



PLANT FACT SHEET

Gomortega keule (Molina) Baill.

GENUS *Gomortega* FAMILY Gomortegaceae

COMMON NAMES Keule, Queule

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are sweet. It is used for a marmalade.

DESCRIPTION

A tree. It grows 18-30 m high. It can form suckers and have several stems. The bark is grey and has shallow cracks along it. New branches are 4 sided. The leaves are rough and dark green above and more pale underneath. They are oblong to sword shaped and 5-10 cm long by 2-4.5 cm wide. The flowers are in groups in the axils of leaves or at the ends of branches. The flowers are green. They are 5-7 mm across. The fruit are yellow and 3-4 cm across. It usually has 1 or 2 seeds.

HABITAT

It is a temperate plant. In Chile it grows between 500-2,000 m altitude. It grows in humid areas with constant rain. It can tolerate some shade. It suits hardiness zone 9. It can tolerate light frosts.

PRODUCTION

Cultivation

It is difficult to cultivate.

NOTES

There is only one *Gomortega* species and only one genus in the Gomortegaceae.
It is an endangered species.

REFERENCES

- Gardner, M. F., et al, 2006, Threatened Plants of Central and South Chile. Universidad Austral de Chile and Royal Botanic Garden Edinburgh.
- Grandtner, M. M. & Chevrette, J., 2013, Dictionary of Trees, Volume 2: South America: Nomenclature, Taxonomy and Ecology. Academic Press p 266
- Hedrick, U.P., 1919, (Ed.), Sturtevant's edible plants of the world. p 331 (As *Gomortega nitida*)
- Heywood, V.H., Brummitt, R.K., Culham, A., and Seberg, O. 2007, Flowering Plant Families of the World. Royal Botanical Gardens, Kew. p 159 (As *Gomortega nitida*)
- Leon-Lobos, P., et al, 2022, Patterns of Traditional and Modern Uses of Wild Edible Native Plants of Chile: Challenges and Future Perspectives. Plants (Basel) v 11 (6) Table S1
- Menninger, E.A., 1977, Edible Nuts of the World. Horticultural Books. Florida p 116 (As *Gomortega nitida*)

Muñoz-Concha, D., et al, 2015, Notes on a new population of the endangered Chilean tree Gomortega keule. New Zealand Journal of Botany, 2015, Vol. 53, No. 4, 224-230

Simiriotis, M. J. et al, 2013, Bioactive coumarins and HPLC-PDA-ESI-ToF-MS metabolic profiling of edible queule fruits (Gomortega keule), an endangered endemic Chilean species. Food Research International, Volume 54, Issue 1 pp. 532-543

Syst. veg. fl. peruv. chil. 108. 1798 (Fl. peruv. 4: t. 397. unknown date, 1830-1833?) (As Gomortega nitida)

Velasquez, P. & Montenegro, G., 2017, Chilean Endemic/Native Plant Resources as Functional and Superfoods. Chp. 6 in Superfood and Functional Food - An Overview of Their Processing and Utilization
www.chileflora.com

PROVIDED BY Food Plants International

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET <https://www.echocommunity.org/en/resources/f5f5be13-1e06-4343-baee-eaf80198115a>