PLANT FACT SHEET

Terminalia kaernbachii Warb.

GENUS *Terminalia* **FAMILY** Combretaceae

COMMON NAMES Okari

EDIBLE PARTS AND USES

Edible parts: Nuts, seeds

The kernel inside the stone of the fruit is edible. It is eaten raw and also roasted or baked.
The seed can be pressed to extract oil.

DESCRIPTION

A large tree. It can be 20-30 m tall. It usually has buttresses. The branches are in layers and the leaves are mostly near the ends of the thick twigs. The twigs are hairy when young. The young leaves are yellow-green. The leaves are large, hairy and reddish brown. The leaf stalks are 2 cm long. The leaves can be 15-28 cm long by 6-13 cm wide. They are thick and with a tip at the end. They taper towards the base. The veins often stick out underneath the leaf and are depressed on the upper surface of the leaf. The flowers occur on spikes which stick upwards. The buds are usually hairy. The flower stalks are shorter then T. impediens. The fruit is very large, up to 11 cm x 8 cm and slightly flattened. They are red and smooth when ripe. The fruit have reddish brown hairs when young. The fruit has a large woody stone inside. The stone inside the fruit splits into 2 more or less equal parts. The seedling leaves are 3-4 and thin.

HABITAT

It is a tropical plant. It occurs in lowland areas. They will grow up to 1300 m altitude but do not produce well at this altitude. At Botanical Ark Mossman.

PRODUCTION

Cultivation

Okari nut trees are normally grown from seeds. Seeds grow easily but rapidly lose their viability. The trees grow very fast and they can increase in height by up to 2 metres in one year. But trees need to be fairly old before they produce many nuts. Twenty year old trees often only produce a few nuts. Fruit are normally harvested after falling.

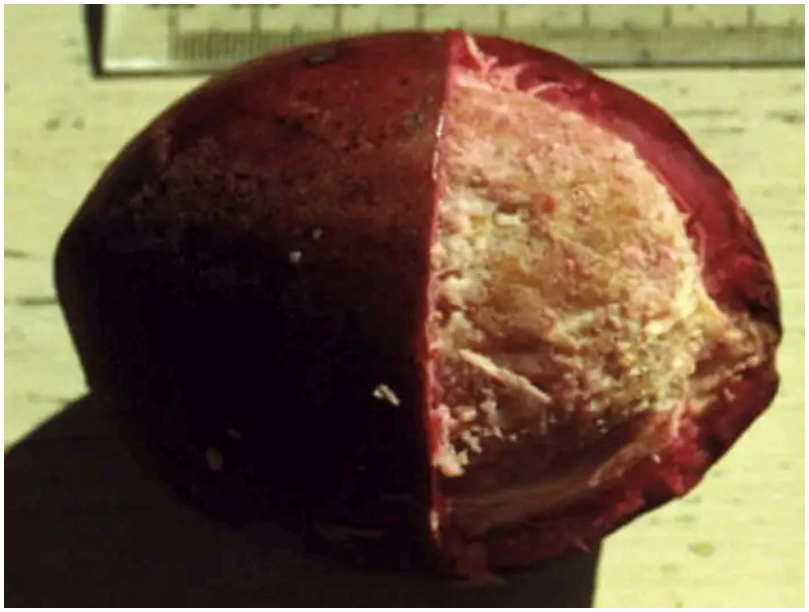
Harvesting and Seed Production

Trees grow quickly but nut production may not start for 20 years. The kernel can be 7-8 cm long and 3-4 cm wide. The kernel is made up of coiled leaves which make up the seed. A kernel can weigh up to 10 grams in weight.

NOTES

There are about 200-250 Terminalia species. They are tropical.

PICTURES



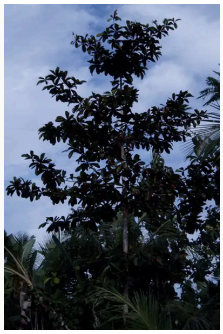
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