

# FGCU Food Forest

## Plant Database

### Tamarind (*Tamarindus indica*)

**Origin:** Tropical Africa.

**Description:** Tamarind is a large, long-living tree that can reach 60 ft. at maturity. The leaves are evenly-pinnate and alternating. The brown fruit is contained inside lumpy, light-brown seedpods.

**Uses:** Food; shade trees, windbreaks, bonsai

**Harvest:** May through June in south Florida.

**Flower:** Flowers are showy, small, and

racemes. Sepals are pale-yellow (four total), and petals (five total) are white to off-white with red to brown veins. Flowers appear

in Florida).

**Tolerance:** Extremely drought tolerant; high salt tolerance; high wind tolerance; mature trees are cold hardy down to 26°F, although

tolerant of many different soil types as long as they are well drained.



**General Description:** Tamarind, also known as Indian Date, is a large, long-living leguminous tree that can reach 60 ft. at maturity. Tamarinds produce sweet, acidic fruit that can be eaten raw, made into juice, or used in cooking. *Tamarindus indica*, the only species in the monotypic taxon, *Tamarindus*, is widespread, and is popular in many different cuisines worldwide.

- **Native Origin:** Tropical Africa; has been naturalized on the Indian subcontinent and parts of Asia for thousands of years.

- **General History:** Tamarind has been cultivated in Africa and Asia for thousands of years, and by the 16<sup>th</sup> century, Tamarind was naturalized in Central America. In the 1900s, Tamarind was naturalized in almost all tropical areas and many subtropical areas worldwide, and became an important ingredient in many different cuisines.
- **Distribution:** Tropics and subtropics worldwide; naturalized in Florida, USA, and widely cultivated in the Caribbean. Tamarind has been cultivated in Africa, India, and Asia for thousands of years.
- **Season of Harvest:** May through June (Spring to Summer) in Florida, USA.
- **Culinary Uses:** The sweet, sour, and acidic fruit is eaten raw or blended into beverages and various food items. On the Indian subcontinent, curries and chutneys are commonly made with Tamarind pulp. In Central America, beverages such as *refresco de tamarindo* are made from the pulp, and are quite popular, especially in Mexico. Tamarind fruit is a very popular ingredient in Asian cuisine and has been for thousands of years. Tamarind is also used medicinally to cure sore throats and indigestion.

Tamarind	
Scientific Classification	
Kingdom:	Plantae
(unranked):	Angiosperms
(unranked):	Eudicots
(unranked):	Rosids
Order:	Fabales
Family:	Fabaceae
Subfamily:	Caesalpiinoideae
Tribe:	Detarieae
Genus:	<i>Tamarindus</i>
Species:	<b><i>T. indica</i></b>

#### Sources

<http://mobile.floridata.com/Plants/Fabaceae/Tamarindus%20indica/891>

<http://edis.ifas.ufl.edu/he630>

<https://en.wikipedia.org/wiki/Tamarind>

<http://lee.ifas.ufl.edu/Hort/GardenPubsAZ/Tamarind.pdf>

<http://edis.ifas.ufl.edu/st618>