

Golden Harvest Canistel (*Pouteria campechiana*)

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Curator of Tropical Fruit



EXPLORING, EXPLAINING AND CONSERVING THE WORLD OF TROPICAL PLANTS

FAIRCHILD TROPICAL BOTANIC GARDEN

www.fairchildgarden.org



Pouteria campechiana



Pouteria lucuma



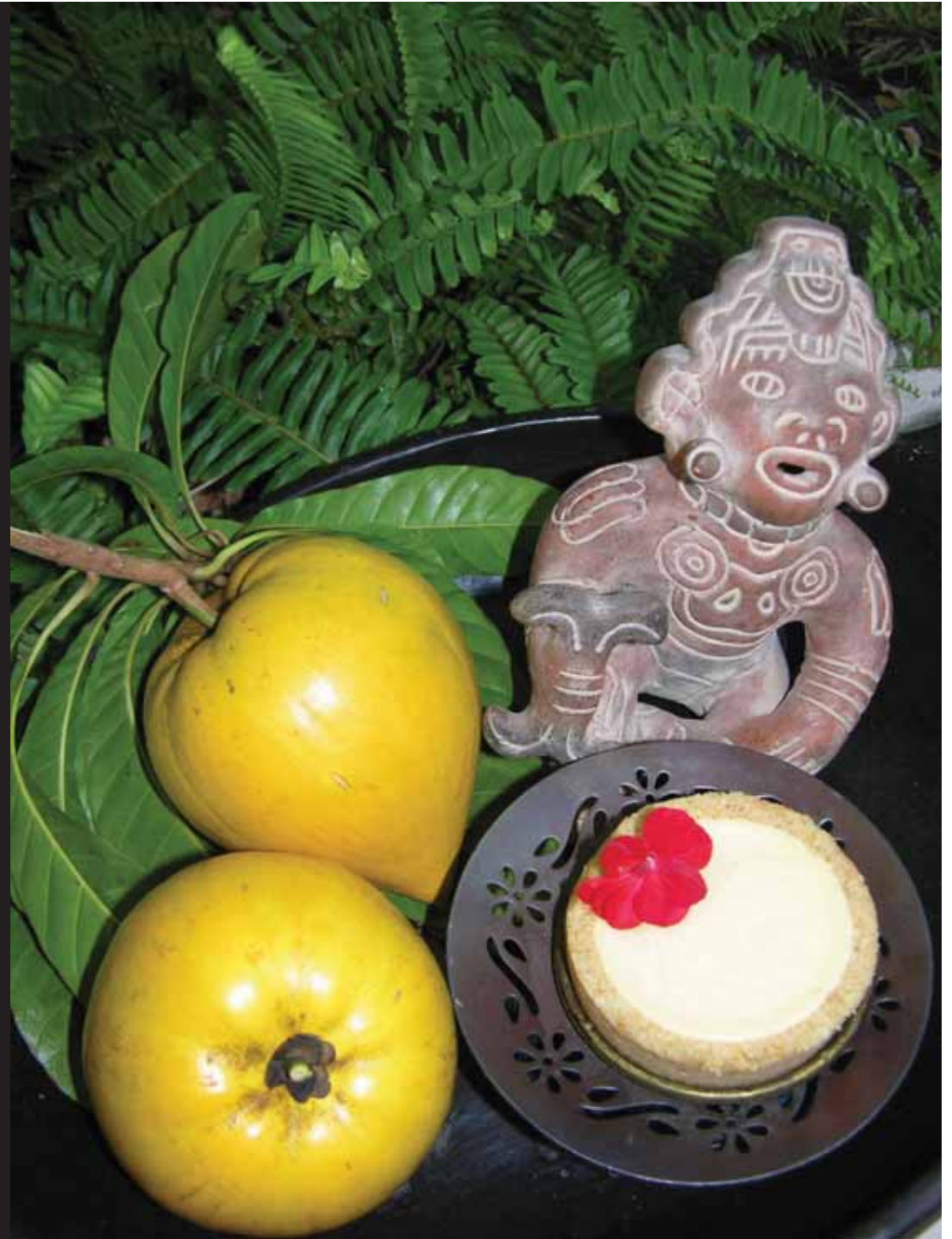
Pouteria viridis

Kanizte

“The Mayans fruit”

