

Myrciaria dubia L. *The species*

Also known as:

Camu-camu,
caçari, araçá-d'água,
azedinho.

Geography

Found in north
and western
Amazonian
countries including
Brazil and Peru.



Camu-camu *The fruit*



Vitamin
A

Vitamin
C

Energy:
26 kCal
per 100g EP

Iron

Zinc

Manganese

Potassium

CHARACTERISTICS

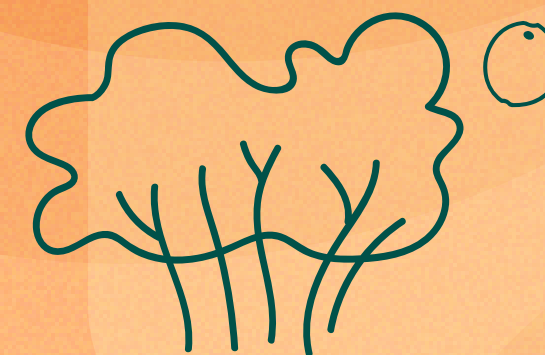
Camu-camu has one of the highest vitamin C concentrations of any fruit on earth, between 30–60x more than the same serving of oranges. It is also a rich source of antioxidants and minerals. However, its strong acidity means that it is rarely eaten raw.

OTHER USES

This fruit is considered to have one of the highest potentials for commercialization in the Amazon. Its pulp and powder has been shown to have antimicrobial, anti-inflammatory, antimalarial and hepatoprotective (for a healthy liver) properties.

The tree

4-8 m



Maturity before yields
5 years



Fruit

is used to prepare juices, jams, ice creams, carbonated soft drinks, nectars and vinegar. Its pulp can also be used in a variety of skincare products including face masks, as the antioxidants and vitamin C help to tighten the skin.

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***Myrciaria dubia* grows best on flooded areas and fertile riversides.** It tolerates flooded conditions for up to five months at a time, and the water can cover up to two-thirds of the trunk without harming the tree. In the Amazon basin, **the fruits ripen during peak flood time**, and fishermen will often harvest the fruit from their boats for additional cash flow.

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Because of the
growing global demand

for camu-camu, it is

a good cash-crop

for smallholder agroforesters and fishermen who harvest the wild fruits from their canoes during the Amazon flood season.