PLANT FACT SHEET

Macleania rupestris (Kunth) A. C. Smith

GENUS *Macleania* **FAMILY** Ericaceae

COMMON NAMES Uvo, Guayapa, Joyapa chica

EDIBLE PARTS AND USES

Edible parts: Fruit, Flowers

The fruit are eaten raw or cooked. They are also used for jam.

DESCRIPTION

A shrub. It can grow in the soil or attached to other plants. It can grow to 2-4 m tall. It can have climbing branches 6 m long. It can have a woody tuber at the base up to 1 m across. The stems are hairy. The bark cracks in long strips. The leaves are narrowly oval and 1-3 cm long by 0.8-2 cm wide. They are hairy. The fruit are round and 1 cm across. It is blue-black.

HABITAT

A tropical plant. It grows in lower dry mountain forest. It grows between 2,000-4,267 m above sea level.

NOTES

It is cultivated as a fruit tree.

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