

Supplementary Material

Table S1. Ethnobotanical information on edible fruits of the Ecuadorian Amazon

Nº	Scientific name	Vernacular name	Location reported in Ecuador (Province)	Use	Part of fruit used	Consumption form	Origin*	Source
ARECACEAE								
1	<i>Aphandra natalia</i> (Balslev & A.J. Hend.) Barfod	Tagua, marfil vegetal, Chilli, Chilli-punsch, Chiri'si, Fibra, Kinchuk, Kintiuk Sili, Tindiuqui, Tintiuk, Wamowe (Ecuador) and Piassaba, Piassaba, Piassava	Pastaza	Food, materials	Pulp, seed	Mesocarp is eaten like fresh fruit or after boiling, the immature endosperm is consumed as a beverage and the seed is used like vegetable ivory (local name "Tagua") to manufacture buttons and carvings	Native, cultivated	[1–3]
2	<i>Attalea colenda</i> (O.F. Cook) Balslev & A.J. Hend	Palma real	Amazon	Food, medicine	NR		Native, cultivated	[4]
3	<i>Bactris gasipaes</i> Kunth	Chonta, chontaduro, peach palm, persikopalm o pupunh, hontaduro, pejiballe, acana o pupunha Chonta, Chonta dura, Chontaduro, Chonta palm, Palmito, Puka chunta, Shalin chunta	Orellana	Cultural, food, materials, medicine	Pulp, seed	Roasted or cooked fruit, flour, non-alcoholic or fermented alcoholic beverage called chicha. Juices, canned goods, jams, and preserves, animal feed, hunting and fishing bait, and fish poison mixed with <i>Clibadium surinamense</i> leaves. Its oil is used as a cosmetic, lubricant, and soap	Introduced, cultivated	[5–8]

						for human consumption. The seed is used in handicrafts.		
4	<i>Bactris maraja</i> Mart.	Chontilla	Amazon	Food, medicine	Whole fruit, seed		Native	[4]
5	<i>Cocos nucifera</i> L.	Coco	Orellana, Sucumbios	Medicine	Pulp, Seed	Candies, juices, coconut milk, coconut water	Introduced, cultivated	[4,5]
6	<i>Desmoncus orthacanthos</i> Mart.	Vara waska, tu'tu , yeyedokame	Amazon	Feed, Medicine	Whole fruit	Fresh fruit	Native	[4]
7	<i>Euterpe oleracea</i> Mart.	Asaí, azaí, huasaí, palma murrapo, naidí, or generally acai	Amazon	Food, medicine	Pulp	Fresh fruit	Native	[5]
8	<i>Mauritia flexuosa</i> L.f.	Aguaje, buriti, morete, moriche o muriti, canangucha, caranday-guazu, palma real, ite palm	Napo, Orellana, Pastaza, Sucumbios	Cultural, food, feed, materials, medicine	Pulp, seed	Fresh and cooked fruit, for oil extraction, preparation of non-fermented and fermented beverages, creams, jellies and jams.	Native, cultivated	[9–11]
9	<i>Mauritiella armata</i> (Mart.) Burret	Wichilla morete	Amazon	Feed, food medicine	Whole fruit	Fresh fruit	Native	[4]
10	<i>Oenocarpus bataua</i> Mart.	Bataua, chapil, patawa, patauá, seje, mil pesos, ungurahua o ungurahui	Napo, Sucumbios	Cultural, food, materials, medicine	Pulp, pell, seed	Fresh or cooked fruit, in iced preparations, unfermented and fermented beverages such as chicha, for the extraction of oil, which is used as a hair tonic.	Native, cultivated	[4–6,12,13]
RUTACEAE								
11	<i>Citrus x paradisi</i> Macfad	Pomelo	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Introduced, cultivated	[5]
12	<i>Citrus aurantifolia</i> Swingle	Limón	Amazon	Medicine	Pulp	Preparations whith juice and other specie	Introduced, cultivated	[14]

