PLANT FACT SHEET

Sandoricum koetjape (Burm.f.) Merr.

GENUS *Sandoricum* **FAMILY** Meliaceae

COMMON NAMES Santol

EDIBLE PARTS AND USES

Edible parts: Fruit, Leaves

The fruit are eaten raw or made into preserves. The skin can be eaten.
Fruit are made into alcoholic beverages. This is done by fermenting them with rice. Caution: Alcohol is a cause of cancer.
The leaves are eaten.
The fruit are eaten. The seeds are removed and the skin taken off. They are then boiled and later candied with sugar. They can be made into jams, jellies, and marmalades.

DESCRIPTION

A medium sized tree. It loses its leaves. It grows up to about 25-50 m high. It is 80 cm across the trunk. It can have buttresses 3 m tall. Branches normally develop after 7-10 m. The crown is dense and dark green. The leaves are alternate and have 3 leaflets. The leaves are 18-40 cm long. The leaflets are hairy. They are pointed at the tip and more rounded at the base. They are 10 to 25 cm long. The end leaflet is the largest. The flowering cluster is 2.5-24 cm long. The flowers are greenish yellow and about 1 cm long. They occur in considerable numbers in compound flower clusters. The fruit are rounded and 4 to 6 cm across. They cluster like grapes. The fruit have one stone. They are yellowish or red with a thick outer covering. The flesh of the fruit is white, juicy and allows light through. The seeds are large. The pulp of the fruit is edible.

HABITAT

A tropical plant. It suits the hot, wet tropical lowlands. It is native to SE Asia. It can withstand light frosts. It needs light. They occur from northern Luzon to southern Mindanao in the Philippines and are very common both wild and cultivated. It grows in forests up to 600 m above sea level. It grows in sandy and clay soils.

PRODUCTION

Cultivation

Plants can be grown from seed, air-layering or budding. They can also be grafted.

Harvesting and Seed Production

It is fast growing. Fruit mature in about 120 days. In NE Thailand fruit are available March to April.

NOTES

There are 5 Sandoricum species.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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