PLANT FACT SHEET

Inga oerstediana Benth.

GENUS *Inga* **FAMILY** Fabaceae

COMMON NAMES Oersted inga

EDIBLE PARTS AND USES

Edible parts: Fruit - aril, pod

The aril or fleshy layer around the seeds is eaten raw.

DESCRIPTION

A tree. The leaves have leaflets in 3 to 5 pairs. The leaf stalk has wings. There are red hairs on the stalk and veins. The fruit are cylinder shaped pods. These are 8-32 cm long by 2.5 cm thick. The pulp is edible. .

HABITAT

It is a tropical plant. It grows well in denuded acidic soils. It grows in rainforest and along rivers. It grows in the humid lowlands.

PRODUCTION

Cultivation

Plants grow easily from fresh seeds. Seeds germinate in 1-2 weeks given moisture and shade.

NOTES

Also as Mimosaceae.

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