13	<i>Citrus reticulata</i> Blanco	Mandarina	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Introduced, cultivated	[5]
14	<i>Citrus x aurantium</i> L.	Limon	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Introduced, cultivated	[5]
15	<i>Citrus x sinensis</i> (L.) Osbeck	Naranja	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Introduced, cultivated	[5]
MALVACEAE								
16	<i>Gossypium barbadense</i> L.	Algodon, Uruch	Amazon	Medicine	Whole fruit	Roasted fruit extract	Native, cultivated	[14]
17	<i>Matisia cordata</i> Bonpl.	Zapote	Orellana, Sucumbios	Feed, food	Pulp	Fresh fruit	Native, cultivated	[5]
18	<i>Theobroma bicolor</i> Bonpl.	Cacao blanco, árbol patas, sus semillas conocidas como patas-muyo	Napo, Orellana, Sucumbios	Food	Pulp, seed	Fresh pulp, roasted seed	Introduced, cultivated	[8,15]
19	<i>Theobroma grandiflorum</i> (Willd. ex Spreng.) K. Schum.	Copoazú	Amazon	Food, medicine	Pulp, seed	Fres fruit, like cosmetic, chocolate, beverage, liquor, and food	Introduced, cultivated	[5]
20	<i>Theobroma cacao</i> L		Orellana, Zamora Chinchipe	Food, materials	Pulp, seed	Fresh fruit, chocolate	Native, cultivated	[16,17]
MYRTACEAE								
21	<i>Eugenia malaccensis</i> L	Pomarrosa	Orellana, Sucumbios	Food	Whole fruit	Fresh fruit	Introduced, cultivated	[5]
22	<i>Eugenia stipitate</i> McVaugh	pa, Quince, Amazonic guava,	Amazon	Food, medicine	Pulp	Fresh fruit, juice	Native, cultivated	[5,18]
23	<i>Myrciaria dubia</i> (Kunth) McVaugh	Camu-camu, caçari, arazá de agua, guayabo, guayabito, guapuro blanco	Amazon	Feed, food, medicine	pulp, pell	Extract, juices, nectars, yogurts, ice cream, jams, alcoholic beverages or soft drinks	Native	[5,10]

24	<i>Psidium guayava</i> Raddi	Kirim, guayaba	Morona Santiago, Orellana, Pastaza, Sucumbios	Food, medicine	Whole fruit	Fresh fruit, decoction	Native, cultivated	[5]
MORACEAE								
25	<i>Artocarpus altilis</i> (Parkinson) Fosberg	Fruta de pan	Orellana, Sucumbios	Food	Seed	Fresh fruit	Cultivated	[5]
26	<i>Artocarpus heterophyllus</i> Lam.	Fruta de jaca	Orellana, Sucumbios	Food	Pulp	Fresh fruit		[5]
27	<i>Ficus carica</i> L.	Higo	Orellana, Sucumbios	Food	Whole fruit	Fresh fruit	Introduced, cultivated	[5]
PASSIFLORACEAE								
28	<i>Passiflora edulis</i> Sims.	Maracuyá	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Introduced, cultivated	[5]
29	<i>Passiflora incarnata</i> L.	Granadilla silvestre	Orellana, Sucumbios	Food	Pulp	Fresh fruit		[5]
30	<i>Passiflora quadrangularis</i> L.	Badea	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Native	[5]
LECYTHIDACEAE								
31	<i>Grias neuberthii</i> J.F. Macbr.	Pitón	Orellana	Food	Pulp	Fresh fruit or roasted	Native, cultivated	[8]
32	<i>Gustavia macarenensis</i> Philipson	Alan paso, Inaco, Inak, Passo, Sachu pasu y, en el presente estudio, Pasu	Napo, Orellana, Sucumbios	Food, medicine	Pulp, pell, seed	Juice, and oil	Native	[5,8,13, 19]
RUBIACEAE								
33	<i>Borojoa patinoi</i> Cuatrec.	Borojo	Orellana, Sucumbios	Food	Pulp	Fresh fruit, energizing, jam and vinaigrette	Native	[5]
34	<i>Morinda citrifolia</i> L.	Noni	Amazon	Food	Pulp	Fresh fruit		[5]
SAPINDACEAE								
35	<i>Nephelium lappaceum</i> Poir.	Achotillo, Rambután	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Introduced	[5]
SOLANACEAE								

