PLANT FACT SHEET

Opuntia engelmannii Salm-Dyck ex Engelm.

GENUS *Opuntia* **FAMILY** Cactaceae

COMMON NAMES Indian fig, Cactus apple

EDIBLE PARTS AND USES

Edible parts: Fruit, Leaves, stem, Seeds

The fruit are eaten fresh. They are rolled on the ground to remove the spines.
They are also split, dried and mixed with cornmeal for a porridge.
The fruit can also be used for drinks and syrup.
The tender leaves are sliced and cooked and eaten with other foods like beans.

DESCRIPTION

A cactus. It varies a lot. It is bluish-green. It can be 1.5 m high. The joints are broadly oval and 20-30 cm long. The spine spots have a brownish woolly growth and brown bristles. There are one to several spines. They are up to 2 cm long. The flowers are yellow. They are 5 cm across.

HABITAT

It is a subtropical plant. It grows in gravel and sandy flats between 300-1,800 m above sea level. It needs full sun. It needs a temperature above 10°C. It can grow in arid places.

PRODUCTION

Cultivation

Plants can be grown from seeds or cuttings.

NOTES

There are about 250 Opuntia species.

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/570fff81-2563-4b4b-80e9-83018dc23ccd