PLANT FACT SHEET

Anisocapparis speciosa (Griseb.) Cornejo & H. H. Iltis

GENUS *Anisocapparis* **FAMILY** Capparaceae

COMMON NAMES Pajagua naranja

EDIBLE PARTS AND USES

Edible parts: Fruit, Flowers, Leaves

The fruit must be boiled for several hours with regular changing of the cooking water.

DESCRIPTION

A shrub or small tree. The leaves are narrowly oval. The fruit are rgeen and yellow to orange inside.

HABITAT

It is a subtropical plant. In Argentina it grows between 500-1,000 m above sea level.

NOTES

It is also put in the family Brassicaceae.

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

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