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The **jackfruit** (*Artocarpus heterophyllus*), also known as **jack tree**, **jakfruit**, or sometimes simply **jack** or **jak**,<ref name=tba>[Template:Cite web](/wiki/Template:Cite_web)</ref> is a species of [tree](/wiki/Tree) in the [mulberry](/wiki/Mulberry) and [Breadfruit](/wiki/Breadfruit) family ([Moraceae](/wiki/Moraceae)).

It is native to parts of [South](/wiki/South_Asia) and [Southeast Asia](/wiki/Southeast_Asia) and is believed to have originated in the southwestern rain forests of the [Western Ghats](/wiki/Western_Ghats) in the [Indian Subcontinent](/wiki/Indian_Subcontinent), in present-day [Kerala](/wiki/Kerala), [West Bengal](/wiki/West_Bengal), coastal [Karnataka](/wiki/Karnataka), and [Maharashtra](/wiki/Maharashtra), but also [Indonesia](/wiki/Indonesia). [[1]](#cite_note-1)[[2]](#cite_note-2) reaching as much as [Template:Convert](/wiki/Template:Convert) in weight, [Template:Convert](/wiki/Template:Convert) in length, and [Template:Convert](/wiki/Template:Convert) in diameter.<ref name=crfg>[Template:Cite web](/wiki/Template:Cite_web)</ref> The jackfruit tree can produce about 100 to 200 fruits in a year. The jackfruit is composed of hundreds to thousands of individual flowers, and it is the fleshy petals that are eaten.[[3]](#cite_note-3) The jackfruit tree is a widely cultivated and popular food item throughout the tropical regions of the world. Jackfruit is the [national fruit](/wiki/National_fruit) of [Bangladesh](/wiki/Bangladesh), by name Kathal (কাঁঠাল) in the [Bengali](/wiki/Bengali_language) language, and by the same name it is very popular in Indian State of [West Bengal](/wiki/West_Bengal).[[4]](#cite_note-4)

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## Etymology[[edit](/index.php?title=(none)&action=edit&section=1)]

[thumb|left|Jackfruit hanging from the trunk.](/wiki/File:Jackfruit_tree_Singapore.jpg) [thumbnail|From the campus of Regional Agricultural Research Center, Ambalavayal, India.](/wiki/File:Ambalavayal_88,_jackfruit_tree.jpg) [thumb|Jackfruit leaves](/wiki/File:Jackfruit_leaves.jpg) [thumb|right|The jackfruit illustrated by](/wiki/File:Flora_Sinensis_-_Jackfruit.JPG) [Michael Boym](/wiki/Michael_Boym) in the 1656 book [Flora Sinensis](/wiki/Flora_Sinensis).

The word "jackfruit" comes from [Portuguese](/wiki/Portuguese_language) *jaca*, which in turn is derived from the [Malayalam](/wiki/Malayalam) language term *chakka* (Malayalam *chakka pazham*: ചക്കപ്പഴം).<ref name=malayalam>[Template:Cite book](/wiki/Template:Cite_book)</ref> When the [Portuguese](/wiki/Portuguese_people) arrived in [India](/wiki/India) at [Kozhikode](/wiki/Kozhikode) ([Calicut](/wiki/History_of_Kozhikode)) on the [Malabar Coast](/wiki/Malabar_Coast) ([Kerala](/wiki/Kerala)) in 1498, the Malayalam name *chakka* was recorded by [Hendrik van Rheede](/wiki/Hendrik_van_Rheede) (1678–1703) in the [*Hortus Malabaricus*](/wiki/Hortus_Malabaricus), vol. iii in [Latin](/wiki/Latin). [Henry Yule](/wiki/Henry_Yule) translated the book in [Jordanus](/wiki/Jordanus) Catalani's (f. 1321–1330) *Mirabilia descripta: the wonders of the East*.<ref name=jordanus>[Template:Cite book](/wiki/Template:Cite_book)</ref>

