



Common, Tagalog, and Scientific Names of Fruits and Vegetables

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Foreword

This publication was developed to provide information on local and scientific names of fruits and vegetables grown on Guam. Be aware, however, notice is given that botanical (scientific) names of plants change periodically as taxonomic work refines plant groupings. Local names, with their pronunciation in parentheses, are based on the authors' experience and are not necessarily the official local names. Because Chamoru is principally a spoken language, some of the names and spellings may vary among Chamoru speakers. For example, "Kamba" for cucumber, has evolved as a result of farmers' common usage. Some local names vary between Guam and the Commonwealth of the Northern Mariana Islands.

Island history reveals that many fruits and vegetables were introduced during the Spanish era. As such, most of the local names are similar to Spanish-sounding names. In contrast, the more recently introduced species have either English- or Asiatic-sounding names, or in some instances, the English or Asiatic names are adopted as local names.

In this publication, names of the fruits and vegetables are grouped in their plant families. Both the family names and the common plant names under them are listed alphabetically. This publication can also function as a reference guide for those practicing crop rotation by ensuring that the alternate crop is from a different family. In addition, the numbers in superscript refer to the notes on page 12.

Common name	Tagalog name	Botanical name
Amaryllis Family		
Garlic	Bawang (ba wang)	<i>Allium sativum</i>
Onion, bulb	Sibuyas (si boo yas)	<i>Allium cepa</i>
Onion, green bunching	Sibuyas na mura (si boo yas na moo ra)	<i>Allium fistulosum</i>
Arum Family		
Coco yam (White tuber taro)	Gabing cebu (ga bing se boo)	<i>Xanthosoma voilaceum</i> ⁴
Giant dryland taro	Gabi (ga bee)	<i>Alocasia indica</i> ¹
Giant swamp taro	Gabi (ga bee)	<i>Cyrtosperma edule</i> ²
Red taro	Gabi (ga bee)	<i>Colocasia esculenta</i> ³
Banana Family		
Banana, dessert-type	Saging (sa ging)	<i>Musa</i> spp. and cultivars ⁵
Cavendish Group		
Giant Cavendish	Lakatan	
Dwarf Cavendish	Lakatan	
Valerie		
Williams		
Lady Finger Group		
Apple banana	Latundan	
Manila	Tundal	
Fiji	Ambon	
Jamaican red	Morado	
Banana, cooking-type	Saba/Cardaba (sa ba/kar da ba)	<i>Musa</i> spp. and cultivars ⁵
Common varieties	Lakatan Saba Tundal	

Common name	Tagalog name	Botanical name
Bixa Family		
Annatto, Achote (Lipstick plant)	Atsuete (at swe te)	Bixaceae <i>Bixa orellana</i>
Cactus Family		
Pitaya/Dragon Fruit	Pitaya	Cactaceae <i>Hylocereus undatus</i>
Capers Family		
Capers (local) Capers (imported)	Dawag (da wag)	Capparidaceae <i>Capparis spinosa</i> var. <i>mariana</i> <i>Capparis cordifolia</i>
Carica or Papaya Family		
Papaya	Papaya (pa pa ya)	Caricaceae <i>Carica papaya</i>
Cashew Family		
Cashew	Kasoy (ka soy)	Anacardiaceae <i>Anacardium occidentale</i>
Mango	Mangga/Indian mango (mang ga)	<i>Mangifera indica</i>
Spanish plum	Siniguelas (see nee gwe las)	<i>Spondias purpurea</i>
Vi apple * Sometimes mistakenly called lychee		<i>Spondias cytherea</i>

