PLANT FACT SHEET

Pouteria multiflora (A. de Candolle) Eyma

GENUS *Pouteria* **FAMILY** Sapotaceae

COMMON NAMES Bully tree, Choky apple

EDIBLE PARTS AND USES

Edible parts: Fruit

The flesh of the fruit is eaten fresh.

DESCRIPTION

It is a large tree. The young shoots can have fine hairs. The leaves are loosely clustered and arranged in a spiral. They are 10-30 cm long by 3-10 cm wide. The are broadly sword shaped. They taper to the base. There are 8-13 pairs of side veins. The flowers are in groups of 2-6. The fruit is rounded and like a canistel. It is 3-15 cm long. The pulp is sweet. There can be 1 or more seeds.

HABITAT

A tropical plant. It grows in humid forest regions. It grows in the lowlands. It is near rivers in seasonal forest. In Jamaica it grows from sea level to 1,000 m above sea level. In Colombia it grows up to 2,000 m above sea level.

PRODUCTION

Cultivation

Plants are grown from seed.

NOTES

There are about 150-320 Pouteria species. They grow in the tropics.

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