PLANT FACT SHEET

Selenicereus megalanthus (K. Schumann ex Vaupel) Moran

GENUS *Selenicereus* **FAMILY** Cactaceae

COMMON NAMES Yellow pitaya, Pitata-amarela

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are eaten raw. The fruit are succulent with a sweet flavour.

DESCRIPTION

A cactus. It is a succulent, climbing shrub. It has aerial roots that help it attach to trees. The plants grow attached to other plants. They hang down. There are many branches. They are 4 m long. The stems are dark green and 3 angled. The edges are slightly wavy. The stems are 1-2 m long and 3-6 cm wide. There are 1-3 spines. They are slightly curved and 3-5 mm long. The flowers are white and 30 cm long. They develop a sweet smell later. The fruit are oval and yellow. They are 12 cm long and 7 cm wide and have few spines but these fall off as the fruit ripens. They are edible. There are several cultivated varieties.

HABITAT

It is a tropical plant. It can tolerate high temperatures. It needs a well-drained soils and a pH below 6.

PRODUCTION

Cultivation

Plants can be grown by stem cuttings.

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/ddd18344-9f9c-4f7f-adc8-c0b3a7239160