PLANT FACT SHEET

Macoubea guianensis Aubl.

GENUS *Macoubea* **FAMILY** Apocynaceae

COMMON NAMES Pequia nut, Guianas macoubea

EDIBLE PARTS AND USES

Edible parts: Fruit, Nuts, Latex - chewing gum

The pulp of the fruit is eaten raw. The latex is used for chewing gum.
The tip of the fruit is cut off and the pulp sucked out without eating the seeds.

DESCRIPTION

A tree. It grows 35 m tall. It does not have buttresses. The leaves are opposite. The flowers are in groups at the ends of branches and are 6 cm wide. The flower stalk is 6 cm long. The fruit has 2 one-seeded parts but usually only one develops. The fruit are half round and 8 cm long by 7.5 cm wide. They can be 12 cm wide. They are dark brown to black with white spots. The pulp is white, slimy, edible and sweet. The seeds are cylinder shaped and 2.2 cm long by 0.5 cm wide. They are deeply furrowed.

HABITAT

A tropical plant. It can grow in rainforest or savanna.

PRODUCTION

Harvesting and Seed Production

In Guyana plants flower in September and fruit in February.

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