PLANT FACT SHEET

Spondias tuberosa Arruda in Koster.

GENUS *Spondias* **FAMILY** Anacardiaceae

COMMON NAMES Imbu, Brazil plum, Umbu, Yellow mombin

EDIBLE PARTS AND USES

Edible parts: Fruit, Roots, Leaves

The fruit is used fresh or cooked. The very ripe fruit are eaten. They are used for jams and jellies.
It is often made into drinks and especially mixed with milk to make imbuzada.
The bulb like roots are eaten cooked.

DESCRIPTION

A medium sized tree. It grows 4-7 m high. It is low and spreading. It has a short trunk that can be 40-60 cm across. The bark is smooth and grey. The root system has its own water and starch reservoir. The leaves are compound and divided into leaflets along the stalk. There are 3-7 thin leaflets. These are 6-10 cm long. The flowers are in an open panicle at the ends of the branches. They are white and have a smell. The fruit is medium sized and sweet. The fruit are about 2.5-3.5 cm long. They are in clusters of 3-4. The fruit are round and fleshy with a stone inside. The seeds is brown.

HABITAT

A tropical plant. It suits the hot tropical lowlands. It grows in semi-arid regions in Brazil. It can tolerate drought but loses its leaves.

PRODUCTION

Cultivation

Plants are grown from seed or cuttings. The ripe fruit can be planted whole or the seed removed from the flesh and dried and stored. Seed will only store for a short time. Fresh seed grow easily.

Harvesting and Seed Production

Tree growth is slow. Fruit are normally harvested after they fall to the ground.

NOTES

Chemical composition (sap expressed from bulbs rendered 50% of the pulp): pH = 6.8. Glucose = 0.66%. Ascorbic acid = 13.2mg%. Thiamine = 30mcg%. Riboflavin: negative. Moisture = 93.3%. Protein = 0.45%. Starch = trace. Minerals = 0.96%. Fiber (crude) = 5.29%. Ash = CaO = 13.5% (0.130% in pulp). Fe2O3 = 0.13% (0.0013% in pulp). It has antioxidant properties.

PICTURES



Credit: Food Plants International (Bruce French)

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