PLANT FACT SHEET

Manilkara chicle (Pittier) Gilly

GENUS *Manilkara* **FAMILY** Sapotaceae

COMMON NAMES Chicle

EDIBLE PARTS AND USES

Edible parts: Latex, Fruit

The fruit are eaten.
The latex is collected by cutting a slit in the bark at an angle then collecting the sap that is used as chewing gum. The sap is boiled down into blocks.

DESCRIPTION

A tree. It grows 25-35 m high. It can have short buttresses 0.5 m high. The bark is dark grey and almost black. It is deeply cracked. The young shoots are slightly rough. The leaves are 6-20 cm long by 2-7.3 cm wide. They are usually rounded and sword shaped. There are 15-25 pairs of secondary veins. The leaf stalk is 1-2.5 cm long. Trees shed their leaves for a short period of time where there are seasonal climates. The flowers occur as 2-5 together on branches from the same point. They are rough skinned and pale brown. The flower stalks are 0.6-1.7 cm long. The fruit are 2.5-3.5 cm long by 2.5-4.8 wide. They are rounded and flattened. There are 2-5 seeds. They are 1.5-2.5 cm long. They are flattened.

HABITAT

A tropical plant. It grows in places with a seasonally dry climate. In Central America it grows from sea level to 900 m altitude.

NOTES

There are about 75 Manilkara species.

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