

# FGCU Food Forest

## Plant Database

### Loquat (*Eriobotrya japonica*)

**Origin:** China, Southeast Asia.

**Description:** Loquats are small evergreen trees that can reach up to 35 ft. tall at full maturity. They have simple, alternate leaves that are green, tough, and leathery. Loquats produce beautiful flowers and delicious fruit.

**Uses:** Food; edible raw out of hand, or made into jellies, jams, and syrups; fruit, leaves, and flowers can be used medicinally;

**Harvest:** Late winter and spring; February to May in Florida.

**Flower:** Flowers have inferior ovaries, between 15-25 stamens, and 5 white petals. Each flower is between 1-2 cm. in diameter,

on long terminal panicles, usually consisting of 50-100 flowers each.

**Tolerance:** Mature trees are cold tolerant to negatively affected at 25° F; low wind tolerance, but moderate once established; moderate drought tolerance. Requires well-



**General Description:** Loquat, also known as Japanese Plum, is a small evergreen tree that can reach up to 35 ft. tall at full maturity, although most trees stay between 15-20 ft. tall. Loquats have tough, leathery leaves with a dark green color, and beautiful flowers that produce small, citrus-like fruit.

- **Native Origin:** Southeastern and central China, Southeast Asia.
- **General History:** Loquats are native to southeastern and central China but were introduced to parts of Japan over 1,000 years ago. European explorers documented loquats in Japan in the

late 1600s and early 1700s, and in 1784, loquats were planted in the National Gardens in Paris, France. In 1787, loquats from Canton, China were planted in the Royal Botanical Garden in Kew, England. By the mid-1800s, loquats were planted throughout Europe, the Mediterranean, South America, and North Africa. By the late 1800s, loquats could even be found in Australia and New Zealand, and there were a few trees growing in the Southeastern United States, mostly in Florida.

- **Distribution:** Tropics and subtropics worldwide.
- **Season of Harvest:** Late winter and spring; February to May in Florida.
- **Culinary Uses:** Edible raw or made into jelly, jam, or syrup. Loquats are also used medicinally- fruits can be used to cure thirst and reduce vomiting, and can also produce sedative-like effects when eaten in large quantities. The flowers can be used as expectorants, and an infusion of dried, powdered leaves can be taken to reduce alcohol intoxication, diarrhea, and depression.

Loquat	
Scientific Classification	
Kingdom:	Plantae
(unranked):	Angiosperms
(unranked):	Eudicots
(unranked):	Rosids
Order:	Rosales
Family:	Rosaceae
Genus:	<i>Eriobotrya</i>
Species:	<i>E. japonica</i>

#### Sources

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

<http://edis.ifas.ufl.edu/mg050>

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

<http://www.plantanswers.com/loquat3.jpg>

[http://4.bp.blogspot.com/-BCCJu2VEe\\_Y/UWrrJtGjdcl/AAAAAAAAACLg/LYeWANtAnms/s1600/Fruiting+Loquat+Tree.jpg.jpg](http://4.bp.blogspot.com/-BCCJu2VEe_Y/UWrrJtGjdcl/AAAAAAAAACLg/LYeWANtAnms/s1600/Fruiting+Loquat+Tree.jpg.jpg)

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