal forests where monsoon climates prevail, but it can probably be found, at least occasionally, throughout the Tropics. It has been introduced into Brazil and Guiana, where it is both cultivated and wild.



Figure 47.—Caimito, typical fruits and velvety leaves.

The tree, medium to large, with open spreading crown, is attractive. The alternate elliptic leaves of medium length (10 to 12 centimeters) are usually dark green or bright on the upper surface and orangish or rusty brown below. The brownish color is caused by a fine silky pubescence. The inflorescence consists of 10 to 30 small flowers in axillary umbels. Flowering and fruiting may occur several times a year.

The fruit is a spherical berry 6 to 9 centimeters in diameter, light or dark green, often tinged or colored deeply purple by anthocyanin. The pulp of the mesocarp is somewhat jellylike, greenish or purplish, and amply supplied with white latex, which becomes less as the fruit ripens. The pulp is sweet and free of acidity, and has a weak distinctive taste. Within the pulp are 1 to 10 flat seeds 1 to 2 centimeters long. Ripe fruits do not fall from the tree but must be handpicked when mature but beginning to soften.

The black sapote, *Diospyros ebenaster* Retz (family Ebenaceae), is a popular fruit in subtropical and tropical reaches of Mexico, and it has been introduced into Florida and, to a small extent, the West Indies (fig. 48). The tree is small, with dark glossy leaves, and grows rapidly when well taken care of. The fruits are up to 8 centimeters in diameter, with a green exterior, a thin skin, and a soft blackish-brown pulp. The appearance discourages some people, but the taste is attractive. This fruit, while eaten fresh, could well be used in puddings and ice creams, where its contribution would be appreciated. It is rich in vitamin C.



Figure 48.—Black sapote, a handsome tree with fruits that are dark green until ripe.

Fruits of Southeast Asia

The mangosteen, *Garcinia mangostana* L. (family Guttiferae), is surely one of the world's best fruits (fig. 49). It is so aromatic and delicious that everyone who tries it enjoys it. The tree itself is attractive and would make a fine ornamental in any garden. Nevertheless, the mangosteen is almost unknown in the Western Hemisphere. It merits extensive trial throughout the humid tropics.

The mangosteen is a fruit of the hot, humid regions of tropical Asia, especially the Malay peninsula, Indonesia, Cambodia, Vietnam, Thailand, and the Philippines. It has been introduced on a small scale into Central America and the Caribbean, where it has adapted very well in hot, humid areas.

The tree is small, with a columnar or slightly pyramidal form. It reaches a height of 12 meters and a trunk diameter of 0.6 meter only in advanced age. The straight, very dark trunk produces numerous upright or horizontal branches.

The evergreen opposite leaves are large (7 to 13 centimeters wide and 15 to 25 centimeters long), and elliptical and oblong. They are coriaceous and smooth, with entire margins.



Figure 49.—Mangosteen fruits, with juicy sections, and leaves.

The attractive flowers, solitary or in pairs, are 3.8 to 5.0 centimeters in diameter and female; male flowers are not produced. The flowers have four thick petals and four sepals.

The fruit is almost spherical or slightly flat and 5 to 8 centimeters in diameter. The cortex rapidly changes color from a rusty green to a dark purple as the fruit matures. Inside, the fruit is divided into white, juicy, translucent segments, the largest of which contain seeds. The seeds vary in size.

The mangosteen does not grow in a wide variety of soils. It definitely fails in sandy soils, calcareous soils, soils with poor water-holding capacity, and soils that are subject to frequent drying out. On the other hand, it tolerates relatively heavy soils and high water tables, but it should not be flooded frequently. A high content of organic material is desirable. Trees are frequently found growing by lakes and streams.

The mangosteen is propagated from seeds; grafting and vegetative techniques have not been successful. Since the seeds are asexually produced, all trees are exactly like the mother tree. The only disadvantage of propagation from seeds is that the trees grow very slowly. During the first 3 years, seedlings may produce no more than four or five pairs of leaves.

Seeds for planting should be cleaned as free of pulp as possible and should soon after be placed in loamy soil. The best technique is to plant several seeds in the site a tree will occupy when mature. (This site can be improved with better soil, and so on.) Only the most vigorous seedling should be permitted to live. Since the mangosteen is such a small tree for many years, the distance between trees need only be 5.5 to 7 meters. Mangosteens grown in containers are difficult to transplant. First of all, the containers should be deep, and transplanting should be done on a cool or cloudy day, with much care. The trees should then be watered regularly, probably the most important cultural requirement, for they will die back during the dry season otherwise. Light shade should be provided during establishment and should not be removed—then only gradually—until the tree is 3 or 4 years old.

During the first few years of growth fertilizer requirements will be light but important. Twenty-five grams of 20-20-20 should be applied three or four times a year to each tree. Later, fertilize twice a year, when growth begins at the start of the rainy season and when flowering begins. About 6 to 8 kilograms of mineral fertilizer per year is needed for a mature tree.

Mangosteen trees should be kept free of weeds. They are so small and slow growing that a few weeks of weed growth can completely hide them. The trees require little pruning except to remove deadwood and repair injuries.

