PLANT FACT SHEET

Ambelania acida Aubl.

GENUS *Ambelania* **FAMILY** Apocynaceae

COMMON NAMES Acid ambelania

EDIBLE PARTS AND USES

Edible parts: Fruit, Vegetable

The fruit are eaten raw or cooked. For raw fruit they are beaten or scratched, and put in cold water to remove the latex.
They can be cooked and eaten as a vegetable.
They can also be used for jams and jellies.

DESCRIPTION

A small evergreen tree. It grows 4-8 m high. It can be 30 m tall. The trunk is 15-20 cm across. The bark is thick and produces latex. The branches occur opposite. The leaves are simple and opposite. They are 15-24 cm long. The flowers are in groups in the axils of leaves. They are 3-4 cm long. There are 2-10 tube shaped flowers in a group. They are white or cream. The fruit is an oblong berry. It is 10-12 cm long and 4 cm wide. There are many dark seeds.

HABITAT

A tropical plant. It grows in northern estuaries in the Amazon in Brazil. It grows in dry forests.

PRODUCTION

Cultivation

Plants can be grown from seed. The ripe fruit are harvested and put into a plastic bag to decompose to make it easier to remove the seeds. They are washed in running water. Fresh seed are planted and germinate in 30-50 days.

Harvesting and Seed Production

In Guyana plants flower August to October and fruit in August to November.

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French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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