

Common names**Choko, Chayote,**

Cucurbitaceae

Scientific name***Sechium edule*****Edible portion**

Fruit, Leaves, Seeds, Roots, Vegetable,

**Description**

A herb. It is a pumpkin family plant. It is a vigorously growing climber that can last for several years. The vine can be up to 15 m long. It has strong tendrils which can attach to fences and trees so that the plant can climb well. The choko leaves are about 15-20 cm across and have a rough feel. The fleshy fruits contain only one large seed. The stems have furrows along them. The choko fruit is produced in the angle where the leaf joins the vines. Fruit can be up to 20 cm long and they are rough or irregular shaped on the outside. There are white and green fruited varieties. Some fruit have sharp spikes on the skin. Inside the fruit there is one seed about 4 cm long. The flowers are separate. Male flowers are in clusters and female flowers are on their own. A choko plant produces a large thickened root tuber and the plant can re-grow from this tuber and go on growing year after year. Fruit can be green or white and can have soft spines.

Distribution

A tropical and subtropical plant. Choko requires relative humidity of 80-85%, annual rainfall of at least 1500-2000 mm and average temperatures of 20-25°C with limits of 12-28°C. In equatorial tropical regions chokos will grow from sea level to about 2200 m altitude, but do best between 350 and 1000 m altitude. In Nepal they grow to about 2000 m altitude. In the lowlands it is best in shade. Chokos need a reasonably well drained soil. It can grow in arid places. It suits hardiness zones 9-12.

Found in:

Africa, Argentina, Asia, Australia, Belize, Bermuda, Bolivia, Bougainville, Brazil, Cambodia, Cameroon, Central Africa, Central America, China, Colombia, Congo DR, Cook Islands, Costa Rica, Côte d'Ivoire, Cuba, Dominican Republic, East Africa, East Timor, El Salvador, Fiji, French Guiana, Ghana, Grenada, Guadeloupe, Guam, Guatemala, Guyana, Haiti, Hawaii, Himalayas, Honduras, India, Indochina, Indonesia, Ivory Coast, Jamaica, Japan, Kenya, Laos, Madagascar, Malawi, Malaysia, Mariana Islands, Mauritius, Mexico*, Myanmar, Nepal, Nicaragua, North America, Northeastern India, Pacific, Panama, Papua New Guinea, PNG, Peru, Philippines, Puerto Rico, Reunion, Sao Tome and Principe, SE Asia, Sierra Leone, Sikkim, Solomon Islands, South Africa, Southern Africa, South America, Sri Lanka, St Helena, St. Vincent and Grenadines, Taiwan, Tanzania, Tasmania, Thailand, Timor-Leste, Trinidad and Tobago, Uganda, USA, Vanuatu, Venezuela, Vietnam, West Africa, West Indies.

Use

The fruit are edible cooked. They can be pickled, baked, steamed, or made into fritters and puddings.

The young leaf tips are eaten.

The seeds can be eaten cooked. They are often deep fried.

The fleshy root can be eaten cooked. They can be boiled, baked or fried. Starch can be extracted from it.

Cultivation

The entire fruit is planted as the seed cannot withstand drying out. It is planted flat and thinly covered with soil. Often chokos start to develop shoots and roots while they are still attached to the original plant. These eventually fall off and continue growing if they fall on soft moist dirt. A spacing 2 m apart along a fence is suitable. Trellis support is required. A well drained fertile soil is needed. Cuttings can be used for planting. Plants do not breed true and a large variability of fruit types can occur.

Production

Fruit can be picked starting 3-5 months after planting and continued for many months. The fruit can be stored for several weeks. Tips can be picked regularly. Annual yields of 75-300 fruit per plant are possible. Fruit can weigh 400 to 500 grams. Tubers of 5 kg weight have been recorded. These are normally produced during the second year of growth and after a time of arrested development such as a dry season.



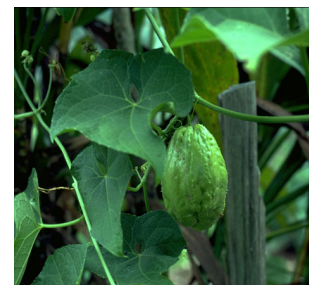
Please Note: Except where otherwise noted, content on this site is licensed under a Creative Commons Attribution 3.0 Licence - this means you can share it freely, as is and with acknowledgement.



Nutritional Values

Sechium edule

Edible Part	/100 g edible portion	Moisture %	Energy KJ	Energy Kcal	Protein g	Provit A µg	Vit C mg	Iron mg	Zinc mg
Root		80	331	79	2.0		19	0.8	
Leaves		91.0	105	25	4.0	1515	24	1.4	
Fruit - boiled		93.4	100	24	0.6	5	8	0.2	0.3
Fruit - raw		94.0	80	19	0.7	15	14	0.4	0.7



FOOD PLANTS INTERNATIONAL



***Helping the Hungry Feed Themselves Well...
... through the strategic use of God's amazing natural resources***