800 B.C

Ti-es, kanis,
kanizte, huicon,
costiczapotl





CANISTEL
MEXICO

grows wild in parts of
southern Mexico

CANISTEL

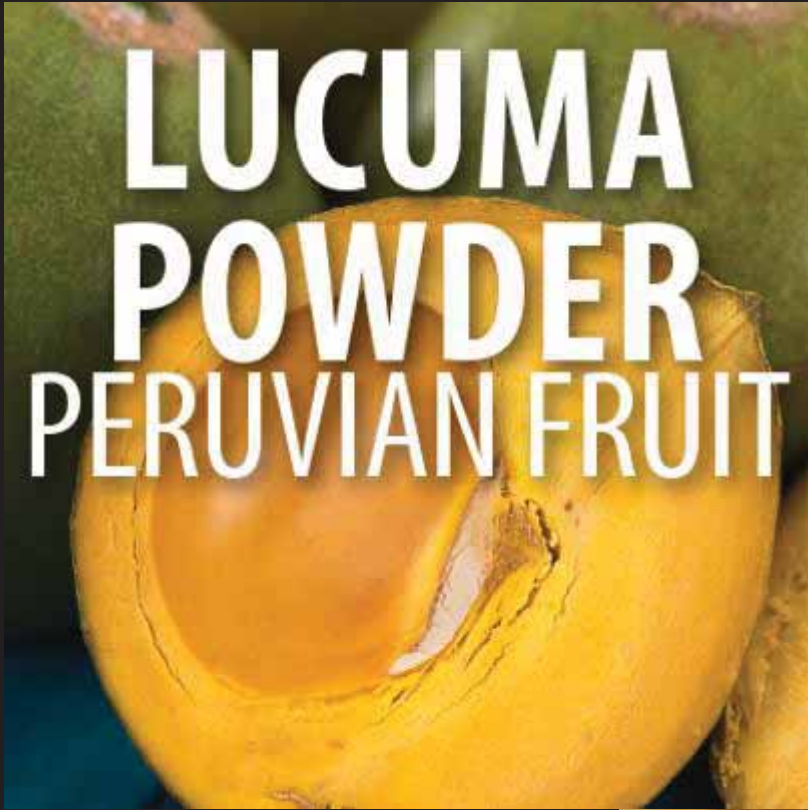
South America

Peru: Canistel remains popular

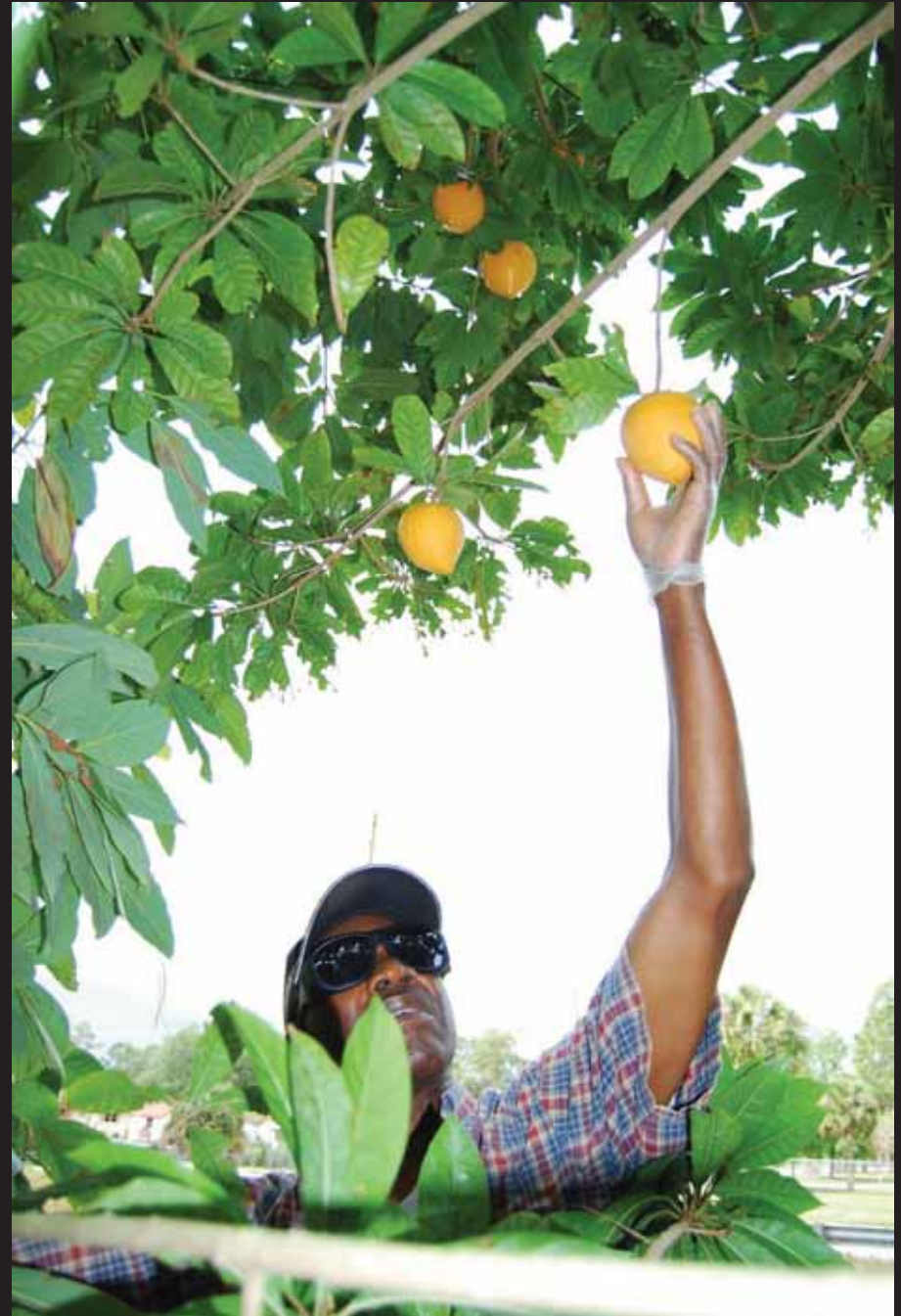




LUCUMA POWDER PERUVIAN FRUIT



**Caribbean
island:
especially
Cuba**





CANISTEL
JAPAN

Displayed at a market, Makishi Public Market, Okinawa, Japan.



Growing Canistel Japan.
Green house, container tree

Educating new consumers in Japan

カニステル

Lucuma nervosa A.DC. ◦
(アカテツ科)

南米北部原産の常緑の高木です。果実がゆで卵の黄味に似ていることからクダモノタマゴとも呼ばれています。主に生食として用いられ、パイやジャム等加工して利用されます。

Canistel: *Lucuma nervosa* A. DC.
(*Planchonella obovata* Pierre)
This is an evergreen tall tree growing wild in the northern part of South America. The fruit is also called fruit-egg as it resembles the yolk of a boiled egg. The fruit is mainly served as green fruit, and is also processed to make pies, jams, etc.

蛋黃果（貝殼杉科）
原産於南米北部的常緑性喬木。果實因似水煮蛋的蛋黃而被稱做水果蛋。主要用于生食，亦加工成餡餅和果醬。



ケーキのような果実



沖縄雑貨うりずん

***CANISTEL
FLORIDA***





The Fairchild Farm
Core Genetic Collections

Canistel *Pouteria campechiana*

Bruce
Fairchild 1
Fairchild 2
Fitzpatrick
Keseiau
Ross
Saludo
TREC 9680
TRC 9681
USDA1
Oro







