PLANT FACT SHEET

Gevuina avellana Molina

GENUS *Gevuina* **FAMILY** Proteaceae

COMMON NAMES Chilean hazel, Avellano, Chilean wildnut

EDIBLE PARTS AND USES

Edible parts: Nuts, Seeds, Fruit, Oil

The nuts are eaten raw. They can also be roasted.
The nuts yield an oil.
The roasted nuts can be used as a coffee substitute.

DESCRIPTION

An evergreen tree. It grows 12 m high. It has long branches and an open crown. The leaves are pale green and shiny. They are alternate and divided into leaflets along the stalk. The leaves are 45 cm long and with up to 30 leaflets. The bright red flowers are in clusters along stalks. These are 12 cm long. The fruit is red and fleshy. It is 1.5-2.5 cm across. It becomes black as it ripens. The kernel is edible.

HABITAT

It is a warm temperate plant. It does best in a shaded woodland. It should only have limited artificial fertiliser. It grows naturally in cool, wet, oceanic areas. It does best in moist, well-drained soils. It needs a pH of 4.5-6.5. In Chile it grows from sea level to over 2,000 m above sea level. It suits hardiness zones 9-10. Mt Lofty Botanical Gardens. Arboretum Tasmania.

PRODUCTION

Cultivation

Trees can be grown from seed. They can also be grown from cuttings of green wood rooted under glass. A spacing of 2-3 m is suitable. Plants can be grown by layering.

Harvesting and Seed Production

Trees produce in 5-7 years. They can yield 3-5 kg per year.

NOTES

There are 3 Gevuina species. It is 12.5% protein, 49.5% oil and 24.1 5 carbohydrate.

PICTURES



Credit: Food Plants International (Bruce French)



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