

Miracle fruit

Synsepalum dulcificum



Miracle fruit, (*Synsepalum dulcificum*), also called **miracle berry**, **evergreen shrub** of the family Sapotaceae, grown for its mild fruits that make subsequently eaten sour foods taste sweet. The miracle fruit **plant** is native to tropical **West Africa**, where it is used locally to sweeten palm wine and other beverages. The unrelated sweet prayer plant (*Thaumatococcus daniellii*) is also known as miracle fruit for its similar ability to make sour foods taste sweet.



The miracle fruit plant grows as a dense shrub or small [tree](#), usually not more than 5.5 metres (18 feet) in height in the wild and generally smaller when [cultivated](#). The simple [leaves](#) are oval and tapering at the base with smooth margins and feature a waxy underside; they grow in spirelike clusters at the ends of small branches. The small white [flowers](#) give rise to red [drupe fruits](#) that are about 2–3 cm (0.8–1.2 inches) in length. Plants typically begin producing fruit after three or four years and require acidic [soil](#).

The flavour-altering mechanism of miracle fruit is due to a glycoprotein named miraculin, which was first isolated by Japanese researcher Kenzo Kurihara in 1968. Although miraculin itself is not sweet, it binds to receptors on the [taste buds](#) and causes acidic foods to be perceived as sweet. The effect typically lasts from a half hour to two hours, with the intensity declining over time. The fruit has been proposed as a treatment for the taste changes experienced by some [chemotherapy](#) patients, though further studies are needed. In the [United States](#) an attempt was made in the 1970s to commercialize the fruit extract as a low-calorie or noncaloric sweetener for use by [diabetics](#) and dieters, but the U.S. [Food and Drug Administration](#) (FDA) classified the product as a [food additive](#) requiring further safety testing, and the venture was abandoned. Similarly, the [European Union](#) required a safety [assessment](#) before miracle fruit extracts could be used as a food additive, though miraculin has been approved in Japan. The purchase of powdered or whole fruits is legal in most places, and the fruit is commonly consumed as a novelty.