PLANT FACT SHEET

Xanthocercis zambesiaca (Baker) Dumaz-le Grand

GENUS *Xanthocercis* **FAMILY** Fabaceae

COMMON NAMES Nyala tree

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds

The fruit can be eaten raw or fresh. They are also cooked.
They are also stored for several weeks and the resulting mass made into porridge or dried and ground into a meal.

DESCRIPTION

A large tree. It is evergreen. The crown is rounded. It can be 25-30 m tall. The small branches hang down from the main stem. The leaves are alternate and compound. There are up to 7 pairs of leaflets and a leaflet at the end. The leaflets are oval and 5.5 cm long by 2 cm wide. They are green and glossy above and paler green underneath. The base is unequal. The flowers are small and white. They are almost pea shaped and rose scented. They occur in short sprays. These are 5-10 cm long. The fruit are almost like a large berry. They are 2.5 cm long and 1.7 cm wide. They are yellowish-brown when ripe. They contain a floury, fleshy, sticky pulp and a single black shiny seed. The fruit are edible.

HABITAT

A tropical plant. It grows at low altitude in hot areas. It often grows in alluvial soils along river valleys. Plants will tolerate slight frosts. It can grow in arid places. Brisbane Botanical Gardens.

PRODUCTION

Cultivation

Seeds germinate easily. Seedlings can die from damping off.

Harvesting and Seed Production

Plants grow slowly.

NOTES

There are 2 Xanthocercis species.

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/e43f006a-da98-458d-bc1c-a23d90e47e5c