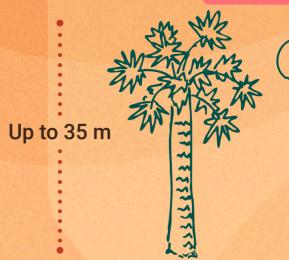




Mauritia flexuosa L. The species



The tree



is used to make a variety of juices and desserts.

Aquajina, a traditional Peruvian drink, is made of the pulp diluted in water with sugar.

The leaves, roots and palm heart of M. flexuosa are also edible.

Maturity before yields **8-10 years**

Aguaje moriche, burutí.

Also known as:

Geography

It is found throughout northern South America, distributed widely among Amazonian countries.



Vitamin

/itamin

Calcium

Phosphorus Magnesium

OTHER USES

Aguaje has been shown to treat and prevent xerophthalmia - dry eyes associated with vitamin A deficiency – in children. Other research has shown the fruit pulp is rich in antioxidants and can help lower cholesterol.

Energy:

286 kCal

per **100g** EP

Aguaje fruit is a valuable commodity in local markets. In Peru, the national demand for aguaje is 20 metric tons per day. Similar drinks and desserts are sold in other Amazonian countries as well

> This fruit is one of many that could help

diversify agroforestry systems

in the Amazon.

The trees also offer exceptional

ecosystem services

including water quality improvement and carbon fixation.

CHARACTERISTICS

The plant's edible oil, which is extracted from the fruit pulp, has the highest concentration of provitamin A found in nature. A single 100 g portion of aguaje fruit pulp contains 1,204 mcg of vitamin A (RAE), which is 133.8% the daily recommended value for an adult.















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