



PLANT FACT SHEET

Acanthocereus tetragonus (L.) Hummelinck

GENUS *Acanthocereus* FAMILY Cactaceae

COMMON NAMES Barbed-wire cactus, Western wing cactus

EDIBLE PARTS AND USES

Edible parts: Fruit, Stems, Flowers

The ripe fruit are eaten raw. They are sweet.

The tender stems are cooked and eaten.

DESCRIPTION

A tall cactus. It forms columns. It can be 5 m high. The branches are dark green. They are 6-7 cm across. There are 3-5 angular ribs. There are groups of spines 2-3 cm apart. These spots are greyish. There are 6-8 spines in a ring and they are 1-2.5 cm long. There are 1 or 2 central spines 4 cm long. The flowers are white with greenish outer segments. The flowers are 20 cm long. The flowers open at night. The fruit are bright red and shiny and can be round or oblong. They are about 5 cm long. The flesh is juicy and red with many small black seeds.

HABITAT

It is a tropical plant. It grows in sandy soils in dense thickets. It grows up to 10 m above sea level. It needs bright light. It needs a temperature above 13°C.

PRODUCTION

Cultivation

Plants can be grown from seeds and cuttings. It can be used as a hedge.

NOTES

There are 6 *Acanthocereus* species.

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