Common name	Tagalog name	Botanical name
Citrus or Rue Family		
Calamondin lemon	Kalamansi (ka la man see)	Rutaceae <i>Citrus mitis</i>
Grapefruit	Kahel (ka hel)	<i>Citrus x paradisi</i>
Kusai lime	Dayap	<i>Citrus aurantifolia</i>
Lemon	Lemon/Limon (le mon/lee mon)	<i>Citrus limon</i>
Lime (Local)	Lemon/Limon (le mon/lee mon)	<i>Limonia aurantifolia</i>
Limeberry	Limonsito (lee mon si to)	<i>Triphasia trifolia</i>
Mexican/Keylime	Dayap (da yap)	<i>Citrus aurantifolia</i>
Orange	Dalandan (da lan dan)	<i>Citrus sinensis</i>
Pomelo	Suha (su ha)	<i>Citrus grandis</i>
Sour orange	Dalandan (da lan dan)	<i>Citrus aurantium</i>
Tangerine	Dalanghita (da lang hee ta)	<i>Citrus reticulata</i>
Coffee Family		
Coffee	Kape (ka pe)	Rubiaceae
Arabian	Kapeng arabica	<i>Coffea arabica</i>
Liberian		<i>Coffea liberica</i>
Robusta	Kapeng barako	<i>Coffea canephora</i>
Combretum Family		
Local almond	Talisay (ta lee sai)	Combretaceae <i>Terminalia catappa</i>
Custard Apple or Annona Family		
Custard apple (Bullocks-heart)	Anonas (a no nas)	Annonaceae <i>Annona reticulata</i>
Sweetsop (Sugar apple)	Atis (a tis)	<i>Annona squamosa</i>
Soursop	Guyabano (gu ya ba no)	<i>Annona muricata</i>

Common name	Tagalog name	Botanical name
Cycad Family		
Federico palm	Bitogo (bee to go)	<i>Cycas cirinalis</i>
Ginger Family		
Chinese ginger (white)	Luya (lu ya)	<i>Zingiber officinale</i>
Tumeric (yellow)	Luyang dilaw (lu yang dee lao)	<i>Curcuma longa</i>
Gourd or Cucurbit Family		
Bittermelon	Ampalaya (am pa la ya)	<i>Momordica charantia</i>
Bottle gourd	Upo (oo po)	<i>Lagenaria siceraria</i>
Cantaloupe	Milong bilog (mee long bee log)	<i>Cucumis melo</i>
Cucumber	Pipino (pee pee no)	<i>Cucumis sativus</i>
Honey dew	Milong lunti (mee long loon tee)	<i>Cucumis melo</i>
Melon: Local white and oriental yellow varieties	Milon/melon (mee lon)	<i>Cucumis melo</i>
Muskmelon	Milon/melon (mee lon)	<i>Cucumis melo var. reticulatus</i>
Pumpkin	Kalabasa (ka la ba sa)	<i>Cucurbita pepo</i>
Spanish gourd (Chayote)	Sayote (sa yo te)	<i>Sechium edule</i>
Vegetable sponge (Sponge gourd)	Patola (pa to la)	<i>Luffa acutangula</i>
Watermelon	Pakwan (pak wan)	<i>Citrullus lanatus</i>
Waxgourd	Kondol (kon dol)	<i>Benincasa hispida</i>

Common name	Tagalog name	Botanical name
Grass Family		
Corn	Mais (ma is)	<i>Zea mays</i>
Rice	Palay (pa lai)	<i>Oryza sativa</i>
Sugarcane	Tubó (too bo)	<i>Saccharum officinarum</i>
Laurel Family		
Avocado	Abokado (a bo ka do)	<i>Persea americana</i>
Lily Family		
Asparagus	Asparagus (as pa ra goos)	<i>Asparagus officinalis</i> ⁶
Mahogany Family		
Santol	Santol (san tol)	<i>Sandoricum koetjape</i>
Mallow Family		
Okra (Gumbo)	Okra	<i>Abelmoschus esculentus</i>
Marant Family		
Arrowroot	Araru (a ra ro)	<i>Maranta arundinacea</i> ⁷
Mint Family		
Mint or Spanish mint	Herba buena (her ba bwe na)	<i>Mentha arvensis</i>
Morning Glory Family		
Swamp cabbage	Kangkong (kang kong)	<i>Ipomoea aquatica</i>
Sweet potato	Kamote (ka mo te)	<i>Ipomoea batatas</i>
Mulberry Family		
Breadfruit	Kamansi (ka man see)	<i>Artocarpus altilis</i>
Breadfruit Jak-fruit or Jackfruit	Langka (Lang ka)	<i>Artocarpus mariannensis</i> <i>Artocarpus heterophyllus</i>

