PLANT FACT SHEET

Dipteryx oleifera (Benth.) Taub.

GENUS *Dipteryx* **FAMILY** Fabaceae

COMMON NAMES Almendro, Tonka bean

EDIBLE PARTS AND USES

Edible parts: Seeds

The seeds are cooked by boiling and eaten. They are also roasted.

DESCRIPTION

A tree. It grows 20-40 m high. The trunk is large and swollen at the base. It has rounded buttresses. The bark is smooth and flaky. It is light brown. The trunk can be 1 m across. The leaves are compound and alternate. They are 40 cm long. There are 10-20 leaflets. They are bright green. The flowers are in groups 40 cm long at the end of the branches. The flowers are 3 cm across. They are in large clusters. They are purple-pink. The fruit are oval and 4-6 cm long by 3 cm wide. There is one seed. The seed is in a soft woody shell. There is soft flesh around it in a shell.

HABITAT

A tropical plant. It grows from sea level to 1,000 m altitude. It grows in the tropical lowlands.

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