PLANT FACT SHEET

Echinocactus platyacanthus Link & Otto

GENUS *Echinocactus* **FAMILY** Cactaceae

COMMON NAMES Giant barrel cactus, Giant viznaga, Large barrel cactus

EDIBLE PARTS AND USES

Edible parts: Stem, Fruit

The candied pulp of the stems is eaten as a sweet or used to flavour meat or desserts. The stem is cut into pieces and boiled with sugar until it crystallizes. This is then eaten or added to pastries and cakes. The cut pieces are often allowed to dry for 2 days.

DESCRIPTION

A cactus. It grows 2.4 m tall and spreads 90 cm wide. It has a single stem. It is round when young but then grows like a tall column. It has up to 60 ribs. These have strong spines along them. The spines are 8 cm long. The flowers are yellow-green and 5 cm long by 8 cm across. The fruit are oblong and yellowish. They are 5-7 cm long.

HABITAT

It is a subtropical plant. It grows best in light to medium, well-drained soils. It needs an open sunny position. It is resistant to frost and drought. It suits hardiness zones 9-11. Brisbane Botanical gardens. It can grow in arid places.

PRODUCTION

Cultivation

Plants can be grown by seeds or by division.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/e56537f8-5fc1-422a-b519-9f974d088ae1