PLANT FACT SHEET

Jaltomata procumbens (Cav.) J. Gentry

GENUS *Jaltomata* **FAMILY** Solanaceae

COMMON NAMES Jaltomate

EDIBLE PARTS AND USES

Edible parts: Fruit, Leaves, Roots

The leaves are eaten raw. They are also used as a potherb or cooked with eggs.
The fruit are eaten raw, cooked or dried. They can be used for jam.
The roots are eaten raw, boiled, broiled (grilling) or with radishes.

DESCRIPTION

An annual herb. It grows 30-120 cm tall. It is spreading or trailing. From a single root it forms several shoots. The leaves are broadly sword shaped and 20 cm long. They are dark green. The flowers are disk shaped and pale yellow to green with dark green spots towards the centre. The fruit are about 1-2 cm across. They are dark purple and round. The have a scent resembling grapes.

HABITAT

A tropical plant. It needs a well drained soil and sunny position.

PRODUCTION

Cultivation

Plants are grown from seeds. Seeds germinate in 1-6 weeks.

Harvesting and Seed Production

Plants grown from seed can fruit in 2 months.

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