PLANT FACT SHEET

Agave tequilana F. A. C. Weber

GENUS *Agave* **FAMILY** Asparagaceae

COMMON NAMES Mescal, Blue agave, Tequila

EDIBLE PARTS AND USES

Edible parts: Plant heart, Flowers, Drink

Used for fermented drinks. It is called tequila.
The roasted base of the plants is used.
The sap is concentrated.
The young flowers are lightly cooked then dipped in egg batter and fried.

DESCRIPTION

A succulent plant. The leaves are bluish with narrow white edges. It flowers after 10-20 years. It has a very large flower stalk and then the plant dies.

HABITAT

In Brisbane Botanical Gardens.

PRODUCTION

Harvesting and Seed Production

The sap is fermented to make a drink called tequila.

NOTES

There are about 250 Agave species. The Agavaceae are mostly in the tropics and subtropics.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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PROVIDED BY **Food Plants International**

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/1812a964-d081-48c5-b47a-63dd33ee16f8