

# FGCU Food Forest

## Plant Database

### Grumichama (*Eugenia brasiliensis*)

**Origin:** Brazil, South America.

**Description:** Grumichama, or Brazil Cherry, is a small to medium sized tree (25-35 ft. tall maximum) that bears small purple to black

**Uses:** The cherry-like fruit is eaten raw or made into jam or jelly; bark and leaves can be used medicinally.

**Harvest:** Spring; April-May in Florida.

**Flower:** Flowers are borne in singles on the leaf axils and are about 1 inch wide. Each flower has 4 green sepals and 4 white petals. Stamens (about 100) have pale-yellow

**Tolerance:** Mature trees are cold tolerant to 26° F (-3.33° C); requires slightly acidic and



**General Description:** Overall, Grumichama, or Brazil Cherry, is an excellent fruit that can be eaten raw or made into jams and jellies. It's a small to medium sized tree that can get up to 35 ft. tall at full maturity, although most people keep their Grumichama pruned for easier harvesting. The seeds inside of the cherry-like fruit are greenish-gray and are about ½ an inch wide.

- **Native Origin:** Brazil (endemic), South America.
- **General History:** Grumichama is an endemic species native to coastal areas in southern Brazil, mostly found in the states of Parana and Santa Catarina, and has been cultivated in many parts of South America for hundreds of years. From 1700-1880, Grumichama seeds were sent from Brazil to Jamaica, Singapore, the Philippines, Israel, Hawaii, and elsewhere. In the early 1900s, seeds were further introduced to the Caribbean and to south Florida, and by the year 2000, Grumichama could be found in many home-gardens across south and central Florida. Besides

being used as a food and medicine source, Grumichama has also been used in carpentry, woodworking, and turnery. Because of its small size and attractive appearance, Grumichama is also used in urban landscaping.

- **Distribution:** Tropics and subtropics worldwide; South America, North America, Asia, the Caribbean, Africa, etc.
- **Season of Harvest:** April-May in Florida.
- **Culinary Uses:** Grumichama, or Brazil Cherry, can be eaten raw or made into jams and jellies. The bark and leaves can also be used medicinally to treat rheumatism, and are sources for essential oils.

Grumichama	
Scientific Classification	
Kingdom:	Plantae
(unranked):	Angiosperms
(unranked):	Eudicots
(unranked):	Rosids
Order:	Myrtales
Family:	Myrtaceae
Genus:	<i>Eugenia</i>
Species:	<i>E. brasiliensis</i>

#### **Sources**

<https://hort.purdue.edu/newcrop/morton/grumichama.html>

Morton, J. 1987. Grumichama. p. 390–391. In: Fruits of warm climates. Julia F. Morton, Miami, FL.

<http://collier.ifas.ufl.edu/CommHort/CommHortPubs/Brazilian%20Cherry%20or%20Grumichama%20%282%29.pdf>

<https://en.wikipedia.org/wiki/Grumichama>

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