Diospyros nigra

Common name(s)

Black sapote, Black persimmon,

Edible portion:

Fruit,

Distribution

A tropical plant. It grows in lowland and mountain forests up to 1,800 m above sea level. It suits hot tropical lowland areas. In Mexico trees grow from sea level to 1800 m altitude. They will grow in most soils. Fully grown trees can tolerate 1-2°C of frost. It can grow in arid places. It suits hardiness zones 11-12.

Description

A medium sized tree. The crown is rounded and the tree is evergreen. It grows 10-26 m high. The bark is black. The leaves are glossy and dark green. They are 10-15 cm long. The flowers are of one sex and are yellowish green. The female flowers occur singly and the male flowers in small clusters. The fruit are large and dark green to black. They are 6-12 cm across. The flesh is dark chocolate coloured, when ripe. It is edible with a sweet taste. The fruit may be seedless but often have 5 seeds.

Use

The fruit are eaten fresh. They are also good for desserts. They are used in pies, preserves, ice cream and cakes and other desserts. They are used for jam.
They are also fermented into a brandy like drink.

Cultivation

Plants are usually grown from seed. Seed germinate 30 days after sowing. Seedlings are transplanted into pots and into the field after 1-2 years. Young healthy stems can be air-layered. Trees can be shield budded. A spacing of 6-8 m is suitable. Plants can also be grafted.

Production

It is slow growing. Fruit are produced 5 year after planting. The fruit are ripe when the calyxes around the stem start to lift. Fruit mature in 200-300 days.

Nutritional values

Edible Part	Moisture %	Energy kJ	Energy kcal	Protein g	Provit A µg	Vit C mg	Iron mg	Zinc mg
	(per 100 grams of edible portion)							

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Indexing Data (print optional)

Found in

Africa, Asia, Australia, Belize, Brazil, Caribbean, Central America*, Colombia, Cook Islands, Costa Rica, Cuba, Dominican Republic, Ecuador, El Salvador, Guatemala, Haiti, Hawaii, Honduras, Indonesia, Malaysia, Mauritius, Mexico*, Nicaragua, North America, Pacific, Panama, Philippines, Pohnpei, Puerto Rico, SE Asia, Singapore, South America, USA, West Indies,

Synonyms

***The correct name is now Diospyros nigra* (J. F. Gmel.) Perrier**
Diospyros digyna Jacq.;
Diospyros edulis Lodd. ex Sweet;
Diospyros nigra (Blanco) Blanco;
Diospyros obtusifolia Humb. & Bonpl. ex Willd.;
Diospyros obtusifolius Humb. & Bonpl.;
Diospyros pauciflora C. B.Rob. [Illegitimate];
Diospyros revoluta Poir.;
Diospyros sapota Roxb. [Illegitimate];
Diospyros tilzapotl Sesse & Moc.;
Sapota nigra Blanco;
Sapota nigra J. F. Gmelin;

Other common names

Biaahui, Biaqui, Bom-rza, Bonza, Caca-poule, Chocolate pudding fruit, Cuputishim Ebano, Ebano, Guayabote, Hunchuikle, Inu, Junchuikl, Malisuuruata, Ma-ta-mui, Mueque, Munec, Muneque, Pillahui, Pohon kesemek hitam, Sapote negro, Saual, Sawalh, Sirunda-urata, Ta-toho, Talang-gubat, Tauch, Tauch-ya, Tauche, Tilzapot, Tilzapoti, Totocuitlzapoti, Tsupilul, Tzapultiltic, Xency, Xinde, Zapote negro, Zapote prieto,

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