The common English name "jackfruit" was used by physician and naturalist [Garcia de Orta](/wiki/Garcia_de_Orta) in his 1563 book [*Colóquios dos simples e drogas da India*](/wiki/Colóquios_dos_simples_e_drogas_da_India).<ref name=oed>*Oxford English Dictionary*, Second Edition, 1989, online edition</ref>[[5]](#cite_note-5) Centuries later, botanist [Ralph Randles Stewart](/wiki/Ralph_Randles_Stewart) suggested it was named after [William Jack](/wiki/William_Jack_(botanist)) (1795–1822), a Scottish botanist who worked for the [East India Company](/wiki/East_India_Company) in [Bengal](/wiki/Bengal), [Sumatra](/wiki/Sumatra), and [Malaysia](/wiki/Malaysia).[[6]](#cite_note-6)

## Cultivation[[edit](/index.php?title=(none)&action=edit&section=2)]

[thumb|left|Developing jackfruit in Bangladesh](/wiki/File:Jackfruit_Bangladesh_(3).JPG) The jackfruit has played a significant role in Indian agriculture for centuries. Archeological findings in India have revealed that jackfruit was cultivated in India 3000 to 6000 years ago.[[7]](#cite_note-7) It has also been widely cultivated in southeast Asia. Stingless bees such as [*Tetragonula iridipennis*](/wiki/Tetragonula_iridipennis) are jackfruit pollinators, and as such, play an important role in jackfruit cultivation.[[8]](#cite_note-8) The jackfruit also provides a potential solution to countries facing problems with [food security](/wiki/Food_security). The perennial fruit does not require replanting, nor does it require much care, unlike other crops such as wheat or corn.[[9]](#cite_note-9)In terms of taking care of the plant, minimal pruning is required; cutting off dead branches from the interior of the tree is only sometimes needed.[[10]](#cite_note-10) In addition, twigs bearing fruit must be twisted or cut down to the trunk to induce growth for the next season.[[11]](#cite_note-11) Branches may also be cut off every three to four years to maintain its productivity.[[11]](#cite_note-11)

## Aroma[[edit](/index.php?title=(none)&action=edit&section=3)]

Jackfruit have a distinctive sweet and fruity aroma. In a study of flavour volatiles in five jackfruit cultivars, the main [volatile compounds](/wiki/Volatile_organic_compound) that were detected were [ethyl isovalerate](/wiki/Ethyl_isovalerate), [propyl isovalerate](/wiki/Propyl_isovalerate), [butyl isovalerate](/wiki/Butyl_isovalerate), [isobutyl isovalerate](/wiki/Isobutyl_isovalerate), [3-methylbutyl acetate](/wiki/3-methylbutyl_acetate), [1-butanol](/wiki/1-butanol), and [2-methylbutanol](/wiki/2-methylbutanol).[[12]](#cite_note-12)The smell of a fully ripe and unopened jackfruit is known to "emit a strong aroma," with the inside of the fruit described as smelling of pineapple and banana.[[11]](#cite_note-11)

## Culinary uses[[edit](/index.php?title=(none)&action=edit&section=4)]

[thumb|Opened jackfruit.](/wiki/File:Jack_Fruit_Opened.jpg) [thumb|Jackfruit flesh.](/wiki/File:Jackfruit_Flesh.jpg) [thumb|Packed jackfruit sold in a market.](/wiki/File:152_-_CIMG0806.JPG) The flesh of the jackfruit is starchy and fibrous and is a source of dietary fiber. The flavor is comparable to a combination of apple, pineapple, mango, and banana.<ref name=janick>*The encyclopedia of fruit & nuts*, By Jules Janick, Robert E. Paull, p. 155</ref> Varieties are distinguished according to characteristics of the fruit's flesh.

