



## PLANT FACT SHEET

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# *Jacaratia spinosa* (Aubl.) A. DC.

GENUS *Jacaratia* FAMILY Caricaceae

COMMON NAMES Mamao bravo

## EDIBLE PARTS AND USES

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**Edible parts:** Fruit, Branches, Seeds

The fruit are cut to release the latex then eaten raw. They are also roasted. The fruit is used for jam.

The seeds are roasted and eaten.

The branches are used to make sweets. The wood has a soft, fleshy white latex.

## DESCRIPTION

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A small soft wooded tree. It grows 10-20 m high. It is prickly. The trunk can be 70-90 cm across. The leaves are compound and divided into leaflets like fingers on a hand. There are 8-12 leaflets. The fruit is 8-12 cm long and 4 cm across. There are several seeds inside.

## HABITAT

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A tropical plant. It grows in fertile soils at the bottom of valleys. In Argentina it grows from sea level to 1,300 m above sea level.

## PRODUCTION

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### Cultivation

Plants are grown from seed or stem cuttings. The ripe fruit are harvested directly from the tree then the seeds are removed and washed. They are dried in the shade. Seeds can only be stored for a short time. Fresh seed are planted. They germinate in 10-20 days. Seedlings can be transplanted into the field after 3-4 months.

### Harvesting and Seed Production

Plants grow quickly. Trees can be 4-5 m high in 2 years.

## NOTES

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There are 7 *Jacaratia* species in tropical America.

## PICTURES



Credit: Food Plants International (Bruce French)

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