PLANT FACT SHEET

Theobroma bicolor Humb. & Bonpl.

GENUS *Theobroma* **FAMILY** Malvaceae

COMMON NAMES Peruvian cacao

EDIBLE PARTS AND USES

Edible parts: fruit, Seeds

The seeds are roasted and used as flavouring, like cacao. They yield cocoa butter.
The pulp is used in drinks and desserts.

DESCRIPTION

A small evergreen tree. It grows 10-13 m high. It can be 30 m high in the forest. The leaves are papery and 15-35 cm long. They can have 2 colours. The flowers are in small groups on the thin branches. The fruit can weigh 300 g. The fruit is medium to large. It is 8-12 cm across. The fruit is cone shaped. The inside of the fruit is chocolate coloured.

HABITAT

It is a tropical plant. It suits the hot, wet tropical lowlands. It usually grows as an understorey plant in the rainforests in Central and South America. In Central America it grows from sea level to 1,000 m altitude.

PRODUCTION

Cultivation

Plants are grown from seed.

Harvesting and Seed Production

A fruit can weigh 300 g.

NOTES

Also put in the family Byttneriaceae and the Sterculiaceae.

PICTURES



Credit: Food Plants International (Bruce French)



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