**Theobroma grandiflorum**  
*The species*

*Also known as:*
Copoazu  
cupuacu.

**Geography**

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

**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.

**OTHER USES**

*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.

**The tree**

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.

**Productivity lifetime**
20+ years

**Maturity before yields**
3 years

**Fruit**

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