PLANT FACT SHEET

Aechmea magdalenae (Andre) Andre ex Baker

GENUS *Aechmea* **FAMILY** Bromeliaceae

COMMON NAMES Pingwing

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are acid and can be eaten raw or cooked. They can also be made into drinks.

DESCRIPTION

A pineapple like plant. It is a herb that keeps growing from year to year. It grows 1.2 m high and spreads 1.5 m wide. The leaves are spiny. They are 1.5-3 m long. A mature plant has 20-40 leaves.

HABITAT

It is a tropical plant. It grows along streams and in swampy areas. It grows as an understorey plant in tropical lowland rainforest. It can tolerate salt water.

PRODUCTION

Cultivation

It is grown from suckers.

Harvesting and Seed Production

It takes 5 to 20 years to flower.

NOTES

There are 80-231 Aechmea species and many cultivated varieties. It is used for fibres for mats, ropes and nets.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/89facca3-2a96-4094-82e2-24b8276bbb0c