PLANT FACT SHEET

Luma apiculata (DC.) Burret

GENUS *Luma* **FAMILY** Myrtaceae

COMMON NAMES Chilean myrtle, Cinnamon barked myrtle, Honesty, Luma

EDIBLE PARTS AND USES

Edible parts: Root, Seeds, Fruit

The fruit are eaten raw. They are also cooked and made into jellies and juices.

DESCRIPTION

A large shrub or small tree. It grows 6-20 m tall. It can be grown as a 3 m high hedge if trimmed. The bark is brown and flakes off. The leaves are deep olive green and glossy. They are 25 mm long. The small flowers have about 150 stamens. The fruit are small and dark purple-red. They are 1.3-1.5 cm across. They have 3 seeds.

HABITAT

It is a temperate plant. It grows near water with its roots in water. It can grow in light shade. It can tolerate light frost. In Argentina it grows between 500-1,000 m above sea level. It suits hardiness zones 9-10. Arboretum Tasmania. Hobart Botanical Gardens. National Arboretum Canberra.

PRODUCTION

Cultivation

Plants can be grown by seed or from cuttings. It can be pruned and trained as a hedge.

Harvesting and Seed Production

It grows slowly.

NOTES

There are 4 Luma species. They grow in Chile and Argentina. It has high antioxidant activity.

PICTURES



Credit: Food Plants International (Bruce French)

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