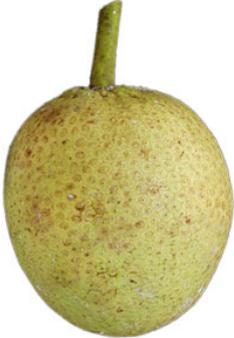


# Ulu Fiti

		
<p style="text-align: center;"><b>NOTES</b></p> <p>Tends to fruit in multiple clusters. The yellow flesh is tender and slightly sweet when mature. Ulu Fiti has a tender, moist texture when cooked. Excellent for chips or “French Fries”.</p> <p style="text-align: center;"><b>Ulu Fiti Flour</b></p> <p style="text-align: center;">✘</p> <p>© Dr. Christina E. Turi UBC</p>		<p style="text-align: center;"><b>Ulu Fiti description</b></p> <p style="text-align: center;">fruit</p> <p>Shape: Round to heart-shaped</p> <p>Skin Texture: Smooth</p> <p>Weight (kg): 1.1–2.8</p> <p>Average Weight (kg): 1.8</p> <p>Length (cm): 14–21</p> <p>Width (cm): 13–20</p> <p>Average Size (cm): 17 x 16</p> <p>Core size (cm): 10 x 6</p> <p>Seeds: Very few seeds per fruit</p> <p style="text-align: center;">fruiting season</p> <p style="text-align: center;">August–December with some fruiting in July and January</p> <p style="text-align: center;">geographic origin</p> <p style="text-align: center;">Fiji</p>