

# Soursop



## *Annona muricata*

- **Use:** Member of the family of custard apple trees called Annonaceae and a species of the genus *Annona* known mostly for its edible fruits. *Annona muricata* produces a fruit that is usually called soursop due to its slightly acidic taste when ripe. Native to the Caribbean and Central America but are now widely cultivated in tropical climates throughout the world.
- **Exposure/Soil:** Grow in full sun. Well-drained, rich soil. pH of 5.5 to 6.5 necessary.
- **Growth:** Small, upright, evergreen tree that can grow to about 4 meters (13 ft.) tall.
- **Hardiness:** **Zone** 8-11; Might be perennial in our area in mild winters, but best to protect them from the cold and bring indoors.
- **Foliage:** Deciduous. Do not prune mature trees heavily because this can reduce the crop.
- **Flower/ Fruit:** Dark green, prickly (or bristled) fruits are egg-shaped and can be up to 30 centimeters (12 in) long, with a moderately firm texture. Flesh is juicy, acid, whitish and aromatic. There are many varieties of soursop cultivated throughout its range. Generally varieties are selected for sweetness, acidity, and pulp texture. Soursops are eaten straight from the tree, can be juiced, are popular as flavorings in ices and popsicles, and are occasionally made into a custard with sugar and milk.

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