Few pests have been found attacking mangosteen. A tree exposed to light and air movement seldom is attacked. After diseases and insects have been identified, treatments used for other species can be tried.

Under very good conditions a mangosteen tree may begin to produce fruit in 7 years, but most trees require 10 to 15 years. The trees are still small when they begin to produce; with time and care, a tree will produce from 500 to 1,500 fruits a year.

The fruit's purplish color increases with maturity. When the pericarp softens slightly, the fruit may be picked. It can be opened with a cut around the "equator" or can be pried open with the thumbs. Mangosteens are eaten out of hand.

The durian, *Durio zibethinus* Murr. (family Bombacaceae), is perhaps the most controversial fruit of the Tropics (fig. 50). To those that love it, there is no better fruit. To those who can't eat it, even the odor is offensive. In areas where the fruit is used, restrictive laws have been passed to protect those who wish to avoid it. From Southeast Asia to the Philippines, everyone knows the durian, and whether it is loved or not, it is always talked about.

The durian is distributed through the hot, humid Tropics of Asia, especially in Indonesia, the Philippine Islands, Malaysia, and Thailand. It is scarcely known in Africa or the American Tropics. It should be a remarkable fruit wherever it is introduced, if given a reasonable chance to establish itself and become known.

The durian is strictly tropical in its growth requirements. It is found from sea level to about 300 meters of altitude. It prefers a humid climate and especially a very long rainy season. Little is known about optimum soils, but durian does occur where soils are acidic and heavy and where organic material has accumulated.

The tree ranges from medium to very tall (20 to 40 meters). At times it is pruned to maintain a single straight trunk with a few lateral branches, but at other times large principal branches are allowed to develop. The crown is irregular and dense. The dark-gray bark has conspicuous fissures and a tendency to flake away

in large pieces. The small branches are covered with fine scales colored from copper to gray.

The leaves are alternate with short petioles. They are more or less elliptical to obovate and measure 6 to 25 centimeters in length by 2.4 to 9 centimeters in width. The thick leaves are smooth, dark green, and shiny on top and finely pubescent and gray to yellowish on the underside.

The flowers are produced on the lateral leafless branches, close to the trunk. They fall the day after blooming unless fruit set occurs. They have a bad odor, which attracts insects and bats that pollinate them. Self-pollination may occur within the bud.

The fruits vary in size from that of a grapefruit to an unhusked coconut. They are covered with short, thick, pyramidal spines. As the fruits mature, the color changes from green to clear yellow, and with over-maturity, to copper brown or cream-and-coffee. When the fruit is sufficiently ripe, a slight pressure will break it into five valves, or segments. These consist of a white cortex and a chamber for the seeds. Each chamber contains one to three seeds, each surrounded by an aril colored from white to yellow (fig. 51). This

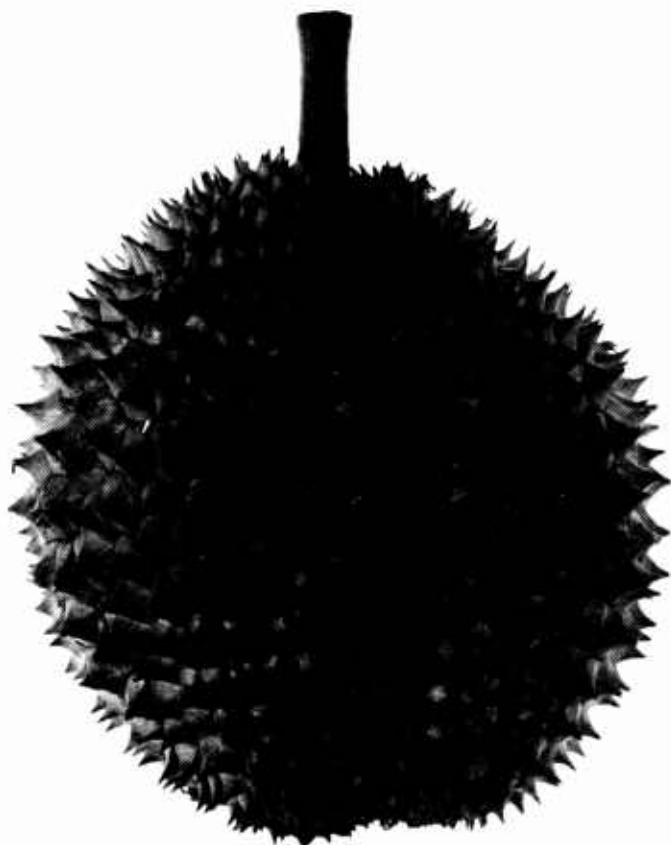


Figure 50.—Durian fruit with its thick, prickly spines.

pulp is soft, smooth, and attractive, but it has a strong odor. The seed, too, is attractive, with a brown or cream seedcoat and a broad area where the pulp is attached.

Most durian trees in Asia are grown from seed, and in general, the exact parentage is unknown. Almost all of the fruits are edible, although some have an odor that is just too strong for comfort. In Thailand and Malaysia excellent varieties are known, and these are conserved by asexual propagation. A good variety of durian is characterized by high yields, large fruits with small or rare seeds, and abundant pulp. The best varieties have only a touch of the strong odor that characterizes this fruit, and have a light, agreeable appearance. Improved varieties have been introduced into the Western Hemisphere only as isolated instances, and they are not now available.

