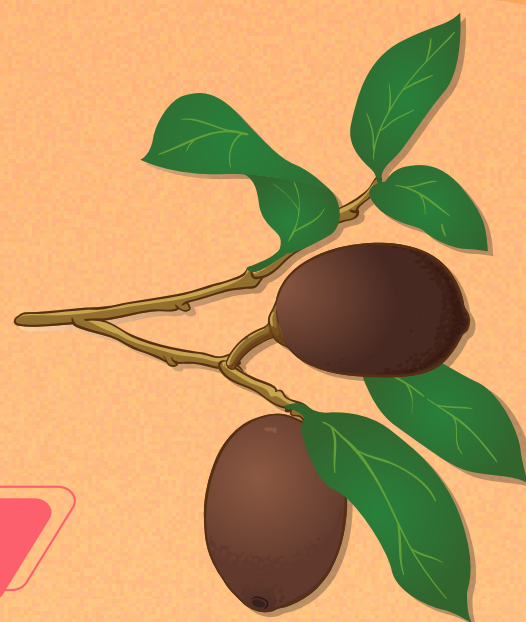


Theobroma grandiflorum The species

Also known as:
Copoazu
cupuacu.

Geography

Found throughout Amazonian countries including Brazil, Bolivia, Peru, Ecuador, Colombia, Venezuela, Guyana and Suriname.



Copoazu The fruit

Vitamin
B₁

Vitamin
B₂

Vitamin
C

Iron

Potassium

Manganese

Zinc

Energy:
69 kCal
per 100g EP

CHARACTERISTICS

T. grandiflorum is in the same genus as cacao, and its seeds can be fermented to make many products similar to chocolate. Copoazu fruit pulp contains many antioxidants as well as vitamin C.

OTHER USES

If not processed for "chocolate," the seed of the copoazu is an excellent fish-feed for aquacultures, and fruit's shell may be left on the field post-harvest to make an excellent organic fertiliser.

The tree

5-10 m



Maturity before yields
3 years

Productivity lifetime
20+ years



Fruit
used to make juices, nectars, jams and ice-creams. The fruit can be processed into at least 25 different products, from pastries to cosmetic products, nectars and soaps.



Seeds
can be fermented to make a chocolate-like product and fatty nut butter.

T. grandiflorum is an excellent species for agroforestry. Similar to its close-relative, cacao, copoazu prefers growing in shaded conditions (the understory) and is easily mixed into a diverse system with taller fruit trees or palms.

While mainly harvested from the wild, copoazu's similarity to cacao (chocolate) implies there is

great potential for market expansion

Increased cultivation and domestication of the species could facilitate lucrative value chains for smallholders.