PLANT FACT SHEET

Psidium acutangulum Mart. ex DC.

GENUS *Psidium* **FAMILY** Myrtaceae

COMMON NAMES Para guava

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit can be eaten raw but it is acidic. It is also made into jellies.
It is made into drinks. (It is combined with honey or sugar). The fruit has sour juice which is diluted and sweetened before being used for drinks.

DESCRIPTION

A shrub or small tree. It grows 6-13 m tall. The trunk is 14 cm across. The new branches are angular. The leaves are simple and papery. They are 4-13 cm long. There are 6-9 pairs of side veins. The flowers are in the axils of leaves and can be single or in groups of 2-3. The fruit is medium sized and yellow. They are 5-6 cm across. The pulp is translucent and white-yellow.

HABITAT

A tropical plant. It does best in a tropical climate with a high rainfall. It grows naturally in the northern part of South America. It grows in seasonally flooded savannah.

PRODUCTION

Cultivation

Plants are grown from seed. The seeds are collected from ripe fruit that have been allowed to partly decompose and the seeds are washed out under running water. Seeds should be planted fresh in light shade. Seedlings emerge in 20-30 days.

Harvesting and Seed Production

Plant growth is rapid. A fruit can weigh up to 250 g.

NOTES

There are about 100-150 Psidium species. They are mostly tropical or subtropical. The fruit are high in Vitamin C with 400 mg per 100 g of pulp.

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