PLANT FACT SHEET

Mangifera altissima Blanco

GENUS *Mangifera* **FAMILY** Anacardiaceae

COMMON NAMES Paho, Wa wa

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds, Nuts

The fruit are used to make pickles or mixed with vegetables.
The immature fruit are also eaten fresh.
Ripe fruit are used to prepare marmalade.
The seeds are salted and pounded to prepare an edible meal.

DESCRIPTION

A large tree. It grows 12-35 m tall or taller. The trunk is 35-80 cm across or wider. The small branches are angular with prominent leaf scars. The leaves are long and narrow and pointed at both ends or wedge shaped at the base. They are 15-43 cm long by 2-11 cm wide. They are rough. They are dark green above. The flowers are small and white. They have a smell. They are produced in large numbers on branched compound flowers. The veins are net like. The leaf stalk is 1.5-5 cm long. The flowers stalks are crowded near the ends of the twigs. They are 10-25 cm long. The flowers are creamy-white. They occur in groups of 4-5 on side branches. The fruit are 5 to 8 cm long and 4 to 6 cm wide. They are shaped like a mango and are smooth, green and sticky. They turn yellow as they ripen. The flesh is white and fibrous. The stone is 4.5 cm long by 2.5 cm wide and 1 cm thick.

HABITAT

A tropical plant. They grow in the humid tropics. It can grow up to 400 m altitude. It does best in places with a wet and dry season. They are common in the forests from Luzon to southern Mindanao in the Philippines.

PRODUCTION

Cultivation

Plants are usually grown from seed. They can be grown by cleft grafting.

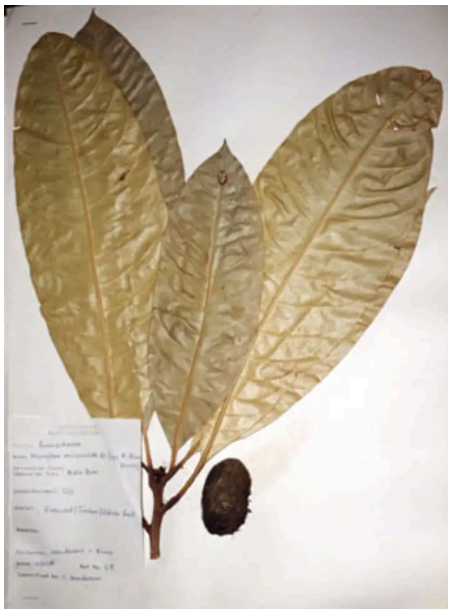
Harvesting and Seed Production

A fruit can weigh about 40 g. Fruit can be harvested about 70 days from flowering. They ripen in 6 days. In the Philippines plants fruit December to January.

NOTES

There are about 40-60 Mangifera species.
An unresolved name in The Plant List.

PICTURES



Credit: Food Plants International (Bruce French)

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PROVIDED BY **Food Plants International**

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/0b441f44-c15e-47b2-94b1-ad7b02bdc0d9