Until improved varieties are available, the best way to establish durian is by seed. These should be obtained from fresh, mature fruits. The pulp is removed and the seed is washed well. The seed can be superficially dried but should not be completely dried before planting. The seeds retain their viability only 3 or 4 days under normal circumstances, but their lifetime can be prolonged for 2 to 3 weeks at cool temperatures. A seed should be planted under 3 to 5 centimeters of humid soil. Germination begins within days. The first sign of germination is the emergence of the crooked neck of the hypocotyl, and this may need several weeks to emerge completely. (It is useful to establish seedlings in containers of 4 to 5 liters of soil until they are ready for field planting.) Seedlings can be grafted at 1 year of age by bud or wedge techniques.

Planting is best made at the beginning of the rainy season, with normal precautions. Very little experience with fertilization is available, but the soil used for

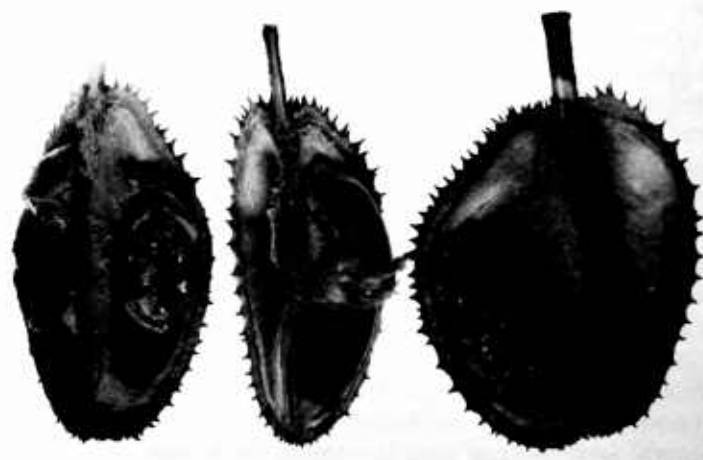


Figure 51.—Durian fruit interior showing pulp around seeds.

transplanting should be fertile, and mineral fertilizers as well as organic materials can be used as the tree becomes established. Newly planted trees should be watered regularly and copiously. Light shade is useful during the first year or two of growth. Diseases and pests are almost unknown in the Western Hemisphere, but they will probably occur as soon as orchards are established.

The trees grow rapidly and begin to produce in 7 or 8 years. The fruits mature during the rainy season, and if not harvested from the tree, fall to the soil 1 to 4 days before opening and can be injured. Therefore, almost-ripe fruits should be harvested. The ripe fruit is delicate and cannot be easily transported long distances.

The pulp is eaten fresh or, in Indonesia, in a fermented dish made from rice, sugar, salt, onion, and vinegar, and cooked. The seed is eaten also roasted or sliced and fried.

The pummelo, *Citrus grandis* (L.) Osbeck (family Rutaceae), is an extremely appealing citrus fruit more characteristic of the Tropics than are most related cultivated species (fig. 52). It originated in subtropical China and evolved in Thailand, Burma, Malaysia, and Indonesia. It is easy to produce, easy to use, and easy to enjoy.

The pummelo is widely distributed and well known in the Asian Tropics; it is known but not widely distributed in tropical Africa and in the Americas. In Asia it is best known in China and Thailand, where the best varieties have developed, but it is also well known in Malaysia and Indonesia.

The pummelo is one of the most versatile of the citrus species. It is more frost tolerant than lime, more or less like grapefruit, and can be grown in both wet and dry regions of the Tropics. It grows in the warmest parts of the United States. Nevertheless, the pummelo grows best in the hot, humid Tropics.

The tree is large for a citrus, ranging from 5 to 19 meters in height. The central trunk is very much divided into principal branches with brown bark. New branches are angled and pubescent, and often have long spines.

The leaves are thick, coriaceous, shiny, alternate, large, ovate or ovate-elliptic, with the tip blunt, the base rounded broadly or subcordate, the principal vein frequently pubescent. The wings of the petiole are broadly extended, sometimes continuous with the leaf blade.

The flowers, also, are very large for a citrus, measuring from 3 to 7 centimeters in diameter. They develop

singly or in small groups in the axis of the leaves, or as subterminal inflorescences. They are white or cream and have 5 sepals and 5 petals, 20 to 25 stamens with large anthers, and a globose ovary of 12 to 18 segments.

The pummelo is probably the largest citrus fruit, for it reaches 60 centimeters in diameter and 10 kilograms in weight, although most fruits are 20 to 25 centimeters in diameter. The fruit is globose, oblate, or pyriform. The peel is very thick; green, yellow green, or yellow; and easy to remove. The segments of the fruit are easily separated, and the membrane, while tough, is easily separated from the juice sacs without spilling liquid. The pulp is white, pale green, pink, or red. The seeds are large, thick, and rough.

Although there are many varieties of pummelo, few are known outside of their area of origin. They can be divided into three groups, the Chinese, the Thai, and the Indonesian, distinguished by form, quality, and minor details. The principal varieties in the Western Hemisphere are 'Nakon', 'Kao', 'Panne', 'Kao Phunag',



Figure 52.—Pummelo tree with several fruits.

