PLANT FACT SHEET

Berberis holstii Engl.

GENUS *Berberis* **FAMILY** Berberidaceae

COMMON NAMES Muthundi

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are eaten as a snack food.

DESCRIPTION

A shrub. It grows 3 m high. It has spines divided into 3 parts. These can be 3 cm long. The leaves are in bunches and have 3 leaflets. They are very small. The flowers are yellow and several occur in a group. These groups can be 7 cm long. The fruit are red to blue-black. They are oval and 8-12 mm long by 6-7 mm wide. The seeds are 6 mm long by 3 mm wide.

HABITAT

A tropical plant. It grows at the edges of the forest. In East Africa it grows between 1,500-3,450 m altitude. It can grow in arid places.

NOTES

There are about 450-500 Berberis species.

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