PLANT FACT SHEET

Vachellia aroma (Gillies ex Hook. & Arn.) Seigler & Ebinger

GENUS *Vachellia* **FAMILY** Fabaceae

COMMON NAMES Aromatic acacia

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds

The fruit pods are eaten fresh or dry. The fruit or seeds are crushed to make flour. They are also fermented to make alcoholic drinks.
Caution: The seeds contain alkaloids - tryptamine.

DESCRIPTION

A shrub.

HABITAT

It is a tropical plant.

NOTES

Also as Mimosaceae.

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