'Thong Dee', 'Chandler', 'Reinking', 'Mato Butan', 'Amoy', 'Banpeiyu', 'Herado Butan Pandan Bener', 'Pandan Wangi', 'Red Shaddock', 'Webber', 'Tambun', and 'African'.

Although the pummelo is frequently propagated from seeds, the quality of the seedlings is quite variable and is usually inferior to that of grafted, named varieties. Both bud and terminal grafts are satisfactory, and seedlings of any variety can be used for the stock. A few varieties, such as 'Tresca' in Puerto Rico and Florida, can be propagated easily by cuttings. Air layering is also used. Trees are normally established in plastic bags before field planting.

The pummelos of Thailand are grown in heavy soils with a high water table and are exposed to and tolerate high levels of salt. Most varieties tolerate a wide variety of soils and even grow well in soils not usually used for agricultural purposes (tin tailings in Malaysia, for example).

Young trees are normally planted 7 to 10 meters apart at the beginning of the rainy season. A good mixture of soil should be used to fill the holes so as to stimulate growth. Trees should be watered at planting and regularly thereafter. Once trees are established, about 100 grams of a balanced mineral fertilizer should be applied each 4 months. For minor-element fertilization and pest and disease control, local recommendations for other citrus species should be followed.

Young trees should be pruned to a few principal branches, and a mature, spreading form will gradually emerge. Little other pruning is required.

Normally, the peel color will change slightly as the fruits ripen, and in a cool climate, the color change will be more pronounced. Since the ripe fruit does not fall, it is necessary to know the proper time and stage for harvest. The fruit of some cultivars will dry out if left on the tree too long. The fruit lasts well and can be transported with minimum risk.

The tree is almost always eaten fresh as a dessert or snack. First, it must be peeled carefully, the segments separated, and the membrane removed. The pulp is sweet and aromatic, and appeals to everyone. The rind is often made into a citronlike candy.

The rambutan, *Nephelium lappaceum* L. (family Sapindaceae), is another well-known fruit of Southeast Asia that is still almost unknown in the Western Hemisphere (fig. 53). A relative of the more familiar litchi and the lesser known pulasan, the rambutan is the most tropical of the group and probably adaptable to even

the hottest parts of the Tropics. Sporadic introductions have shown that while seedlings are hard to establish, mature trees can be produced and are fruitful in the American Tropics.

Rambutan is apparently native to Malaysia, and its chief variations appear from Thailand to Indonesia. It is less common in India, and it has apparently been introduced into Madagascar. About 20 fruiting trees are found in Puerto Rico.

The tree is of medium stature, reaching about 10 meters at maturity, but trees as small as 5 meters can be found. The trunk, which reaches 30 centimeters in diameter, is upright, with rather large branches. The bark is very dark and rugose. The crown is somewhat open.

The leaves are pinnately compound and consist of 2 to 4 pairs of leaflets and sometimes a terminal leaflet. The leaflets are oblong or elliptical, shiny dark green



Figure 53.—Rambutan tree with heavily fruiting branch.

above and lighter below. The leaf measures 5 to 10 centimeters in length and 2 to 10 centimeters in width.

The flower cluster consists of terminal or axillary panicles. Trees are male, female, or mixed. The male flowers have five to eight stamens 3 to 4 millimeters long with pubescent anthers. The female flowers consist of a pistil formed by two carpels. Normally a fruit develops from only one carpel, although bicarpellate fruits are sometimes seen.

The fruit is an ovate or ellipsoidal drupe 3 to 8 centimeters long and 2 to 4 centimeters wide, with a short, thick pedicel. The pericarp is red or yellow and is covered with smooth appendages that look like curved thorns but that are soft and flexible. The interior aril is smooth, white, translucent, juicy, and sweet. The seeds, usually one to a fruit, are ellipsoidal and 2 to 3 centimeters long.

The rambutan is strictly tropical and prefers a long rainy season. It does not do well in subtropical areas such as Florida, even where other tropical trees thrive. Its soil requirements are generally not demanding except that a chlorosis apparently stemming from poor mineral nutrition is common in small seedlings. A cure for this condition, which can be fatal, is not known.

Named varieties of rambutan are well known in their native regions. As in the case of many fruits, the grafted varieties are far superior to the average seedling.

But when propagating from seed, clean and plant the seed promptly after its removal from the fruit. Seedlings can be started in seedbeds and transplanted to plastic bags for establishment. They need 8 to 12 months before they are transplanted to the field or are used for grafting. The patch bud technique, cleft graft, approach graft, and aerial layering (marcot) are all successful propagation techniques. Young trees should be planted 7 meters apart.

Little information on fertilization is available, and many trees in Southeast Asia are not fertilized or are treated only with mulch and manure. Nevertheless, regular fertilization of young trees is recommended to avoid the chlorotic condition previously described. Applications of mineral fertilizer should gradually increase to a maximum of 8 kilograms per tree per year.

Because the rambutan is a tree of the hot, humid Tropics, it needs regular irrigation, especially during

transplanting, establishment, and prolonged droughts. Weed control is also necessary. Pruning to shape the tree and remove deadwood should be done as necessary.