Common name	Tagalog name	Botanical name
Mustard or Crucifer Family		
Broccoli	Brokoli	<i>Brassica oleracea</i>
Brussels sprouts	Usbong ng bruselas	
Cauliflower	Koliplor	
Chinese cabbage	Intsik repolyo (in cheek re pol yo)	<i>Brassica rapa</i>
Pak-Choy	Pechay	
Petsai	Pechay	
Won-Bok	Pechay	
Head cabbage	Repolyo (re pol yo)	<i>Brassica oleracea</i>
Radish	Labanos (la ba nos)	<i>Raphanus sativus</i>
Myrtle Family		
Guava	Bayabas (ba ya bas)	<i>Psidium guajava</i>
Java plum or Jambolan	Duhat (doo hut)	<i>Syzygium cumini</i>
Malay apple (Mountain apple)	Makopa (ma ko pa)	<i>Syzygium malaccense</i>
Wax jambu	Makopa	<i>Syzygium samarangense</i>
Nightshade Family		
Eggplant	Talong (ta long)	<i>Solanum melongena</i>
Pepper, cayenne chili	Siling-haba (see ling ha ba)	<i>Capsicum annuum</i>
Pepper, sweet or bell	Siling-lara (see ling la ra)	<i>Capsicum annuum</i>
Pepper, wild chili	Siling-labuyo (see ling la boo yo)	<i>Capsicum frutescens</i>
Potato	Patatas (pa ta tas)	<i>Solanum tuberosum</i>
Tomato	Kamatis (ka ma tis)	<i>Solanum lycopersicum</i>
Oxal Family		
Sour cherry	Buol (boo ol)	<i>Ximenia americana</i>

Common name	Tagalog name	Botanical name
Palm Family		
Betel-nut	Bunga or Nga nga (boo nga)	<i>Areca catechu</i>
Red flesh nut	Nga nga (nga nga)	
White flesh nut	Nga nga (nga nga)	
Chinese betel-nut	Bunga de Jolo (boo nga de ho lo)	<i>Veitchia merrillii</i>
Coconut	Niyog (nee yog)	<i>Cocos nucifera</i>
Pandanas/Screw Pine Family		
Spreading plant/large fruits (Broad thorny leaves-nuts edible)	Pandan	<i>Pandanus dubius</i>
Tall plant/small fruits (Thin thorny leaves-nuts generally not eaten)	Pandan mabango	<i>Pandanus fragrans</i>
Textile pandan	Pandan luzon (pan dan loo zon)	A variety of <i>P. fragrans</i>
Spreading plant/ no fruits (Leaves used for weaving)	Pandan mabango (pandan ma ba ngo)	A variety of <i>P. fragrans</i>
Small plant/small fruits (Leaves used as spice)		
Parsley Family		
Carrot	Karot (ka rot)	<i>Dacus carota</i>
Pasionaria/Granadilla Family		
Passion fruit	Pasyonaryo (pas yo nar yo)	<i>Passiflora edulis</i>
Pepper Family		
Betel pepper (Betel-leaf)	Ikmo (ik mo)	<i>Piper betle</i>
Black pepper	Paminta (pa min ta)	<i>Piper nigrum</i>

