PLANT FACT SHEET

Pachyrhizus ahipa (Wedd.) Parodi

GENUS *Pachyrhizus* **FAMILY** Fabaceae

COMMON NAMES Ahipa, Ajipa, Andean yam bean

EDIBLE PARTS AND USES

Edible parts: Tubers, Root, Seeds, Vegetable

The roots are eaten raw or cooked. It is usually lightly steamed. It can be fried.
The young seed pods are cooked and eaten. (They must be well cooked)

DESCRIPTION

A perennial plant up to 50 cm high. It is small and non climbing. It develops swollen roots. The flesh is normally white but red kinds also occur.

HABITAT

A tropical plant. It grows best in a light well drained sandy soil. It cannot tolerate frost. It is day length neutral. It grows in the Andes between 1,500 and 3,000 m altitude. In Argentina it grows from sea level to 1,000 m above sea level.

PRODUCTION

Cultivation

Plants can be grown from seed. If seed are presoaked for 12 hours in warm water they germinate more easily. Seeds germinate in about 2 weeks. Plants can also be grown by dividing the roots. The thickened roots sprout and produce new plants. Cuttings will also grow. When plants are grown for their roots the flowers are removed.

Harvesting and Seed Production

It flowers in about 10 weeks and produces roots which can be harvested after about 5-6 months. The roots can weigh 1 kg

NOTES

There are 6 Pachyrrhizus species. The seed and green parts of the plant contain an insecticide (probably rotenone) and might be poisonous to people

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