PLANT FACT SHEET

Annona hypoglauca Mart.

GENUS *Annona* **FAMILY** Annonaceae

COMMON NAMES Anonilla

EDIBLE PARTS AND USES

Edible parts: Fruit

DESCRIPTION

A thick woody creeper or vine. It can be a tree. The fruit are 8-9 cm long by 5 cm wide. They are yellow when ripe. The fruit have nobbly skin with slightly pointed protrusions. The fruit have about 100 black seeds. They are in a creamy white pulp. The seeds are 1.5 cm long by 0.5 cm wide.

HABITAT

It is a tropical plant. They grow in flooded lowlands along the Amazon. In Colombia it grows between 100-300 m above sea level.

PRODUCTION

Harvesting and Seed Production

The fruit appear through the rainy season.

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