Rambutan trees may begin to bear as early as the third year of growth, but they normally begin after 5 or 6 years. The fruits can be collected when they begin to turn from green to reddish. The greater part of the harvest is eaten out of hand. In Southeast Asia some rambutan is canned, alone or with other fruits. While it is not great, the rambutan is a pleasant fruit that everyone likes.

The longan, *Dimocarpus longan* Lour. = *Euphoria longana* Lam. (family Sapindaceae), is well known and esteemed in Asia, where it is cultivated from southern China to India (fig. 54). It has been introduced widely into the tropical and warm subtropical areas of the world, but it has not yet become an important crop outside Asia. It has good potential as a commercial crop elsewhere.

The tree, a handsome evergreen with a dense, rounded canopy, grows to a height of about 12 meters and a spread of about 14 meters. The dark-green leaves are pinnately compound, with 6 to 12 leaflets up to 30 centimeters long. The small greenish-yellow flowers are borne in large terminal panicles. Bloom occurs once a year, and the fruit takes about 4 months to mature. The fruit, borne in large clusters, is spherical to ovoid and 2 to 4 centimeters in diameter, and has a thin, leathery, brown pericarp. The edible pulp is a translucent, clear to whitish aril surrounding a single dark-brown shiny seed. The pulp is juicy and sweet, and has low acidity.

Superior varieties have been propagated vegetatively in Asia for a long time, particularly in China and Thailand.



Figure 54.—Longan trees, young but fruiting.

Some of them are 'Blackball' (China); 'E Bure,' 'E Dol', and 'E Haw' (Thailand); and 'Shek Kip' (Hong Kong). In the United States, 'Kohala' was developed in Hawaii. In Florida, no varieties have been selected yet because of the erratic bearing of all the plantings made so far.

Trees can be grown from seed easily, but since they require 6 to 9 years before bearing and since their fruit quality is not predictable, seedlings are not recommended for the home garden or commercial planting. Air layering is widely used in Asia for vegetative propagation. It is also used in Florida, but grafting has proved to be more dependable there. Longan seedlings are used as rootstocks.

The longan tree grows best in a well-drained soil of good fertility, but its requirements are not exacting, and it can be grown in a variety of soils. Like the litchee, mature longans can tolerate brief exposure to temperatures a few degrees below freezing without severe injury. For successful flowering, the tree needs prior exposure to cool weather, so it does not flower dependably in lowland areas where the temperature is uniformly high the year round.

The longan blooms and fruits erratically even where environmental conditions are favorable. Bearing in alternate years can be partly corrected by removing some of the flower clusters in years of heavy bloom. The consequent reduction in crop size evidently reduces the depletion of the tree's reserves and increases the chance of an adequate bloom the following year. Thinning of flower clusters has the additional advantage of increasing the size of the fruit; fruit size is greatly influenced by the total production of the tree.

The fruit can be eaten fresh, frozen, canned, or dried. It is a fair source of vitamin C.

The lanson or langsat, *Lansium domesticum* Correa (family Meliaceae), is a tree of the wet forest and seems to resist cultivation away from other trees (fig. 55). The fruit's unique appearance and flavor are widely appreciated.

The lanson is best known in Malaysia, Indonesia, and the Philippines; it is less frequently seen in India and other parts of the Asian Tropics. It has been introduced into a few isolated spots in the Western Hemisphere, where it appears to have adapted. It has great promise as a new fruit for the American Tropics.

The tree is erect and symmetrical, reaching about 15 meters of height. The branches are horizontal or slightly inclined toward the ground. The bark is

greenish brown to brown, with long fissures. When cut the trunk exudes a white latex.

The leaves are large and pinnately compound, with five to nine leaflets. The entire leaf reaches 30 to 50 centimeters in length; the petiole is an additional 5 centimeters. The leaflets are 15 to 30 centimeters long by 7 to 13 centimeters wide. The upper side is shiny dark green, whereas the lower is pubescent and light green. The inflorescence is a spike up to 30 centimeters long that is produced on the trunk or the large branches. The yellow flowers are perfect, 1 to 1.5 centimeters in diameter, and have 5 petals, 5 sepals, and 10 united stamens. A panicle usually produces 10 to 30 fruits.

The fruit is ellipsoidal and up to 5 centimeters long. It is first green but changes to a light yellow or a grayish yellow as it matures. The peel is rather parchmentlike and, while tough, is easily peeled away. Inside the peel are five segments of usually different but sometimes equal size. They are whitish, translucent, juicy, and subacid. The larger segments contain soft seeds that may reach 2 centimeters in length.

Lanson does not tolerate cold or long dry seasons, and is not recommended for altitudes over 650 meters; it is at its best in a monsoon climate with a short dry season. Judging from its growth in different countries, it seems to tolerate a variety of soils, but it prefers a slightly acid soil rich in organic material.

The varieties we have seen in the Western Hemisphere do not vary much. A special type, duku, which is preferred in Indonesia and Malaysia, differs from the usual types by being a more spreading tree with less latex and having larger, rounder fruit, with a thicker peel. Both the regular and duku types are grown from seed. The seeds are short lived and should be well cleaned of



Figure 55.—Lanson, a cluster of fruits.

pulp and planted immediately without a chance to dry. Reproduction has not been studied much, but it may be by apomixis. The seed germinates readily and needs no special care. Trees are also propagated by grafting, from cuttings, and from air layers.