### Regional cuisines[[edit](/index.php?title=(none)&action=edit&section=5)]

Jackfruit is commonly used in South and Southeast Asian cuisines.[[13]](#cite_note-13)<ref name=janick-2>*The encyclopedia of fruit & nuts*, By Jules Janick, Robert E. Paull, pp.481–485</ref>

#### South Asia[[edit](/index.php?title=(none)&action=edit&section=6)]

* In [Bangladesh](/wiki/Bangladesh), the fruit is consumed on its own. The unripe fruit is used in curry, and the seed is often dried and preserved to be later used in curry.[[4]](#cite_note-4)\* In [Kerala](/wiki/Kerala), India, two varieties of jackfruit predominate: *varikka* (വരിക്ക) and *koozha* (കൂഴ). *Varikka* has a slightly hard inner flesh when ripe, while the inner flesh of the ripe *koozha* fruit is very soft and almost dissolves. A sweet preparation called *chakka varattiyathu* (jackfruit jam) is made by seasoning pieces of *varikka* fruit flesh in [jaggery](/wiki/Jaggery), which can be preserved and used for many months. Huge jackfruits up to four feet in length with a corresponding girth are sometimes seen in Kerala.[Template:Citation needed](/wiki/Template:Citation_needed) The young fruit is *idichakka* or *idianchakka* in Kerala.
* In [West Bengal](/wiki/West_Bengal), India, the two varieties are called *khaja kathal* and *moja kathal*. The fruits are either eaten alone or as a side to rice, *roti*, *chira*, or *muri*. Sometimes the juice is extracted and either drunk straight or as a side with *muri*. The extract is sometimes condensed into rubbery delectables and eaten as candies. The seeds are either boiled or roasted and eaten with salt and hot chilies. They are also used to make spicy side dishes with rice or [*roti*](/wiki/Roti).
* In [Mangalore](/wiki/Mangalore), [Karnataka](/wiki/Karnataka), India, the varieties are called *bakke* and *imba*. The pulp of the *imba* jackfruit is ground and made into a paste, then spread over a mat and allowed to dry in the sun to create a natural chewy candy.
* In [Coorg](/wiki/Coorg), Karnataka, India, many culinary items are made with Jackfruit. It is known as *Chakke*. Jackfruit seeds are fried and a curry is made.
* In [Maharashtra](/wiki/Maharashtra), and [Goa](/wiki/Goa), [India](/wiki/India), jackfruit is called as *Fanas* and *Panas* respectively. It's mostly found in [Konkan](/wiki/Konkan) region. There are two varieties. The hard variety is called *kaapa* and the soft variety is called *barka*,*barkai* or *rasal*. The juice of the *barka* is extracted and spread on greased metal dishes, which are then kept for sun-drying. Within 2–3 days, a tasty dried pancake-like dried jackfruit juice called *phansacha saath* or *phanas poli* results.[[14]](#cite_note-14)\* In [Sri Lanka](/wiki/Sri_Lanka), the young fruit is called *polos — පොලොස්* ; ripened fruit is called *waraka — වරකා* and *wela — වැල*.
* Jackfruit is known as Rukh-Katahar (= tree katahar) in [Nepal](/wiki/Nepal), while Bhui-Katahar (= Ground Katahar) denotes pineapple. The ripe fruit is eaten by itself (sometimes with a pinch of salt sprinkled on) as a delicacy, while the unripe fruit is used to prepare savory curry. The ripe fruit is also used to brew alcoholic beverages in some parts of the country.

