

Sapodilla viewer

Alano

Alano is an oval shaped fruit native to Thailand, and it is arguably the finest sapodilla in the world. The fruit is super sweet and the texture is that of an ultra fine pear. The trees are heavy regular producers of medium sized fruit typically weighing about nine ounces. In addition to the fruit's superior quality the tree tends to be less brittle and have a much smaller habit than other cultivars. The fruit ripens from November to June.

Flavor	5
Production	5
Fruit Size	3
Home Planting	5
Commercial Planting	5

Hasya

Hasya is a football shaped fruit native to Mexico where it is the number one commercial cultivar grown. The fruit is of excellent eating quality and it has a reddish hue throughout the pulp. The tree is a large upright grower, and it is a prolific producer of large fruit that typically weigh thirteen ounces. The fruit ripens from November to June.

Flavor	5
Production	4
Fruit Size	5
Home Planting	4
Commercial Planting	5

Makok

Makok is long, pointed, and one of the best tasting in the world. It is native to Thailand, and it is a recent introduction to Florida. This is an excellent variety for homeowners because the tree is a small compact grower perfect for limited spaces. The pulp is smooth and brown with a sweet aroma. It ripens from May to November.

Flavor	4
Production	3
Fruit size	2
Home Planting	5
Commercial Planting	3

Molix

Molix is another football shaped fruit native to Mexico. This fruit is similar to Hasya in many ways, but it tends to be darker brown outside, less red inside, and the tree has curly leaves. The pulp is exceptionally sweet with a fine pear texture and pleasant aroma. The fruit are large typically weighing thirteen ounces. The season differs slightly from that of Hasya, beginning in February and ending in May.

Flavor	5
Production	4
Fruit Size	5
Home Planting	4
Commercial Planting	5

Morena

Morena is also a football shaped Mexico native. This variety differs from the other Mexican cultivars ever so slightly in taste and appearance, but it tends to out produce all of them. The fruit are not quite as big as Hasya or Molix, but they are still large weighing up to twelve ounces. The fruit ripen from February to April.

Flavor	4
Production	5
Fruit Size	4
Home Planting	4
Commercial Planting	5

Tikal

Tikal was selected in the United States but its origin is also Mexico. The fruit are ovoid in shape, but are fat at one end like a top. This variety was one of the first superior commercial varieties planted in Florida, but its popularity has diminished with the introduction of larger more productive cultivars. Fruit size can vary, but they can get as large as eleven ounces. The fruit ripen from December to March.

Flavor	3
Production	3
Fruit Size	4
Home Planting	3
Commercial Planting	3

The Sapodilla

Also known as nispero or chico sapote, this member of the Sapotaceae family is native to the Yucatan Peninsula of Mexico and Central America. Distribution of the fruit and trees began before Columbus discovered the New World, and now they can be found across the globe. Today the plants are cultivated almost exclusively for commercial fruit production, but the sticky sap called latex was also coveted by indigenous Americans. In fact, the sap is the original source of chewing gum or chicle in Spanish. Commercial fruit production is concentrated in Mexico, Southeast Asia, and on small scale in south Florida. Improved selections in recent years by Gary Zill and Dr. Richard Campbell have enhanced public opinion of both the tree and the fruit tremendously. The sapodilla fruit of the not so distant past were typically round, gritty, and born on very large trees. Now we have incredible cultivars that are oval or football shaped, that have the texture of a fine pear, and the tree size can be tailored to an individual's particular needs.

The flavor of sapodilla appeals to almost everyone, and it can best be described as a pear that has been soaked in brown sugar. They are best served fresh and chilled, and then they can be halved or cut into wedges. It can be difficult at first to tell when the fruit should be picked because they are still rock hard and there is no color break like with mangos. However, the fruit do have their own subtle indicators. By knowing the season that a particular variety ripens within, a grower can narrow the time frame down to an eight to ten week period. Over time a grower will become familiar with the size of a mature fruit, and this is one of the best ways to determine ripeness. Another sign is the outer texture of the fruit. Immature fruit are much rougher like sandpaper, but when the fruit is ready to pick it becomes smooth and even shiny in places. The fruit typically take four to five days to ripen once picked, and they are ready to eat when soft to the touch.