PLANT FACT SHEET

Anacardium excelsum (Bertero & Balb. ex Kunth) Skeels

GENUS *Anacardium* **FAMILY** Anacardiaceae

COMMON NAMES Guiana cashew, Wild cashew

EDIBLE PARTS AND USES

Edible parts: Seeds, Nuts, Fruit, Fruit stalk

The seed is roasted and eaten.
Caution: The flesh of the fruit is caustic. The fruit can be eaten and used for drinks.

DESCRIPTION

A large tree. It grows 40 m tall. The trunk is 2 m across. The leaves are simple and alternate and in clusters. The leaves are 30 cm long. They are rounded and wider towards the tip. The flowers are in clusters. They are greenish-white but turn pink. The fruit (nuts) are green and kidney shaped. They are 3-4 cm long. The fruit stem is spiral shaped and fleshy.

HABITAT

A tropical plant. In Costa Rica it grows from sea level to 900 m altitude. It is often along streams in dry and open areas.

PRODUCTION

Cultivation

Plants can be grown from fresh seeds. Seeds usually do not germinate in shade.

Harvesting and Seed Production

In Central America fruit mature March to May.

NOTES

There are 8-11 Anacardium species. They grow in tropical America.

PICTURES



Credit: Food Plants International (Bruce French)

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