

FGCU Food Forest

Plant Database

Wampee (*Clausena lansium*)

Origin: Southeast Asia

Description: The Wampee fruit resembles grape, and fruits in large

Uses: Food

Harvest: July-August (in Florida)

Flower: White-yellow-green, smells

and borne in skinny, hairy panicles
10-50 cm long

Tolerance: Subtropical to tropical;
cold tolerant down to 20° F; tolerant



General Description: Wampees are small, fast-growing trees with flexible branches and rough bark, and can reach about 20 ft. at maturity. They produce large “grape-like” fruit in clusters, often by the hundreds or thousands on mature trees. The fruit has brown-yellow skin and tastes sweet and acidic.

- **Native Origin:** Tropical and subtropical regions of Southern China and Vietnam.
- **General History:** Wampees have been widely cultivated in southern China and Vietnam for centuries, whereas it has only recently spread to other regions in Southeast Asia since the 1700s. It's still a common tree in home gardens in China, Vietnam, and even in places as far away as India and Ceylon. Hawaiians were growing Wampee in the early 1900s, and by 1908, Wampee was introduced to south Florida as an unknown fruit tree. Since then, wampees are still relatively rare and undercultivated in South Florida. Dr. David Fairchild, founder of Fairchild Tropical Botanic Garden in Coral Gables, FL, grew Wampees at his “Kampong” homestead in Coconut Grove, Miami in the mid-1900s. There are also documented Wampee trees in Puerto Rico and Jamaica that have been there since the early 1900s.
- **Distribution:** Native to tropical and subtropical regions in Southern China and Vietnam; widely distributed throughout southeast Asia, including the Philippines, Indonesia. Wampee is also

grown in Hawaii and Florida, as well as on a handful of Caribbean islands like Puerto Rico and Jamaica.

- **Season of Harvest:** July-August (in Florida).
- **Culinary Uses:** Wampee fruits resemble grapes and are sweet, acidic, and grape-like. They are commonly eaten raw as a fruit, fermented into a wine or champagne, or made into jelly or jam. Wampee is often served alongside meat in many Chinese dishes.

Wampee	
Scientific Classification	
Kingdom:	Plantae
(unranked):	Angiosperms
(unranked):	Eudicots
(unranked):	Rosids
Order:	Sapindales
Family:	Rutaceae
Genus:	<i>Clausena</i>
Species:	<i>C. lansium</i>

Sources

<http://www.hort.purdue.edu/newcrop/morton/wampee.html>

<http://www.tradewindsfruit.com/content/wampee.htm>

http://toptropicals.com/catalog/uid/Clausena_lansium.htm

Copyright ©2015 Benjamin Dion