PLANT FACT SHEET

Solanum stramoniifolium Jacq.

GENUS *Solanum* **FAMILY** Solanaceae

COMMON NAMES Hairy egg plant

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are used to make chilli sauce.
The fruit are eaten after the brown hairs are rubbed off.

DESCRIPTION

A herb or shrub. It keeps growing from year to year. It grows about 1.5 m high. It can have spines. Forms without spines have been selected. The leaves are simple and alternate. They are broadly oval and 20 cm long by 12 cm wide and they can have lobes. The fruit are round and 2 cm across. The fruit are red. They are slightly hairy. There are several seeds.

HABITAT

A tropical plant. In the Amazon it grows in the floodplains and the uplands. It grows up to 1,000 m above sea level.

PRODUCTION

Harvesting and Seed Production

Fruit are produced towards the ends of the rainy season.

NOTES

There are about 1400 Solanum species.

PICTURES



Credit: Food Plants International (Bruce French)

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NYBG herbarium "edible"

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