PLANT FACT SHEET

Escontria chiotilla (F. A. C. Weber) Rose

GENUS *Escontria* **FAMILY** Cactaceae

COMMON NAMES Chiotilla, Jiotilla

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are eaten fresh. They are also used in marmalade and ice cream. They are also used for juice.
The fruit are also dried.

DESCRIPTION

A tree like cactus. It is a shrub and has many branches. It grows 4-7 m high. It forms distinct trunks. The stems are cylinder shaped and bright green. They are 8-12 cm across. There are 7-8 ribs and these are triangle shaped across them. The spine buds are closely spaced. There is usually one spine in the centre and it is orange or yellow and 2 cm long. There are 10-20 spines around it and they are 12 mm long. The flowers occur below the tip and open during the day. They are bell shaped and yellow. The fruit are round and purple-black. They are fleshy, sweet and edible. They are 5 cm across.

HABITAT

It is a tropical plant. It grows in arid places. It occurs in areas with a temperature of 25°C and a rainfall of 1,340 mm.

PRODUCTION

Harvesting and Seed Production

Plants take 5 years before harvesting. Fruit don't ripen all at once. Fruit development take 140-175 days.

NOTES

There is only one Escontria species. It has anti-oxidant properties.

PICTURES



Credit: Food Plants International (Bruce French)



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