#### Southeast Asia[[edit](/index.php?title=(none)&action=edit&section=7)]

* In [Indonesia](/wiki/Indonesian_cuisine), jackfruit is called *nangka*. The ripe fruit is usually sold separately and consumed on its own, or sliced and mixed with shaved ice as a sweet concoction dessert such as [*es campur*](/wiki/Es_campur) and [*es teler*](/wiki/Es_teler). The ripe fruit might be dried and fried as [*kripik*](/wiki/Kripik) *nangka*, or jackfruit cracker. The seeds are boiled and consumed with salt, as it contains edible starchy content; this is called *beton*. Young (unripe) jackfruit is used in several kinds of curry, such as [*gulai*](/wiki/Gulai) *nangka* and [*gudeg*](/wiki/Gudeg).
* In the [Philippines](/wiki/Filipino_cuisine), jackfruit is called *langka* in [Tagalog](/wiki/Tagalog_language) and *nangka* in [Cebuano](/wiki/Cebuano_language). The unripe fruit is usually cooked in coconut milk and is eaten as a viand together with rice. The ripe fruit is often an ingredient in local desserts such as [*halo-halo*](/wiki/Halo-halo) and the Filipino [turon](/wiki/Turon_(food)). The ripe fruit, besides also being eaten raw as it is, is also preserved by storing in syrup or by drying. The seeds are also boiled before being eaten.
* [Thailand](/wiki/Thailand) is a major producer of jackfruit, which are often cut, prepared, and canned in a sugary syrup (or frozen in bags/boxes without syrup) and exported overseas, frequently to North America and Europe.
* In [Vietnam](/wiki/Vietnam), jackfruit is used to make jackfruit [*chè*](/wiki/Chè) (*chè* is a sweet dessert soup, similar to the Chinese derivative *bubur chacha*). The Vietnamese also use jackfruit purée as part of pastry fillings or as a topping on [*xôi*](/wiki/Xôi) *ngọt* (a sweet version of sticky rice portions).

#### Others[[edit](/index.php?title=(none)&action=edit&section=8)]

* In [Brazil](/wiki/Brazil), three varieties are recognized: *jaca-dura*, or the "hard" variety, which has a firm flesh, and the largest fruits that can weigh between 15 and 40 kg each; *jaca-mole*, or the "soft" variety, which bears smaller fruits with a softer and sweeter flesh; and *jaca-manteiga*, or the "butter" variety, which bears sweet fruits whose flesh has a consistency intermediate between the "hard" and "soft" varieties.[[15]](#cite_note-15) In Indochina, the two varieties are the "hard" version (crunchier, drier, and less sweet, but fleshier), and the "soft" version (softer, moister, and much sweeter, with a darker gold-color flesh than the hard variety).

### Ripe jackfruit[[edit](/index.php?title=(none)&action=edit&section=9)]

<gallery class="center" caption="" widths="200px" heights="145px"> File:JackfruitArils&Seeds.jpg|Extracting the jackfruit arils and separating the seeds from the sweet flesh. File:Jackfruit chips.jpg| [*Kripik*](/wiki/Kripik) *nangka*, Indonesian jackfruit chips. File:Es Teller 77.jpg|[*Es teler*](/wiki/Es_teler), an Indonesian dessert made from shaved ice, condensed milk, coconut, avocado, and jackfruit. File:Halo halo1.jpg|[*Halo-halo*](/wiki/Halo-halo), an ice dessert from the Philippines, with different fruits and toppings. </gallery>

Ripe jackfruit is naturally sweet, with subtle flavoring. It can be used to make a variety of dishes, including custards, cakes, or mixed with shaved ice as [*es teler*](/wiki/Es_teler) in Indonesia or [*halo-halo*](/wiki/Halo-halo) in the Philippines. In India, when the jackfruit is in season, an ice cream chain store called "Naturals" carries jackfruit-flavored ice cream.

Ripe jackfruit arils are sometimes seeded, fried, or [freeze-dried](/wiki/Freeze-drying#Food_industry) and sold as jackfruit chips.

The [seeds](/wiki/Seed) from ripe fruits are edible; are said to have a milky, sweet taste; and may be boiled, baked, or roasted. When roasted, the flavor of the seeds is comparable to chestnuts. Seeds are used as snacks (either by boiling or fire roasting) or to make desserts. For making the traditional breakfast dish in southern India, [*idlis*](/wiki/Idli), the fruit is used with rice as an ingredient and jackfruit leaves are used as a wrapping for steaming. Jackfruit [*dosas*](/wiki/Dosa) can be prepared by grinding jackfruit flesh along with the batter.

