PLANT FACT SHEET

Campomanesia lineatifolia Ruiz. & Pav.

GENUS *Campomanesia* **FAMILY** Myrtaceae

COMMON NAMES Perfume guava, Guayavo de Anselmo

EDIBLE PARTS AND USES

Edible parts: Fruit

Fruit are eaten fresh or used in drinks, desserts and ice-cream.

DESCRIPTION

A small tree. It grows up to 8-10 m high. The trunk is 25 cm across. The leaves are simple and opposite. They are oval with irregular borders. They are 20 cm long by 10 cm wide. The fruit are yellow skinned and like a common guava. They are 7 cm long. They have a sweet, juicy flesh and strong aroma. There are about 10 flat, round seeds.

HABITAT

A tropical plant. It does best in warm, humid tropical zones. The yearly average temperature range is 22-30°C. The rainfall is 1,500 mm per year. It grows naturally in the Amazon in Brazil. It grows up to 1,500 m above sea level.

PRODUCTION

Cultivation

Plants are grown from seed.

NOTES

There are at least 11 Campomanesia species.
Fruit are rich in Vitamin C with 33 mg per 100 g of pulp.

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