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TROPICAL PLANT CATALOG

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Pouteria sapota

Family: Sapotaceae

Mamey, Mamey Sapote

Origin: Central America



The Mamey Sapote occurs naturally in Southern Mexico to Northern Nicaragua, and has been introduced to many tropical countries where it became very popular cultivated fruit. It has existed in Florida for at least a century. Cuban favorite, it is considered by Cubans to produce the best fruit in the world.

Mamey Sapote is rather slow growing, medium to large size tree with a spreading crown, and white, gummy latex. The plant has wide evergreen to semi-deciduous leaves, clustered at the branch tips, pointed at both ends. The small, white, to pale-yellow flowers emerge in clusters in the axils of fallen leaves along the branches. The fruit may be round, ovoid or elliptic, varies 3-9", and ranges in weight from 1/2 to 5 lbs. It has rough, dark-brown, firm, leathery, semi-woody skin, and salmon-pink to deep-red, soft flesh, sweet and pumpkin-like in flavor. The fruit is used fresh, in milk shakes and ice cream. The large seed kernel is oily, bitter, and has a strong bitter-almond odor. Fruits can take 18 months to 2 years to ripen. Tree loses its leaves around mid April. At that time fruit can be easily counted - both that year's crop and the next as well.

The tree is limited to tropical or near-tropical climates. Cold sensitive when young, it attains more hardiness as it ages. Mamey Sapote prefers heavy soils but requires excellent drainage; it is intolerant of prolonged drought, and even a short dry spell may induce leaves shedding. Young plants are very cold sensitive, but become hardier as they mature. However Mamey Sapote comes slow into bearing especially if it suffers repeated setbacks from freeze. Tree loses its leaves around mid April. At that time fruit can be easily counted - both that year's crop and the next as well. Varieties: Pantin (Key West), Magaa, Pace, FloridaHandsome, open tree, 12 x 4 leaves clustered at tips. Excellent flavor, Cuban favorite. Fruit has rough, brown skin, red to orange pulp.



Similar plants:

- [Pouteria caimito \(Abiu, Caimito\)](#)
- [Pouteria campechiana \(Canistel, Eggfruit, Chesa\)](#)
- [Pouteria gardneriana, Pouteria suavis \(Abuai, Aguay quazú\)](#)
- [Pouteria multiflora \(Broadleaved Lucuma, Chocky Apple, Jacana\)](#)
- [Pouteria sp. \(Ross Sapote\)](#)
- [Pouteria viridis, Calocarpum veride \(Green Sapote\)](#)

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6 months old seedling



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South American variety, elongated fruit



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South American variety, elongated fruit



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Flowers on the stem



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Fruit and flowers



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Link to this plant: http://toptropicals.com/catalog/uid/pouteria_sapota.htm



5229 Pouteria sapota - Mamey Sapote Akil Especial, grafted

Akil Especial is a Cuban variety, among the most productive varieties. Large fruit, bright red pulp. Production can be off regular season.

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5231 Pouteria sapota - Mamey Sapote Cepeda Especial, grafted

Originated from Yukatan, Cepeda Especial (Sepeda Especial) is variety of Mamey Sapote with excellent flavor and orange pulp. The tree is a slow, compact grower.

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5232 Pouteria sapota - Mamey Sapote Florida, grafted

Originated in Florida, this is a bit more hardier variety. Production is very consistent.

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4166 Pouteria sapota - Mamey Sapote Key West (Pantin), grafted

Mamey sapote cultivar Key West (Pantin) originates in Florida. It produces medium size fruit (15-40 oz). Flesh is pink to red, fiberless, excellent quality, contains 1 seed. The tree is tall. Ripening season - late summer.

A unique fruit with an interior texture that is both creamy and sweet, the vibrant salmon-colored flesh of the Pantin mamey sapote is unlike anything most people have ever tasted. The flavor is a combination of sweet potato and pumpkin with undertones of almond, chocolate, honey, and vanilla. The ovoid, medium-large fruit has a large center pit, similar to an avocado. This superior mamey sapote cultivar was discovered growing near a fire station in Key West, Florida. The seeds of this tree were believed to come from Cuba by way of 19th century dissidents who left the island at that time. The tree was originally called the Key West mamey sapote until it was selected and propagated by Eugenio Pantin in the early 1950s. The story goes that a Cuban [@megr](#) named Josefina Jimenez smuggled three mamey seeds into the US in her

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large plant, ready to step up**

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brassiere and gave them to Pantin, who grew them as seedling rootstocks, onto which he [grafted](#) budwood of the Key West mamey tree. Pantin then proceeded to plant a small commercial orchard in Miami-Dade County, Florida. After his death in 1963, Eugenio's son, Donald, took over the family business, and nurseryman, Lawrence Zill, who had recognized the potential of Eugenio's prized cultivar, named it the Pantin mamey sapote.

Today, Pantin represents about 95 percent of the mamey sapotes produced on some 350 acres under cultivation in southern Florida.

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4496 Pouteria sapota - Mamey Sapote Key West (Pantin), [grafted](#)

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Grown in 3 gal pot, grafted

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1178 Pouteria sapota - Mamey Sapote Magana, [grafted](#)

Magana originated from El Salvador. Excellent flavor, Cuban favorite. Fruit has rough, brown skin, red to orange pulp. National fruit of Cuba. Var. Magana is a compact grower, can be grown in container, good for small yard.

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4087 Pouteria sapota - Mamey Sapote Pace, [grafted](#)

Pace is the #1 cultivar commonly available in FL. It's very precocious, incredibly delicious (besting the Pantin / Key West in the opinion of some), highly productive, and produces in early spring when few other fruits are available. It's also reported to have good cold tolerance (for a mamey). The fruit is salmon colored.

Pace is a cross between the Magana and the Tazumal. Both parents are precocious, which is why the Pace is very precious. And, the Tazumal is reported to be very cold tolerant, which would explain the Pace's cold tolerance.

Interestingly, the name (Pace) has nothing to do with the English word pace. It's named after the creator (Pablo Lara) and his wife. He used the first two letters of his name (Pa) and added the first two letters of his wife's name (Ce) to get PaCe.

Pace is relatively new and somewhat unknown cultivar.

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5230 Pouteria sapota - Mamey Sapote Papa, [grafted](#)

Cuban variety, compact growing tree with medium size fruit. Excellent flavor, Cuban favorite. Fruit has rough, brown skin, red to orange pulp. National fruit of Cuba.

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5056 Pouteria sapota - Mamey Sapote Viejo, grafted

Originated from Guatemala, Viejo is among the most productive varieties. Vigorous grower.

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