PLANT FACT SHEET

Aronia melanocarpa (Michx.) Elliot.

GENUS *Aronia* **FAMILY** Rosaceae

COMMON NAMES Black chokeberry, Aronia berry

EDIBLE PARTS AND USES

Edible parts: Fruit, Leaves

The fruit can be eaten raw but are astringent. They can be stewed with sugar or honey. They can be used for a sauce or jelly.
Some sweeter kinds are used for juice.

DESCRIPTION

A shrub. It is similar to red chokeberry. It is a lower more spreading shrub. It grows 1-2 m high. The stems are more crowded. It has suckers and forms thickets. The leaves are less glossy. The leaves are bright green and smooth. They have small black glands along the upper midribs. The leaves turn orange in autumn. The flowers are small and white. They are produced in clusters or about 10. The fruit are berries which are black when ripe. They are 8-12 mm across. The flesh is red. They drop soon after they ripen.

HABITAT

It is a temperate plant. It can grow in most soils and most locations. It is very cold tolerant. It can tolerate dry soils. It probably needs a cold winter chill requirement. It suits hardiness zones 4-9.

PRODUCTION

Cultivation

Plants can be grown from seed or cuttings. Stored seed need 2-3 months of cold stratification, then soaking for 18 hours before sowing. Old stems can be cut back near the ground to encourage new growth. Suckers can be divided off and allowed to root before replanting.

Harvesting and Seed Production

Plants start producing some fruit 1 year after planting. Yields can be 10-16 kg per plant.

NOTES

There are 3 Aronia species. They are rich in Vitamin C.
They are rich in anti-oxidants.

PICTURES



Credit: Food Plants International (Bruce French)

REFERENCES

Bodkin, F., 1991, Encyclopedia Botanica. Cornstalk publishing, p 103

Cundall, P., (ed.), 2004, Gardening Australia: flora: the gardener's bible. ABC Books. p 188

Etherington, K., & Imwold, D., (Eds), 2001, Botanica's Trees & Shrubs. The illustrated A-Z of over 8500 trees and shrubs. Random House, Australia. p 106

Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 195

Fisk, J. R. & Hoover, E., 2015, Wild Fruits of Minnesota. A Field Guide. University of Minnesota p 34

Flowerdew, B., 2000, Complete Fruit Book. Kyle Cathie Ltd., London. p 76

Girard, N. J., 2020, Sustainable Foraging of Wild Edible Plants in Norway. A Biocultural Approach. M. Sc. thesis Norwegian University. p 134

Hibbert, M., 2002, The Aussie Plant Finder 2002, Florilegium. p 32

Farvinen, R., et al, 2010, Cutin composition of selected northern berries and seeds. Food Chemistry 122: 137-144

Girard, N. J., 2020, Sustainable Foraging of Wild Edible Plants in Norway. A Biocultural Approach. M. Sc. thesis Norwegian University. p 37

Jackes, D. A., Edible Forest Gardens

Kermath, B. M., et al, 2014, Food Plants in the Americas: A survey of the domesticated, cultivated and wild plants used for Human food in North, Central and South America and the Caribbean. On line draft. p 643 (As Photinia melanocarpa)

Kiple, K.F. & Ornelas, K.C., (eds), 2000, The Cambridge World History of Food. CUP p 1756

Lord, E.E., & Willis, J.H., 1999, Shrubs and Trees for Australian gardens. Lothian. p 205

Lyle, S., 2006, Discovering fruit and nuts. Land Links. p 78

Pieroni, A. & Soukand, R., 2018, Forest as Stronghold of Local Ecological Practice: Currently Used Wild Food Plants in Polesia, Northern Ukraine. Economic Botany, XX(X) pp. 1-21

Plants for a Future database, The Field, Penpol, Lostwithiel, Cornwall, PL22 0NG, UK. http://www.scs.leeds.ac.uk/pfaf/

Rexhepi. B., et al, 2018, Three Ethnic groups, One Territory: Perspectives of an ethnobotanical study from Southwestern Macedonia. UNIVERSI - International Journal of Education, Science, Technology, Innovation, Health and Environment. Vol 4 (1) p 75

Ryan, S., 2008, Dicksonia. Rare Plants Manual. Hyland House. p 8

Salvi, J. et al, 2016, A review: Underutilized wild edible plants as a potential source of alternative nutrition. International Journal of Botany Studies. Volume 1; Issue 4; May 2016; Page No. 32-36

Seidemann J., 2005, World Spice Plants. Economic Usage, Botany, Taxonomy. Springer. p 51

Simkova, K. et al, 2014, Ethnobotanical review of wild edible plants used in the Czech Republic. Journal of Applied Botany and Food Quality 88, 49-67

Sketch bot. S. Carolina 1:556. 1821

Tozer, F., 2007, The Uses of Wild Plants. Green Man Publishing. p 36

van Wyk, B., 2005, Food Plants of the World. An illustrated guide. Timber press. p 72

Wiersema, J. H. & Leon, B., 2013, World Economic Plants. A Standard Reference CRC Press. 2nd Ed. p 70

World Checklist of Useful Plant Species 2020. Royal Botanic Gardens, Kew

Young, J., (Ed.), 2001, Botanica's Pocket Trees and Shrubs. Random House. p 105

PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET https://www.echocommunity.org/en/resources/9228af71-8b70-467a-9a57-d84bbb78b0e6