PLANT FACT SHEET

Inga nobilis Willd.

GENUS *Inga* **FAMILY** Fabaceae

COMMON NAMES Noble inga, Wild river whitey

EDIBLE PARTS AND USES

Edible parts: pod, Fruit - aril

DESCRIPTION

A tree. It grows 5 m tall. The trunk is 10 cm across. The leaves have narrow leaflets in 3 or 4 pairs. The lowest pair are smaller. There are fine red hairs on the veins under the leaflets. The pods are 10-20 cm long. They are light green. The seeds are surrounded by a sweet edible pulp.

HABITAT

A tropical plant. It grows in secondary forest. It grows on floodplains and up to 1,800 m above sea level.

PRODUCTION

Cultivation

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

Harvesting and Seed Production

The pods ripen during the rainy season.

NOTES

There are 350 Inga species. Also as Mimosaceae.

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