

Otea



NOTES

The pale yellow, creamy flesh is solid and dense and has a firm, yet tender, texture when cooked.

This tree is generally more compact than other Polynesian varieties, but tends to produce more prolifically. Otea has a good potential for commercial production of chips and other products.

Otea Flour



© Dr. Christina E. Turi UBC

Otea description

fruit

Shape: Mostly broad ovoid, sometimes round or heart-shaped

Skin Texture: Rough, irregularly raised, flattened to sandpaper

Weight (kg): 1.4–2.5

Average Weight (kg): 1.8

Length (cm): 14–19

Width (cm): 15–17

Average Size (cm): 15 x 16

Core size (cm): 8 x 4

Seeds: Seedless

fruiting season

July–February, some fruiting may be observed in May

geographic origin

French Polynesia