PLANT FACT SHEET

Caryocar coriaceum Wittmack

GENUS *Caryocar* **FAMILY** Caryocaraceae

COMMON NAMES Pequi, Pequia

EDIBLE PARTS AND USES

Edible parts: Fruit, seeds, Nuts, Oil

The pulp of the fruit is usually cooked before eating.
The kernel of the nut is also eaten.
It yields an edible oil.

DESCRIPTION

A partly deciduous tree. The trunk is twisted. It grows 8-12 m tall. The leaves are compound with 3 leaflets. The leaves are rough. The flowers are at the ends of branches. There are flowers of both sexes. The fruit are round or oblong and fleshy with a hard stone inside. There are 1-4 seeds in a woody covering that has rigid spines. The pulp is fleshy and creamy and has a sweet flavour.

HABITAT

A tropical plant. It grows in barren land in Brazil.

PRODUCTION

Cultivation

Plants are grown from seed. The seeds are collected from ripe fruit and removed by washing. Seeds need to be planted fresh. Seeds emerge in 80-120 days.

NOTES

The Caryocaraceae occur in tropical America. There are 16 Caryocar species.
They have antioxidant and anti-aging properties.

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