Multicrop

Tree size can be improved









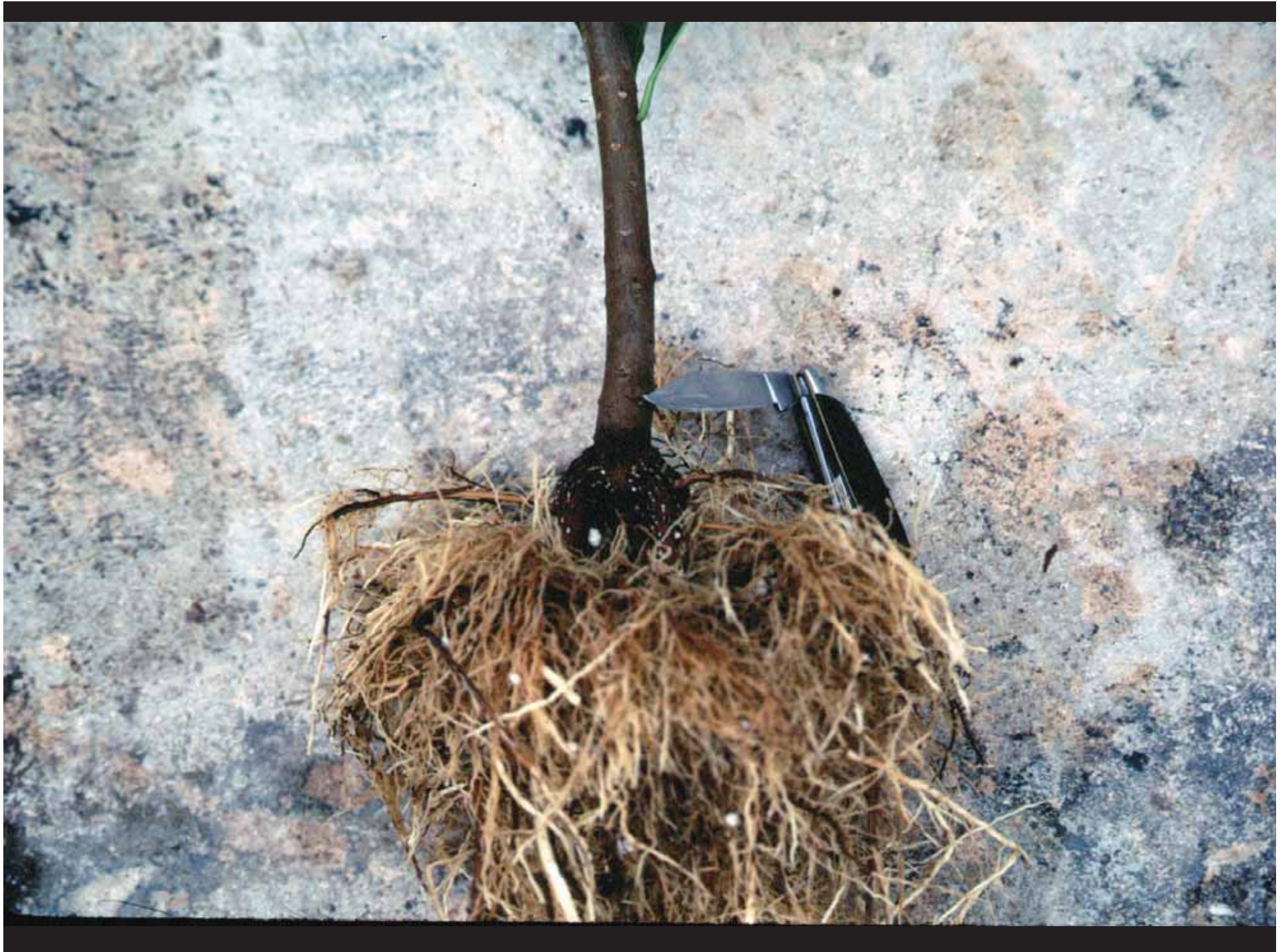




Canistel
Inverted root grafts







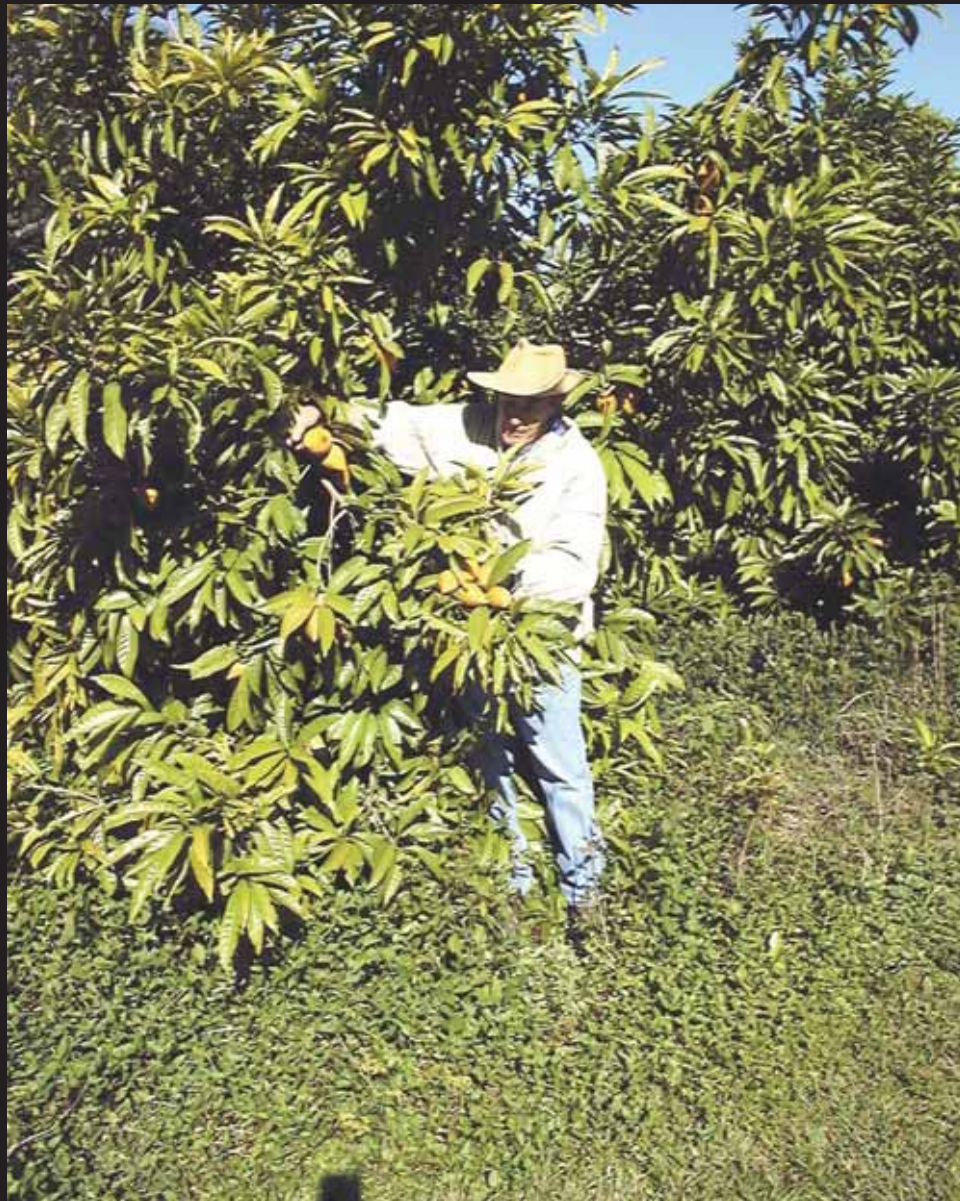


Trees should be planted in the full sun

They respond well to **mulching**. Mulching improves water-holding capacity, nutrient retention and availability, and soil structure.



Trees require watering until they get established. Once established they are drought tolerant, partially losing their leaves with the onset of extreme drought.



Annual pruning of will trees at a manageable height and provide ready access to the fruit.



Trees adapted well to life in the Caribbean and can be grown in close proximity to the water. however and will die with salt water inundation or persistent salt spray.




Young trees are cold-sensitive, and should be protected from frost or freezes.



Fertilization is best done with three applications per year (March, July and September) of an 8-3-9 or other fruit tree formulation.





The fruit of canistel do not mature at the same time.

November-April

Harvest and post-harvest

- Yellow Color
- Ripe room temperature
- Store refrigerator 15 days or Frozen





Nutritional value of canistel (100 g; 3.5 oz).^z

Constituent	Value	Constituent	Value
Water	61%	Calcium	26.5 mg
Calories	139 kcal	Phosphorus	37.3 mg
Protein	1.7 g	Iron	0.9 mg
Fat	0.13 g	Carotene	0.32 mg
Carbohydrate	37 g	Niacin	3.7 mg
Fiber	0.1 g	Ascorbic acid	58 mg

^z Morton, J. 1987. *Fruits of Warm Climates*. J.F. Morton, Miami, Fla. P.402-405.











Canistel Powder



GRACO

Baby food



Thank you!