PLANT FACT SHEET

Attalea butyracea (Mutis ex L.f.) Wess. Boer.

GENUS *Attalea* **FAMILY** Arecaceae

COMMON NAMES Wine palm, American oil palm, Jagua, Palma real

EDIBLE PARTS AND USES

Edible parts: Cabbage, Sap, Nuts, seeds, Palm heart, Seeds - oil, Vegetable, Fruit

The terminal bud or cabbage is cooked and eaten as a vegetable. The centre of the stem is eaten raw or cooked.
The sap collected after the removal of the apex is fermented and drunk.
The seed of the fruit is eaten. It also yields an edible oil. They are mashed and mixed with roasted cooking bananas.
The fruit can also be eaten.

DESCRIPTION

A large palm. The trunk is solitary and grey. It is smooth but with rings. It is 10-30 m tall and 40 cm across. The crown is dense with large erect leaves. The leaves are 5 m long. There are no leaf stalks. The leaf bases are broad and erect. The leaves have many broad leaflets. These are crowded along the midrib. Both ranks of leaflets are directed inwards. The flowering stalks are among the leaf bases. Each flowering stalk has a large fluted bract. The fruit are egg shaped. They are 4-5 cm long and 2-5 cm wide.

HABITAT

A tropical plant. It grows in dry forests in the Amazon. It is a tropical plant. It grows near sea level.

PRODUCTION

Cultivation

Plants are grown from seed. The seed germinate in 2-3 months.

Harvesting and Seed Production

Over 18-20 days the sap is collected and yields about 12 litres.

NOTES

There are between (22) 30-71 Attalea species. Some authorities divide them among Attalea, Orbignya, Scheela and Maximiliana.

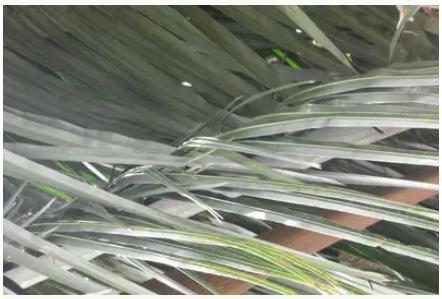
PICTURES



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