



Jujube Facts (Joo-Joo-Bee)

Jujubes are one of the easiest to grow of the fruit crops, with few pests or problems ever reported. Jujube (*Ziziphus jujube*) was introduced into Texas in approximately 1875. The tree can grow to a height of 30-50 ft if soil and climatic conditions permit.

Jujube is becoming increasingly important in arid and semiarid marginal lands because of its outstanding endurance and adaptability to drought as well as barren and salty soil.

Jujubes are native to China, where they have been cultivated for over 4,000 years. In addition to being eaten fresh, jujubes are smoked in Vietnam, used in a sweet tea syrup in Korea & China, used to make wine in China, brandy in Croatia and marmalades and juices everywhere.

Packed with flavonoids, phenols & antioxidants. Fresh jujubes have 20x more vitamin C than citrus.

2 varieties will improve production, but one plant will produce a lot of fruit. They are for the most part considered self-fertile.

Immature fruits have green skin and will not ripen if picked.

Season of Harvest: Although it varies with location, jujube usually starts to leaf out in April or May, blooms & fruit beginning in June/July. The crop ripens non-simultaneously, and fruit can be picked for several weeks from a single tree.

The jujube can withstand a wide range of temperatures; **virtually no temperature seems to be too high in summertime.** **Winter dormancy** allows it to withstand temperatures to about -28° F, yet it requires only a small amount of winter chill in order for it to set fruit.

Shanxi Li, Honey Jar, Chico, GA 866, & Sugar Cane are all named varieties that perform well in our area.

We hope to have all of these varieties in early 2024.

