PLANT FACT SHEET

Myrteola nummularia (Poir.) O. Berg.

GENUS *Myrteola* **FAMILY** Myrtaceae

COMMON NAMES Cranberry-myrtle, Teaberry

EDIBLE PARTS AND USES

Edible parts: Fruit, Tea

The fruit are eaten raw or cooked.

DESCRIPTION

A shrub or small tree. The stems are 40 cm long and 4 mm across. The fruit are 1 cm across.

HABITAT

It is a tropical plant. In Argentina it grows between 100-1,500 m above sea level.

PRODUCTION

Cultivation

Plants are grown from seeds.

NOTES

It is high in antioxidant activity.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/a48e9f10-0220-43d9-9d03-e68e71178aee