PLANT FACT SHEET

Prunus persica var. nectarina (Linnaeus) Batsch

GENUS *Prunus* **FAMILY** Rosaceae

COMMON NAMES Nectarine

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are eaten fresh or cooked. They can be dried or preserved or used as topping on ice cream and cakes or used for jams, marmalades, pies, and fruit salads.
They are also used for juice.

DESCRIPTION

A tree. It is similar to peach. There are about 150 different cultivated varieties of nectarine. The fruit can have stones which cling or which are free. The flesh can be yellow, orange or white. The skin is smooth and slightly oily.

HABITAT

A temperate plant. They suit a deep sandy loam. They need good drainage. They need mild, hot summers and cool to cold winters. It needs between 400-600 hours of cold less than 7°C each year. It suits plant hardiness zones 5-10.

PRODUCTION

Cultivation

They are normally budded or grafted into peach rootstock.

Harvesting and Seed Production

They will bear in 2-3 years.

NOTES

There are about 200 Prunus species.
Possibly now Prunus simonii Carriere.

PICTURES



Credit: Food Plants International (Bruce French)



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