

FLAVOR SPOTLIGHT: MAMEY



Mamey, also known as sapote, is an exotic Tropical fruit you may not have heard of. Indigenous to Mexico, Central America and the Caribbean, the fruit is popular in Latin American cuisines. With a sweet, pumpkin-like flavor and soft, fleshy texture, mamey is often used in smoothies, ice cream and other treats. Due to increased cultivation and exposure through consumer travels, mamey may just start getting the recognition it deserves. Fortunately, we have mamey available in flavor format, perfect for your next island-vibe inspired innovation.

FROM OUR EXPERTS

“ When developing a flavor combination to embody the taste of the Tropics, I wanted to shed some light on an interesting fruit that I first tasted in the Dominican Republic: mamey. With its unique sweet potato, slight cantaloupe, and apricot profile, I found mamey to be quite refreshing and different from any fruit I'd ever tasted before. By pairing mamey with the ubiquitous profile of a pineapple flavor, I aimed to ease trial and deliver a tropical taste sensation to a whole new set of palates. ”

Rob Bowen, Senior Scientist

Featured Demo: Mamey + Pineapple Heat Vinaigrette

Mamey is paired with the flavors of tangy pineapple and scotch bonnet pepper in a vinaigrette to deliver layers of sweet-heat to slaw, salads and more.

To promote trial of mamey, our experts recommend pairing it with more familiar, approachable flavors, such as:

- Pineapple
- Orange
- Coconut
- Guava
- Mango
- Banana



Contact us or [click](#) to request a **FREE MAMEY** flavor sample.

+14%

Predicted 4-year growth
on U.S. menus.

Datassential, 2024-28

