PLANT FACT SHEET

# *Annona purpurea* Sesse & Mocino ex Dunal

**GENUS** *Annona* **FAMILY** Annonaceae

**COMMON NAMES** Soncoya

## EDIBLE PARTS AND USES

**Edible parts:** Fruit, Flowers, Leaves

The fruit are eaten fresh.
They are also used to produce a drink by straining the juice.
The flowers and leaves are used in soups.

## DESCRIPTION

A small tree. It can grow 6-7 m high. It has a short trunk 45 cm across. The branches are spreading and have a rusty woolly covering when young. It loses its leaves during the year. The leaves are wavy and narrowly oval. They are 20-30 cm long by 10-14 cm wide. The flowers have a strong scent. The flowers occur singly and are fleshy. They are large and cone shaped. The fruit are large and brown. They are 15-20 cm across. They have sweet aromatic pulp. The flesh is bright orange and soft. There are soft spines on the skin.

## HABITAT

A tropical and subtropical plant. It can tolerate drought, but does best with lots of moisture. It cannot stand waterlogging. It suits the tropical lowlands.

## PRODUCTION

### Cultivation

Plants can be grown from seeds.

## NOTES

There are about 100-150 Annona species.

## PICTURES



Credit: Food Plants International (Bruce French)



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Credit: Food Plants International (Bruce French)

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