



PLANT FACT SHEET

Casearia decandra Jacq.

GENUS *Casearia* FAMILY Salicaceae

COMMON NAMES Pipewood, Wild honey tree

EDIBLE PARTS AND USES

Edible parts: Fruit, seeds - aril

The aril or fleshy layer around the seed is eaten.

DESCRIPTION

A tree. It grows 4-10 m high. It can be 18 m tall. It loses its leaves during the year. The leaves are thin and papery. They are 5-10 cm long and smooth on both surfaces. The leaf stalk is 4-6 cm long. The flowers are grouped in the axils of the leaves. The flowers are yellow and they have a scent. The fruit are round capsules. They are about 1 cm across. They contain several seeds. The aril or layer around the seeds is yellow or orange. The pulp is sweet and edible.

HABITAT

A tropical plant. It grows in a range of forest types throughout Brazil from sea level to 100 m altitude. In the Guianas it grows to 1,000 m altitude.

PRODUCTION

Cultivation

Plants are grown from seed.

NOTES

There are 160-180 *Casearia* species. They are mostly in South America. 75 occur in tropical America. They have also been put in the plant family Flacourtiaceae.

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