PLANT FACT SHEET

Quararibea funebris (La Llave) Vischer

GENUS *Quararibea* **FAMILY** Malvaceae

COMMON NAMES Rosita de Cacao

EDIBLE PARTS AND USES

Edible parts: Flowers, Spice, Fruits, Leaves

The flowers yield an aromatic spice.
The dried flowers are used to flavour chocolate drinks.

DESCRIPTION

An evergreen tree. It grows 15-25 m tall. The trunk can be 25 cm across. It is smooth and slightly fluted. The branches are arranged in rings and come out horizontally from the trunk. The upper half droops. The leaves are alternate, simple and entire. The leaf stalk is 7-27 mm long. The leaf blade is oval and 8-40 cm long by 3-13 cm wide. The flowers can occur singly or as a few together. The flower stalk is 1-1.5 cm long. The flowers are tubular or funnel shaped. There are 5 petals that are spoon shaped. They are 1.5-4 cm long and white. The fruit is fleshy with one stone inside. It is 2-3 cm long by 1.5 cm wide. There are 1-2 seeds.

HABITAT

It is native to Mexico. It grows in moist, wet primary forest. It needs fertile, well-drained soils. It can grow in full sun or light shade. It grows up to 1600 m altitude. It suits hardiness zones 10-12.

PRODUCTION

Harvesting and Seed Production

It takes 5-6 years before trees start to flower. It can produce flowers all year round but especially in the wet season.

NOTES

Also put in the family Bombacaceae. In the subfamily Bombacoideae.

PICTURES



Credit: Food Plants International (Bruce French)

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