### Unripe jackfruit[[edit](/index.php?title=(none)&action=edit&section=10)]

<gallery class="center" caption="" widths="200px" heights="145px"> File:Gudeg full set.jpg|[*Gudeg*](/wiki/Gudeg) (left), the unripe jackfruit curry in a reddish color acquired from the teak leaf, a specialty of [Yogyakarta](/wiki/Yogyakarta) in Java. File:Langkajf.JPG|*Ginataang langka*, jackfruit cooked in coconut milk. File:Green Jackfruit & Potato Curry - Kolkata 2011-02-11 1000.JPG|Green jackfruit and potato curry, [Kolkata](/wiki/Kolkata). File:Baby Jackfruit masala.JPG|Baby Jackfruit Masala. </gallery>

[thumb|Developing jackfruit.](/wiki/File:Baby_jackfruit.jpg)

The cuisines of [India](/wiki/Cuisine_of_India), [Nepal](/wiki/Cuisine_of_Nepal), [Bangladesh](/wiki/Cuisine_of_Bangladesh), [Sri Lanka](/wiki/Cuisine_of_Sri_Lanka), [Indonesia](/wiki/Cuisine_of_Indonesia), [Cambodia](/wiki/Cuisine_of_Cambodia), [Thailand](/wiki/Thai_cuisine), and [Vietnam](/wiki/Cuisine_of_Vietnam) use cooked young jackfruit.[[13]](#cite_note-13) In Indonesia, young jackfruit is cooked with coconut milk as [*gudeg*](/wiki/Gudeg). In many cultures, jackfruit is boiled and used in curries as a staple food. In [northern Thailand](/wiki/Northern_Thailand), the boiled young jackfruit is used in the [Thai salad](/wiki/Thai_salad) called *tam kanun*. In [West Bengal](/wiki/West_Bengal), the unripe green jackfruit called *aechor* or *ichor* is used as a vegetable to make various spicy curries and side dishes and as fillings for cutlets and chops. It is especially sought-after by vegetarians who substitute this for meat; hence, is nicknamed *gacch-patha* (tree-mutton). In Odisha, jackfruit is called *Panasa Katha* and is used to make *Panasa Tarkari* (raw jackfruit curry); it is also used to make *achar* (Pickel). In the Philippines, it is cooked with coconut milk (*ginataang langka*). In [Réunion](/wiki/Réunion) Island, it is cooked either alone or with meat, such as shrimp or smoked pork. In southern India, unripe jackfruit slices are deep fried to make chips. In [Udipi cuisine](/wiki/Udipi_cuisine), jackfruit is used make *appa* and *addae*.

Because unripe jackfruit has a meat-like taste, it is used in curry dishes with spices in Bihar, Jharkhand, Sri Lankan, Andhran, eastern Indian ([Bengali](/wiki/Bengali_cuisine)), ([Odisha](/wiki/Oriya_cuisine)), and Keralan cuisines. The skin of unripe jackfruit must be peeled first; then the remaining whole jackfruit can be chopped into edible portions and cooked before serving. Young jackfruit has a mild flavor and distinctive meat-like texture and is compared to poultry. Meatless sandwiches have been suggested and are popular with both vegetarian and nonvegetarian populations.

## Nutrition[[edit](/index.php?title=(none)&action=edit&section=11)]

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The pulp of jackfruit is composed of 74% water, 23% [carbohydrates](/wiki/Carbohydrates), 2% [protein](/wiki/Protein) and 1% [fat](/wiki/Fat) (table). In a 100 gram portion, raw jackfruit provides 95 [calories](/wiki/Calories) and is a rich source (20% or more of the [Daily Value](/wiki/Daily_Value), DV) of [vitamin B6](/wiki/Vitamin_B6) (25% DV). It contains moderate levels (10-19% DV) of [vitamin C](/wiki/Vitamin_C) and [potassium](/wiki/Potassium), with no other nutrients in significant content (table).

