

# FGCU Food Forest

## Plant Database

### Imbe (*Garcinia livingstonei*)

**Origin:** East Africa, Sub-Saharan Africa

**Description:** Imbe is an evergreen drought tolerant medium shrub to medium tree native to Africa. If left unpruned it can reach heights of 10 to 18 meters (32-60 feet) but are normally much shorter. Imbe are related to Mangosteen, and like Mangosteen the fruit of Imbe are widely sought after. The fruit are known to have thin skins with sweet slightly acidic pleasant tasting pulp.

**Uses:** Edible fruit

**Harvest:** July-August

**Flower:** Clusters of tiny greenish to yellowish white flowers borne at the leaf axils of old wood branches. Imbe are generally

on different plants, with cross pollination necessary to have a good fruit yield. Although some plants have bisexual flowers

**Tolerance:** Generally pest and disease resistant. Imbe tolerates a variety of light conditions; from full sun to part shade but does best in full sun. It grows at a slow to

and leathery oval to lance shaped leaves. It

alkaline soils but will respond well to soils

Imbe are also tolerant of windy conditions and possess some salt tolerance. It is cold tolerant to 26°F.



**General Description:** Overall, Imbe is an easy to grow slow growing sub-tropical to

tropical fruit tree that possess highly sought after fruit. The fruit of Imbe are oval to egg shaped. When ripe the skin of the fruit take on a yellow-orange-red color. Imbe have a juicy edible pulp with medium to large seeds in the center.

**Native Origin:** East Africa, Sub-Saharan Africa

- **General History:** Imbe is grown for its delicious fruit. In its native range it grows in a variety of climates from scrub and open woodland to rocky soil open forest. Imbe has some wildlife value due to the fact that the flowers attract many pollinating insects which in turn attract birds.
- **Distribution:** Tropical and subtropical humid and arid regions in East, South, and parts of Central Africa, Central and South Florida, India
- **Season of Harvest:** July to August
- **Culinary Uses:** Imbe are generally eaten fresh and raw. The pulp is sometimes made into jams, added to porridges, or smashed to create a drink. The pulp is also used to make alcoholic drinks; either by fermenting it to make a type of wine or soaking it in alcohol and syrup to make liquor.

Imbe	
Scientific Classification	
Kingdom:	Plantae
(unranked):	Angiosperms
(unranked):	Eudicots
(unranked):	Rosids
Order:	Malpighiales
Family:	Clusiaceae
Genus:	Garcinia
Species:	G. livingstonei

### Sources

<http://eol.org/pages/483628/details>

<http://www.growables.org/information/TropicalFruit/imbe.htm>

<http://www.plantzafrica.com/plantefg/garcinliving.htm>

[http://www.southerntimesafrica.com/news\\_article.php?id=7718&title=Imbe:%20The%20Queen%20of%20Fruits](http://www.southerntimesafrica.com/news_article.php?id=7718&title=Imbe:%20The%20Queen%20of%20Fruits)

[http://www.worldagroforestry.org/treedb/AFTPDFS/Garcinia\\_livingstonei.PDF](http://www.worldagroforestry.org/treedb/AFTPDFS/Garcinia_livingstonei.PDF)

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