

# *Euterpe precatoria* L. The species

Also known as:

**Huasaí,**  
açai-do-Amazonas.

## Geography

Found in  
the southern  
Amazonian states  
of Peru (Madre de  
Dios), Brazil (Acre,  
Rhodônia) and Bolivia  
(Pando).



## Huasaí The fruit

Energy:  
**67 kCal**  
per 100g EP

Vitamin  
**E**

Vitamin  
**C**

Iron Zinc

Magnesium

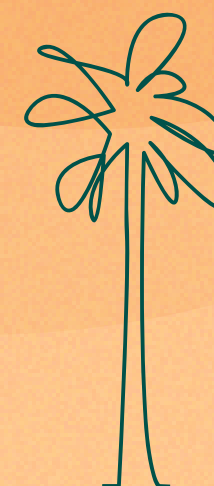
## CHARACTERISTICS

The huasaí fruit is small, round, black-purple in colour and produced in compound racemes of 500 to 900 fruits each. It is most often harvested in wild rainforests and grows in both flooded and non-flooded areas.

## OTHER USES

Although less known and commercialized than its relative, *E. oleracea* (açai), huasaí has been shown to have the greatest antioxidant and anti-inflammatory properties of the two. In addition, research has shown that açai oil, derived from the fruit pulp, may be used in cosmetics or as a nutritional supplement.

Up to 22 m



## The tree

**Fruit**  
can be eaten raw and is often used to make drinks. Its juice can be added as an ingredient with other foods including tapioca pudding, cassava and porridge.

**Leaves**  
are edible and are crunchy in texture (similar to an artichoke).

**Wood**  
is popularly used for construction.

Maturity before yields  
**5 years**

Productivity lifetime  
**20+ years**



*E. precatoria* is compatible with agroforestry systems, especially in the south-western Amazon where it grows better and more reliably than its relative, *E. oleracea* (açai). The young trees prefer shaded conditions for the first few years, making them a good understory crop. After that, the tree is happy in the sun. As a mature palm tree, it does not cast much shade and grows straight.



Wider commercialization  
of huasaí fruit could generate  
**additional income**  
for many developing communities  
in the Amazon. The

**high demand**

for açai — a close relative of huasaí —  
in Western markets means there  
is already a good potential  
market for these  
fruits.