## Seeds[[edit](/index.php?title=(none)&action=edit&section=12)]

In general, the seeds are gathered from the ripe fruit, sun-dried, then stored for use in the rainy season in many parts of South Indian states. They are extracted from fully matured fruits and washed in water to remove the slimy part. Seeds should be stored immediately in closed polythene bags for one or two days to prevent them from drying out. Germination is improved by soaking seeds in clean water for 24 hours. During [transplanting](/wiki/Transplanting), sow seeds in line, 30 cm apart, in a nursery bed filled with 70% soil mixed with 30% organic matter.[[16]](#cite_note-16) The [seedbed](/wiki/Seedbed) should be partially shaded from direct sunlight to protect emerging [seedlings](/wiki/Seedlings).

Boiled jackfruit seeds are also edible. Often compared to Brazil nuts, they are quite commonly used in curry in the Indian state of Kerala and used in Dalema (traditional Odiya lentil and vegetable mix curry) in Odisha. In Java, the seeds are commonly cooked and seasoned with salt as a snack.

## Wood[[edit](/index.php?title=(none)&action=edit&section=13)]

[thumb|left|upright|A jackfruit tree.](/wiki/File:Jackfruit_tree_in_Gujarat.jpg)

The [wood](/wiki/Wood) of the tree is used for the production of musical instruments. In Indonesia, hardwood from the trunk is carved out to form the barrels of drums used in the [*gamelan*](/wiki/Gamelan), and in the [Philippines](/wiki/Philippines), its soft wood is made into the body of the [*kutiyapi*](/wiki/Kutiyapi), a type of boat [lute](/wiki/Lute). It is also used to make the body of the Indian string instrument [*veena*](/wiki/Veena) and the drums [*mridangam*](/wiki/Mridangam), [*thimila*](/wiki/Thimila), and [*kanjira*](/wiki/Kanjira); the golden yellow timber with good grain is used for building furniture and house construction in India. The ornate wooden plank called *avani palaka*, made of the wood of the jackfruit tree, is used as the priest's seat during Hindu ceremonies in Kerala. In Vietnam, jackfruit wood is prized for the making of Buddhist statuaries in temples[[17]](#cite_note-17) and fish sauce barrels.[[18]](#cite_note-18) Jackfruit wood is widely used in the manufacture of [furniture](/wiki/Furniture), doors, and windows, and in roof construction. The heartwood is used by [Buddhist forest monastics](/wiki/Thai_Forest_Tradition) in Southeast Asia as a dye, giving the robes of the monks in those traditions their distinctive light-brown color.[[19]](#cite_note-19)

## Commercial availability[[edit](/index.php?title=(none)&action=edit&section=14)]

Outside of its countries of origin, fresh jackfruit can be found at Asian food markets, especially in the [Philippines](/wiki/Philippines), [Thailand](/wiki/Thailand), [Vietnam](/wiki/Vietnam), [Malaysia](/wiki/Malaysia), [Cambodia](/wiki/Cambodia), and [Bangladesh](/wiki/Bangladesh). It is also extensively cultivated in the Brazilian coastal region, where it is sold in local markets. It is available canned in sugary syrup, or frozen, already prepared and cut. Dried jackfruit chips are produced by various manufacturers. In northern Australia, particularly in [Darwin](/wiki/Darwin,_Northern_Territory), jackfruit can be found in outdoor produce markets during the dry season. Outside of countries where it is grown, jackfruit can be obtained year-round, both canned or dried. It has a ripening season in Asia of late spring to late summer.[[20]](#cite_note-20) Jackfruit industries are established in Sri Lanka and Vietnam, where the fruit is processed into products such as flour, noodles, *papad*, and ice cream. It is also canned and sold as a vegetable for export.

The wood of the jackfruit tree is important in Sri Lanka and is exported to Europe; it is termite-proof and is superior to teak for building furniture.[[11]](#cite_note-11)

## Production and marketing[[edit](/index.php?title=(none)&action=edit&section=15)]

The marketing of jackfruit involves three groups: producers, traders, and [middlemen](/wiki/Wholesale), including wholesalers and retailers.[[21]](#cite_note-21) The [marketing channels](/wiki/Marketing_channel) are rather complex. Large farms sell immature fruit to wholesalers, which helps cash flow and reduces risk, whereas medium-sized farms sell the fruit directly to local markets or retailers.