The trees should be planted about 8 meters apart in their permanent site when they are about 1 meter high. Experience in Puerto Rico suggests that light shade is desirable at first. This can be gradually reduced as the tree grows, but some shade may always be desirable. Newly planted trees need careful and frequent watering until well established.

Insect pests that have been seen in Puerto Rico are the sugarcane root borer, *Diaprepes abbreviatus* L.; various scales; and spider mites (*Tetranychus* species). Anthracnose caused by *Colletotrichum* species is the only important fungus disease that has been seen.

The lanson fruit is most often eaten out of hand, but it may also be candied.

The salak, *Zalacca edulis* Reinw. (family Palmae), grows wild in the dense shade of lowland Asian rain forests, and it is also cultivated widely for its fruits (fig. 56). Although geographical range would be restricted by its particular climatic requirements, there are many areas of the Tropics where it could be grown. At the present time salak is almost entirely confined to the Asian Tropics, from Malaysia through Indonesia to the Philippine Islands. It is particularly popular in Java. The fruit is attractive in appearance and taste, and while it is not great, it would normally be appreciated on first taste and should find a ready market.

The salak is a small compact palm. It seldom reaches 5 meters in height, and it produces its fruit only a few feet above the ground. The palmate fronds are long, with long petioles. All parts of the plant except the flowers and fruit are covered with long, sharp spines that make fruit harvest hazardous.

Male and female inflorescences are borne on separate plants. These develop at the base of the fronds and consist of large numbers of flowers, in panicles, on short rachises. Pollination is probably by wind, and to insure good pollination, one male palm is needed for each five or six females.

The fruit is produced in large clusters very close to the trunk among the bases of the fronds. The fruits vary from 2.5 to 10 centimeters in length and from 5 to 8 centimeters in width and are globular or top shaped. The fruit surface is covered with overlapping scales like

the skin of a reptile. These are dark brown, shiny, and attractive. The scales can be easily peeled away to reveal a translucent whitish or yellowish flesh.

The salak palm can be propagated from seeds, but asexual propagation of trees known to produce high quality fruit is recommended. Seeds should be obtained from a tree that produces good fruit and from a fruit with two or more seeds because single-seeded fruits produce mostly males. The seeds should be cleaned free of pulp and planted while fresh and undried. Unlike many palm seeds, salak seeds germinate readily.

The easiest vegetative propagation technique is layering: the trunk is placed horizontally on the ground and new plants grow from the nodes. Basal shoots can also be used for propagation, but they are difficult to remove from a palm without damaging it.

Salak palms prefer the wet, heavy soils of the rain forest. They can best be seeded or planted from off-shoots directly in their permanent site, perhaps below the shade of larger fruit trees. Sunny locations should



Figure 56.—Salak palm, a young tree.

be avoided. Extra shade can be provided by temporary plantings of banana around the new trees. The palms should be protected from weed competition, watered frequently, and fertilized regularly.

The fruits can be shipped and handled easily. In Asia they are readily sold. They are eaten when fully ripe and softening, and by then they are delicate and easily split. Most fruits are eaten out of hand, but they are also stewed or pickled.

The gandaria, *Bouea macrophylla* Griff. (family Anacardiaceae), is well known in Southeast Asia for its many forms of sweet or sour mangolike fruits. A careful attempt should be made to obtain representative materials for transfer to the Western Hemisphere, where the species is almost unknown.

The gandaria is a medium-sized tree about 10 meters in height. The trunk is thick, dark, and often branched near the base. The young branches are horizontal or drooping. The leaves are opposite, 10 to 35 centimeters long, thick, and glabrous; they resemble a mango's leaves. The small flowers are male or hermaphroditic and occur in large clusters.

The fruits are ovoid or ellipsoid, smooth surfaced, yellow or orange when ripe, and 3 to 5 centimeters long by 3 to 4 centimeters wide. The epidermis is thin; the pulp is thick and juicy, orange or yellow, and resinous in flavor like that of many mangoes.

The gandaria is planted from seeds. Selected clones are known, however, and any special tree can be propagated by the techniques used for mangoes. Orchards are unknown; so far, the gandaria is strictly a dooryard tree.

The sweet forms of gandaria are eaten out of hand. Sour forms are pickled or used in chutneys.

Some *Spondias* species (family Anacardiaceae) are valued for their fruit (fig. 57). The most important of these are the ambarella, or golden apple, *Spondias dulcis* Parkins; the yellow mombin, *S. mombin* L.; and the red or purple mombin, *S. purpurea* L. The ambarella is native to the islands of the South Pacific, while the yellow mombin and red mombin are native to tropical America. All of them have been distributed widely in the Tropics and are potentially important because of their wide adaptation and abundant production of nutritious fruit.

The ambarella and yellow mombin are large trees; the red mombin is relatively small. All have open, spreading canopies and pinnately compound leaves. The trees

lose their leaves for a time during the year. The wood of the trees is weak, and the limbs are easily broken by windstorms, but the trees recover from such damage rapidly.

