PLANT FACT SHEET

Ugni molinae Turcz.

GENUS *Ugni* **FAMILY** Myrtaceae

COMMON NAMES Chilean guava

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds - coffee, Leaves - flavouring, Leaves - tea

The fruit are used for jellies, jam, sauce, drinks and wine. They can be eaten raw.
The leaves are used to flavour water.
The seeds are used as a coffee substitute.

DESCRIPTION

A small evergreen shrub. It grows up to 1-1.8 m tall. It spreads 0.9 m wide. The stems are wiry. They are red. The leaves are deep green and glossy. The flowers are urn shaped. The flowers are cream with pink tints. There are 40-60 tiny stamen at the centre. The fruit is similar to cranberry. The fruit are rich red and round. They are 2-3 cm across.

HABITAT

It is a temperate plant. It will grow in most soils. It is tolerant of moderate frosts. It needs acid soil. It cannot tolerate lime. They do best in cool, moist, humus-rich soils. The soils need to be well-drained. They can grow in sun or part shade. In Argentina it grows between 700-1,500 m above sea level. It suits hardiness zones 8-10. Hobart Botanical Gardens. Arboretum Tasmania.

PRODUCTION

Cultivation

It is grown from 13 cm long cuttings. It can also be grown by layering and from seed.

Harvesting and Seed Production

Bushes bear in 2 years.

NOTES

There are 10 Ugni species.

PICTURES



Credit: Food Plants International (Bruce French)



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