PLANT FACT SHEET

Virola surinamensis (Roland. ex Rottb.) Warb.

GENUS *Virola* **FAMILY** Myristicaceae

COMMON NAMES White ucuba, Suriname virola

EDIBLE PARTS AND USES

Edible parts: Seeds - oil, Seeds - spice, Aril - spice

The seeds are the source of an edible fat. It is used to flavour foods.

DESCRIPTION

A tall tree. It can grow 20 m tall. It can have tall buttresses. It can have prop roots. The branches are in groups of 3 or 4 and are horizontal. Leaves are alternate and regularly spaced. They are 60 cm long and leathery. The male flowers are in groups of 10-20 on woody shoots. The female flowers are in groups of 2-3 in the axils of leaves. The fruit are oval capsules. They occur singly or in pairs. They have rusty coloured hairs. The nuts are large in size.

HABITAT

A tropical plant. It grows in swamp and wet forests. It grows up to 700 m above sea level.

PRODUCTION

Cultivation

Plants can be grown from seeds.

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