36	<i>Solanum quitoense</i> var. <i>palora</i> Lam.	Naranjilla	Napo, Orellana, Sucumbios	Food	Whole fruit	Fresh fruit, juice	Native, cultivated	[18,20]
37	<i>Solanum sessiliflorum</i> Dunal	Cocona	Amazon	Food, medicine	pulp, pell	Fresh fruit	Native, cultivated	[5]
ANNONACEAE								
38	<i>Annona cherimola</i> Mill.	Chirimoya	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Native, cultivated	[5]
39	<i>Annona muricata</i> L.	Guanábana	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Native, cultivated	[5]
BROMELIACEAE								
40	<i>Ananas comosus</i> (L.) Merr.	Piña	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Introduced, cultivated	[5]
ANACARDIACEAE								
41	<i>Anacardium occidentale</i> L.	Marañon	Orellana, Sucumbios	Food	Pulp, seed	Fresh fruit, juice	Introduced	[5]
52	<i>Spondias mombin</i> L.	Hobo	Orellana, Sucumbios	Food, medicine		Fresh fruit	Native, cultivated	[5]
OXALIDACEAE								
43	<i>Averrhoa carambola</i> L.	Carambola	Orellana, Sucumbios	Food	Whole fruit	Fresh fruit	Introduced, cultivated	[5]
CARICACEAE								
44	<i>Carica papaya</i> L.	Papaya	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Native, cultivated	[21]
BURSERACEAE								
45	<i>Dacryodes peruviana</i> (Loes.) H.J. Lam	Copal, copal comestible, anime, wigonkawé	Morona Santiago, Napo, Pastaza, Zamora Chinchipe	Feed, food	Whole fruit	Fresh fruit, feed for monkeys, birds	Native	[22]
CACTACEAE								

46	<i>Hylocereus megalanthus</i> (K. Schum. ex Vaupel) Ralf Bauer	Yellow pitahaya	Morona Santiago, Orellana, Sucumbíos	Food	Pulp	Fresh fruit	Introduced, cultivated	[5,23]
FABACEAE								
47	<i>Inga edulis</i> Mart.	Guaba	Orellana, Sucumbios	Food	Arilo	Fresh fruit	Native, cultivated	[5]
ACHARIACEAE								
48	<i>Mayna yasuniana</i> Á.J. Pérez, Liesner & D. Santam.	Huaorani: dakatoguawe, numayabo, yepenemoncamo	Orellana	Food, medicine	Pulp	Fresh fruit	47	[24]
NYCTAGINACEAE								
49	<i>Neea sp.</i> Ruiz & Pav.	NA	Orellana	Medicine	Whole fruit	Fruit chewing to prevent cavities	Native	[25]
LAURACEAE								
50	<i>Persea americana</i> Mill.	Aguacate	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Native, cultivated	[5]
PHYLLANTHACEAE								
51	<i>Phyllanthus acidus</i> (L.) Skeels.	Grosella	Orellana, Sucumbios	Food		Fresh fruit	Introduced, cultivated	[5]
EUPHORBIACEAE								
52	<i>Plukenetia volubilis</i> L.	Sacha inchi, sacha yachi, sacha yuchi, sacha yuchiqui, yuchi, sampannankii, suwaa, correa, amaebe, amui-o, maní de arbol, maní del monte, maní estrella, nuez del inca	Amazon	Feed, food, materials	Seed	Roasted seeds, salted or covered in chocolate, pressed for oil, or ground to a buttery substance. Proces products like protein powder or flour, nanoparticles and biofuel		[26,27]
URTICACEAE								

53	<i>Pourouma cecropiifolia</i> Mart.	Uva de árbol	Orellana, Sucumbios	Food	Whole fruit	Fresh fruit	Native, cultivated	[5]
SAPOTACEAE								
54	<i>Pouteria caimito</i> (Ruiz & Pav.) Radlk.	Caimito, avío	Orellana, Sucumbios	Food	Pulp	Fresh fruit	Native, cultivated	[5,8]
ROSACEAE								
55	<i>Prunus cerasifera</i> Ehrh.	Ciruelo	Orellana, Sucumbios	Food	Whole fruit	Fresh fruit	Introduced, cultivated	[5]

* The origin of the species was described according to the Encyclopedia of useful plants of Ecuador

The families were identified according to The Tropicos database (<https://www.tropicos.org/home>)

NR. No reported

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