The small flowers are borne in panicles, either terminally on new growth or laterally on small or large branches. The fruit occurs singly or in clusters of a few to many. The fruit of the ambarella and the yellow mombin is yellow. The red mombin has both red and yellow forms. The fruits are ellipsoid to obovoid in shape and range in length from 2.5 to 4 centimeters for the red and yellow mombin to 5 to 7.5 centimeters for the ambarella. The yellow pulp adheres to a single seed, which in some varieties is smooth and in others is rough, with strong woody fibers projecting into the flesh.

All of these species may be grown from seed, but vegetative propagation is preferable because some of the superior trees have few viable seeds and, in any case, the species do not breed true. The most widely used method is the rooting of mature cuttings. Large limbs cut from the tree and set directly in the ground will form roots and grow if conditions are favorable. The *Spondias* species can be propagated by grafting and budding also.

There is much variation in fruit quality in the *Spondias* species. Superior selections have been made and propagated in some areas, but they have not been described in the literature or disseminated to other areas. There are great possibilities for improvement of these crops through collection and dissemination of existing selections. The various forms of the red mombin probably have the greatest possibility for future development.



Figure 57.—Yellow mombin tree loaded with fruits.

The *Spondias* species are primarily plants of hot lowlands, although the red mombin can be found up elevations of 1,500 to 1,800 meters. They are not well adapted to cool climates. Small trees are killed by exposure to freezing temperatures. Larger trees are injured severely by frost, but they will recover quickly if conditions are favorable.

The *Spondias* species are well adapted to a variety of soils. Usually they are grown without application of fertilizer, although they will respond well to fertilizer application in infertile soils. The trees tolerate dry conditions very well.

The fruit of better varieties is sweet and has a pleasant flavor. Most is consumed fresh. Where the trees are widely planted, the fruit is sold in local markets and undoubtedly is an important part of the diet when in season. The fruit can be dried or made into jellies, sauces, or preserves. The fruit is a good source of minerals and vitamin C.

The mabolo (also known as velvet apple and butter fruit), *Diospyros discolor* Willd. (family Ebenaceae), is perhaps the best of the tropical persimmons (fig. 58) (The kaki must be regarded as temperate to subtropical.) It is native to the Philippine Islands and is cultivated to a smaller extent in Malaysia and Indonesia. The mabolo has been introduced widely, but always on a small scale, and so remains almost unknown.

The mabolo tree is medium to large, reaching 25 meters in height. It begins to flower when small to medium. Unless pruned, the tree is upright, with a heavy dark trunk and numerous drooping branches.

The attractive leaves are simple, alternate, long (25 centimeters by 8 centimeters wide), with short petioles, shiny, and usually elongate or elliptical. They are evergreen, somewhat coriaceous, and slightly pubescent below.

The trees are male, female, or hermaphroditic. Isolated female trees usually bear seedless fruits, but at times, a few fertile seeds are produced, probably because the trees have occasional male flowers. The flowers are small (male, 0.60 centimeter in diameter; female, 1.2 centimeter) white, waxy, and aromatic. They are borne on the axils of the leaves or the undersides of young woody branches.

The fruit, about the size and often the shape of a peach, is covered with a thick soft pubescence (which can sting the skin) colored from orange to black, or in some cases, from pink to red. Seedless fruits are flat or



Figure 58.—Velvet apple, cut open to reveal seedless flesh.

top shaped. The rind is thin and easily broken open to reveal a dry, cream-colored, mealy pulp. Up to eight brown seeds are embedded in the pulp.

The mabolo is most often propagated from seeds, which germinate readily and give rise to rapidly growing, healthy trees. Beyond its being a strictly tropical species, little is known about its growth requirements. It does appear to be more drought resistant than many tropical fruits, yet it also grows in very wet areas, so it appears to be broadly adaptable. It shows iron deficiency symptoms in the calcareous soils of Florida, easily corrected with iron chelates.

The fruits are generally eaten when ripe and soft. The mealy flesh has a strong odor and unusual but pleasant taste.

The champedak, *Artocarpus champeden* Spreng. (family Moraceae), the breadfruit, and the jackfruit are the three best fruits of this large genus (fig. 59). But

whereas the breadfruit has been introduced throughout the Tropics and the jackfruit is sporadically distributed, the champedak is almost unknown outside tropical Asia. The fruit has many uses, and is liked by almost everyone.

The tree is medium sized (up to 18 meters), somewhat smaller than the jackfruit. The trunk is straight, with smooth grayish bark. New shoots, including petiole and pedicels, are covered with thin, brown, wiry hairs. Like its relative, the sap is milky in appearance and sticky. The tree is widely branched with a full crown.

The leaves are evergreen, alternate, with short petioles, sometimes three lobed, but on older trees obovate or elliptical and entire. The upper side is green and shiny and almost glabrous, and the lower side is covered with long brownish hairs and short white ones. The leaves are about 5 to 25 centimeters long and 5 to 10 centimeters wide.

The small flowers are borne in dense spikes that later become the fruit. Male and female flowers are borne in different inflorescences, the females on large branches or the trunk itself.

