PLANT FACT SHEET

Bactris guineensis (L.) H. E. Moore

GENUS *Bactris* **FAMILY** Arecaceae

COMMON NAMES Tobago cane, Corozo palm

EDIBLE PARTS AND USES

Edible parts: Fruit

Fruit are used to make a drink. In Colombia it is called chica de corozo.
They are also used for wine.
They are also used in pickles.
The fruit pulp is eaten fresh.

DESCRIPTION

A small palm. It forms dense clusters. The stems are spiny. The trunks are 3 m high and 2.5 cm across. The leaves are 1 m long. The leaflets are straight and narrow and regularly spaced. They are split at the tip. The leaflets grow at different angles from the spiny leaf stalk. The fruit are purple and about the size of cherries.

HABITAT

A tropical plant. It suits hot, tropical lowland climates. It grows in clearings in the rainforest and in deciduous thorn forest. It can grow on various soils. It cannot tolerate frost. It grows up to 850 m altitude in Central America. In Brisbane Botanical gardens.

PRODUCTION

Cultivation

Plants are grown from seeds. They can also be grown from suckers.

NOTES

There are 239 Bactris species. There are 75 species in tropical America. Most Bactris have fruit that are edible but many are not attractive.

PICTURES



Credit: Food Plants International (Bruce French)

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