PLANT FACT SHEET

Grias peruviana Miers

GENUS *Grias* **FAMILY** Lecythidaceae

COMMON NAMES Sachamango

EDIBLE PARTS AND USES

Edible parts: Fruit, Wood - drink

The fruit are eaten, raw, cooked or fried.
The wood is boiled and used as a drink.

DESCRIPTION

A tree. It grows 15-20 m high. It can be 25 m high. The trunk can be 30-40 cm across. The leaves are at the ends of branches. They are 1-1.5 m long and 30 cm wide. The flowers and fruit grow on the trunk. The fruit is oval and 8-13 cm long by 6-8 cm wide.

HABITAT

It is a tropical plant. It can grow in flooded soils. It grows in the lowlands.

PRODUCTION

Cultivation

Plants are grown from seed.

Harvesting and Seed Production

A mature tree can produce 17 kg of fruit per year. One fruit can weigh 270 g. There can be 8,580 fruit per hectare.

NOTES

There are 7 Grias species.

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