The large multiple fruit is quite similar in appearance to jackfruit but much more cylindrical. The fruits reach 35 centimeters in length and up to 15 centimeters in diameter. Thus, the fruit is much smaller than most jackfruits and much more convenient to utilize. The rind is covered with hundreds of polygonal raised projections similar to those of the jackfruit. Beneath the rind is a very attractive yellow pulp in which 30 or more large seeds are embedded.



Figure 59.—Champedak, a young tree.

The champedak can be easily propagated from fresh seeds chosen from good trees. It is also possible to propagate good trees by bud grafting. Because of the latex of the tree, the modified Forkert method is used.

Even trees grown from seed bear fruits in 5 years. They need very little attention and are successful in many soils. They are, however, limited to the hot, humid Tropics.

The fruits of the champedak must be watched very carefully and harvested when they begin to soften. The fruit is sliced near the stem end and the core is pulled out. The seeds with their fleshy arils can then be easily removed. The fleshy aril is eaten as a dessert. It is soft and pleasantly aromatic. The seeds are eaten after boiling or roasting.

With its simple growth habits, the champedak should be easy to introduce. What is needed is a modern Captain Bligh.

The carambola, *Averrhoa carambola* L. (family Oxalidaceae), has been cultivated since ancient times, but only recently has it been considered to have commercial potential in the Western Hemisphere (fig. 60). It is grown extensively from southern China to India, and although it is known throughout the Tropics, it is relatively rare outside Asia. Small commercial plantings have been made in Florida in recent years.

The tree is relatively small, reaching a maximum height of 7.5 to 9 meters and a spread of 6 to 7.5 meters. The canopy is dense and attractive. The leaves are alternate, pinnately compound, and dark green. The leaves are retained on the tree throughout the year. The small pink flowers are borne in clusters on young branches,



Figure 60.—Carambola, fruits and leaves.

older branches, or the trunk of the tree. There are several flushes of bloom during the year and hence several successive crops of fruit. Mature healthy trees can produce 130 to 180 kilograms or more of fruit per year if they receive good care.

The fruit is ovoid to ellipsoid, with four to six prominent longitudinal ribs; in cross section it has a star shape. The fruit is 7 to 15 centimeters long and 5 to 10 centimeters wide, and when ripe, it may be white, yellow, or orange. The flavor varies from sweet and acidless to very sour. The rind is thin and tender and is generally consumed with the pulp. The surface of the fruit is smooth and waxy. The fruit attains best eating quality if ripened fully on the tree, but it is easily injured at this stage by handling during harvest. Fruit harvested when it is not quite fully colored is easier to handle without injury and will ripen to good eating quality.

Seedling trees require 6 to 10 years to come into bearing, and their fruit quality is likely to be poor. Therefore, it is best to grow vegetatively propagated trees of superior varieties such as 'Dah Pon', 'Mih Tao', and 'Tean Ma' (Taiwan); 'Maha'; 'Fwangtung' (Thailand); 'Golden Star' and 'Newcomb' (Florida, U.S.A.). The most reliable method of vegetative propagation is grafting on carambola seedling rootstocks. Air layering is used extensively in many areas, but under some conditions it is less dependable than grafting.

The carambola tree grows best in warm tropical lowlands with medium to high rainfall and a well-drained, moderately acid soil. In soils of high PH, deficiencies of zinc, manganese, and iron are likely to occur. The tree will tolerate a seasonal dry period well, but if dry conditions are severe and prolonged, some irrigation is needed to prevent defoliation and maintain fruit production. Mature trees can survive a brief exposure to temperatures a few degrees below freezing, so the carambola can be grown in areas where frost occurs occasionally, provided that the climate is otherwise favorable.

Research in Florida indicates a probable self-incompatibility and cross-incompatibility associated with a condition of distyly in the flowers. So to assure good yields of fruit, it is advisable to plant trees of more than one variety together, although some varieties are known to bear a satisfactory crop in isolation.

The carambola tree is a beautiful ornamental, and the fruit has good prospects for expanded commercial production. The green immature fruit can be cooked and eaten as a vegetable. The ripe fruit is eaten fresh or squeezed to make a refreshing juice. The fruit can be



Figure 61.—Okari nut tree, young but vigorous.

preserved in both the immature and mature stages. It is a good source of vitamin C and a fair source of vitamin A.

The morang, *Artocarpus odoratissima* Blanco (family Moraceae), is native to and best known in northern Borneo; it is somewhat known from Thailand to the Philippine Islands. The fruit resembles in many ways a jackfruit. The fruits are smaller, however, and the pulp is white. The pulp is sweet, aromatic, and much more delicate than that of jackfruit. The seeds are roasted, as in the case of related species.

The okari nut, *Terminalia kaernbachii* Warb. (family Combretaceae), is a large tree of Papua New Guinea, the Solomon Islands, and scattered locations in Southeast Asia and the Pacific Islands (fig. 61). It is a handsome tree with large leaves covered below with a rusty-colored pubescence. The large, somewhat flat fruit, 10 centimeters long, contains a single seed with a large (5 to 6 centimeters in diameter) edible kernel. Unlike the common *T. catappa* L., the fruit can be easily split open to release the kernel. It is considered a prize nut wherever grown.

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