In Kerala, a large amount of jackfruit production occurs naturally, but around 97% of its production is wasted because of lack of processing units and marketing.

<gallery class="center" caption="" widths="200px" heights="145px">

File:Selling jackfruit in bangkok3.jpg|Selling jackfruit in [Bangkok](/wiki/Bangkok). File:JackfruitNYC.jpg|Jackfruit at a fruit stand in Manhattan's Chinatown. File:Artocarpus heterophyllus.jpg|Cut jackfruit. File:Chakkappazham.jpg|Polythene packed cut Jack fruit in a grocery store in Canada for sale. </gallery>

## Cultural significance[[edit](/index.php?title=(none)&action=edit&section=16)]

The national fruit of Bangladesh is the jackfruit.[[4]](#cite_note-4) It is the state fruit of the Indian states of Kerala and Tamil Nadu and one of the three auspicious fruits of Tamil Nadu, along with the [mango](/wiki/Mango) and [banana](/wiki/Banana).[[22]](#cite_note-22)

## Invasive species[[edit](/index.php?title=(none)&action=edit&section=17)]

In Brazil, the jackfruit can become an [invasive species](/wiki/Invasive_species) as in [Brazil's](/wiki/Brazil) [Tijuca Forest](/wiki/Tijuca_Forest) National Park in [Rio de Janeiro](/wiki/Rio_de_Janeiro). The Tijuca is mostly an artificial [secondary forest](/wiki/Secondary_forest), whose planting began during the mid-19th century; jackfruit trees have been a part of the park's flora since its founding. Recently, the species has expanded excessively, and its fruits, which naturally fall to the ground and open, are eagerly eaten by small mammals, such as the [common marmoset](/wiki/Common_marmoset) and [coati](/wiki/Coati). The seeds are dispersed by these animals; this allows the jackfruit to compete for space with native tree species. Additionally, as the marmoset and coati also prey opportunistically on birds' eggs and nestlings, the supply of jackfruit as a ready source of food has allowed them to expand their populations, to the detriment of the local bird populations. Between 2002 and 2007, 55,662 jackfruit saplings were destroyed in the Tijuca Forest area in a deliberate [culling](/wiki/Culling) effort by the park's management.[[23]](#cite_note-23)

### Production trends[[edit](/index.php?title=(none)&action=edit&section=18)]

The top five producers of jackfruits (in 1000 tonnes) were as follows:[[24]](#cite_note-24)

|  |  |  |
| --- | --- | --- |
| **Rank** | **Country** | **Production  (1000 tonnes)** |
|  |  |  |
| 1 | [Template:IND](/wiki/Template:IND) | 1436 |
| 2 | [Template:BGD](/wiki/Template:BGD) | 926 |
| 3 | [Template:THA](/wiki/Template:THA) | 392 |
| 4 | [Template:IDN](/wiki/Template:IDN) | 340 |
| 5 | [Template:NPL](/wiki/Template:NPL) | 18.97 |
|  |  |  |

## See also[[edit](/index.php?title=(none)&action=edit&section=19)]

* [Breadfruit](/wiki/Breadfruit)
* [Sacred Jackfruit Tree](/wiki/Sacred_Jackfruit_Tree)

In Mangalore there is also another variety called 'Tuluve'

## References[[edit](/index.php?title=(none)&action=edit&section=20)]

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* [Germplasm Resources Information Network: *Artocarpus heterophyllus*](http://www.ars-grin.gov/cgi-bin/npgs/html/taxon.pl?70095)
* [Crops for the Future: Jackfruit (*Artocarpus heterophyllus*)](http://www.cropsforthefuture.org/crop-of-the-week-archive/jackfruit-artocarpus-heterophyllus-moraceae/)

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