Common name	Tagalog name	Botanical name
Pineapple or Bromeliad Family		
Pineapple	Pinya (pin ya)	<i>Ananas comosus</i>
Pomegranate Family		
Pomegranate	Granada (gra na da)	<i>Punica granatum</i>
Protea Family		
Macadamia	Macadamya (ma ka dam ya)	<i>Macadamia integrifolia</i>
Pulse or Pea Family		
Cuamenchitl	Kamatsile (ka mat see le)	<i>Pithecellobium dulce</i>
Mungbean	Monggo (mong go)	<i>Phaseolus radiata</i>
Peanut	Mani (ma ni)	<i>Arachis hypogaea</i>
Pole bean	Sitaw (si taw)	<i>Phaseolus vulgaris</i>
Tamarind	Sampalok (sam pa lok)	<i>Tamarindus indica</i>
Yam bean	Singkamas (sing ka mas)	<i>Pachyrhizus erosus</i>
Yardlong bean	Sitaw-turo (see taw too ro)	<i>Vigna unguiculata</i> subsp. <i>sesquipedalis</i>
Wingbean	Sigarilyas (see ga ril yas)	<i>Psophocarpus</i> <i>tetragonolobus</i>
Spinda Family		
Longan	Longan (lo ngan)	<i>Euphoria longana</i>
Rambutan	Rambutan (ram bu tan)	<i>Nephelium lappaceum</i>
Sapota Family		
Chicle	Chico (chee ko)	<i>Manilkara zapota</i>

Common name	Tagalog name	Botanical name
Spurge Family		
Cassava	Kamoteng kahoy (ka mo teng ka hoy)	<i>Euphorbiaceae</i> <i>Manihot esculenta</i> ⁸
Tahitian gooseberry	Bangkiling (bang kee ling)	<i>Phyllanthus acidus</i>
Tacca Family		
Arrowroot	Yabyaban (yab ya ban)	<i>Taccaceae</i> <i>Tacca leontopetaloides</i> ⁹
Tilia Family		
Panama cherry	Aratiles (a ra tee les)	<i>Tiliaceae</i> <i>Muntingia calabura</i>
Vine Family		
Grape	Ubas (oo bas)	<i>Vitaceae</i> <i>Vitis rotundifolia</i>
Wood-Sorrel Family		
Pickle tree	Kamias (kam yas)	<i>Oxalidaceae</i> <i>Averrhoa bilimbi</i>
Starfruit (Carambola)	Balimbing (ba lim bing)	<i>Averrhoa carambola</i>
Yam Family		
Yam (round stem)	Ubi	<i>Dioscoreaceae</i> <i>Dioscorea rotundata</i>
Globular tubers with white crumbly flesh		
Yam (winged stem)	Ubi	<i>Dioscorea alata</i>
Purplish flesh and skin with globular tubers		
Purplish flesh and skin with long tubers		
White flesh and firm branched like tubers		
Yam, spiny	Tugi	<i>Dioscorea esculenta</i> var. <i>spinosa</i>
Thorny vines and roots		
Yam, wild		<i>Dioscorea esculenta</i> var. <i>fasciculata</i>
Thorny vines		

Notes

- ¹ *Alocasia* is primarily known as an ornamental species and includes the popular giant Elephant Ear. In the South Pacific, however, the parent or tubers of the edible varieties of *Alocasia* are important and economically significant.
- ² *Cyrtosperma* is an economically important species in Micronesia. It is principally a wetland taro grown for consumption of the corm.
- ³ *Colocasia* includes dryland and wetland varieties. The corm of *Colocasia* is the principal product of its cultivation, but the leaves of most species are edible when cooked.
- ⁴ In Guam, *Xanthosoma* is cultivated primarily for its side shoots or “sucker corms” rather than for the parent corm. Some new introductions are also grown for their leaves and petioles and prepared as a type of spinach.
- ⁵ The origin of most dessert varieties is the species *Musa balbisiana* and the origin of most cooking varieties is the species *Musa acuminata*. As a result of mutations and cross breeding between these two principal edible species, however, several varietal groups and subgroups of dessert and cooking bananas have emerged. Thus, not all dessert varieties are of the species *balbisiana* and not all the cooking varieties are of the species *acuminata*. In addition, there are numerous ornamental plants in the Musaceae.
- ⁶ The ornamental “leaf” asparagus grown locally is *A. plumosus*.
- ⁷ The root of the araru can be milled into a fine starch.
- ⁸ Cassava root milled into flour is called tapioca.
- ⁹ Tubers of the yabyaban are edible if processed into a fine starch.

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