PLANT FACT SHEET

Byrsonima spicata (Cav.) Rich ex Kunth

GENUS *Byrsonima* **FAMILY** Malpighiaceae

COMMON NAMES Locust berry

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit pulp is eaten raw.
The fruit are also preserved. They are acid so are used for jams and jelly.
The fruit are used to flavour porridge.
The fruit are crushed in water and sugar added to make a drink.

DESCRIPTION

A shrub or tree. It usually grows 12-15 m tall. It can grow to 40 m high. The trunk is 30 cm across. The trunk is usually straight. The bark is dark grey. The leaves are simple and opposite. The leaves are narrow and glossy with a pointed tip. They are slightly wavy at the edge. They are a rusty brown colour underneath. The flowers are grouped along stalks 1 cm long There are 15-40 flowers. The flowers are greenish-yellow. The fruit are round. The fruit are yellow, acid berries. They are 1-2 cm across.

HABITAT

A tropical plant. It grows in tropical America. It grows in savanna forest. It needs a humus rich soils and sunny location.

PRODUCTION

Cultivation

Plants are grown by seed.

NOTES

There are 127 Byrsonima species. They grow in tropical America.

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