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*Mangifera x odorata*

[Synonyms : *Mangifera foetida* var. *odorata*, *Mangifera oblongifolia*]

**APPLE MANGO** is an evergreen tree (a cultivated variety). From south-eastern Asia it has tiny, strongly fragrant, pink or yellowish flowers.

It is also known as *Ambachang* (Sumatran), *Bembem* (Indonesian, and Sundanese), Durian mango, *Kebembem* (Javanese), *Kuini* (Malay), Kurwini mango, *Kuweni* (French), Kuweni mango, Kwini, *Ma-mut* (Thai), and Saipan mango.

Some varieties of the fruit have an unpleasant turpentine-like smell.

Warning – unripe fruit contain a poisonous sap or juice that can cause skin irritation.

*Odorata* is derived from Latin *odor* (scent, smell, odour) meaning ‘scented or fragrant’.

Locally in Malaysia and other parts of south-eastern Asia the fairly large ripe fruit (despite their strong smell) are eaten raw and in curries – and they are also used in chutneys and pickles. The Javanese have used the ground seed kernel as a flour (known as *dodol*) in delicacies as well.

Apple mango is cultivated as a shade tree.

According to authorities on south-eastern Asia the tree’s primary value in the region lies in its fruit, then like other close relatives it offers medicine, timber and insecticide.

Medicinally, the bark has been used in local treatments.