

Edible Palms and Their Uses¹

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Palms represent the third most important plant family with respect to human use (Johnson, 1998). Numerous edible products are obtained from palms, including the familiar date palm fruits, coconut palm nuts, and various palm oils. Some less well-known edible palm products include palm “cabbage” or “heart-of-palm”, immature inflorescences, and sap from mature inflorescences. This article presents a fairly comprehensive list of ‘edible’ uses for palms worldwide. Since this was designed as a guide for the average homeowner or palm enthusiast, it includes only those uses that do not require extensive processing.

Although most palm products are not available commercially, heart-of-palm is the basis for a large industry in Central and South America. This industry primarily exploits the following three species, listed in descending order of importance (D. Johnson, pers. comm.): *Euterpe oleracea*, *Bactris gasipaes*, and *E. edulis*. In smaller, localized regions of South America, palms used for this purpose occur in the genera *Iriartea*, *Geonoma*, and *Syagrus*, whereas *Roystonea* species are occasionally used in the Caribbean, *Borassus aethiopium* is commonly used in Africa, numerous *Dypsis* species are widely used in Madagascar, and various rattan genera (such as *Calamus* and

Daemonorops) are used in Southeast Asia. It is important to note that most palms harvested commercially for cabbage are cut from wild populations. In areas such as Brazil, Paraguay, and the Dominican Republic, over-exploitation has destroyed native palm stands and, in at least one case (D.R.), the entire export trade in palm cabbage. If you purchase heart-of-palm, please take the time to make sure that it comes from plants cultivated for that purpose.

The list of palms below represent a broad range of species and their uses in various parts of the world. Some of the species listed are not suitable for south Florida conditions, and this is noted where applicable. Also provided for each species listed—when known—is the palm’s common name(s), any known synonyms, its country or region of origin, and whether it is solitary or clustering. The term ‘destructive,’ as it is applied below, means that the entire plant is destroyed for a given use, while ‘non-destructive’ generally means that individual stems are harvested from a clustering species but the entire plant is not killed. At the end of the article, the palms from the alphabetical list are organized into tables based on their uses.

Of course, the fact that an item is edible does not mean that it is pleasant to consume!

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The Palms (in Alphabetical Order):

- Acanthophoenix rubra* (solitary - Mascarene Islands). Edible cabbage.
- Actinorytis callaparia* (solitary - New Guinea, Solomon Islands). Seeds are sometimes used as a substitute for betelnut (which come from *Areca catechu*), but are very strong in a narcotic way and reportedly 'knock you out' for several hours; edible palm heart (destructive).
- Acrocomia aculeata* (syn. *A. lasiospatha*, *A. sclerocarpa*) - Macaw or mucuja palm (solitary - Martinique, Dominican Republic, Costa Rica). Young leaves eaten as a vegetable; edible sweet kernel in seed; oily, somewhat bitter edible fruit; wine produced by this palm has the local name of coyol in Costa Rica (semi-destructive).
- Adonidia merrillii* (syn. *Veitchia merrillii*) - Christmas, manilla, adonidia palm (solitary - Phillipines). Seeds sometimes used as substitute for betelnut.
- Aiphanes* spp. - Ruffle palms (solitary - Central and South America). Fruit and endosperm (flesh inside hard seed) edible.
- Allagoptera arenaria* (syn. *Diplothemium maritimum*) - Seashore palm, cacandó is local name - (clustering - East coast of Brazil). Sweet, though fibrous fruit.
- A. brevicalyx* - Buri da praia is local name (clustering - Brazil). Edible fruit.
- A. campestris* - Buri is local name (clustering - Brazil, Paraguay, Argentina). Edible immature fruit.
- A. leucocalyx* - (clustering - Brazil, Bolivia, Paraguay, Argentina). Mesocarp and seeds edible.
- Alloschmidia glabrata* (solitary - New Caledonia - not suitable to high pH soils). Edible palm heart (destructive).
- Aphandra natalia* - Piassaba is the local name (solitary - Ecuador, Peru, Brazil). Edible immature fruit.
- Archontophoenix* spp. (solitary - Australia). Edible cabbage.
- Areca catechu* (syn. *A. hortensis*) - Betelnut palm, catechu (solitary - probably originated in Malaysia or the Phillipines, but is now widely distributed in many tropical regions). Seed is the source of the betel nut which is chewed by millions of people as a stimulant; edible cabbage.
- A. caliso* (Phillipines); *A. concinna* - Lenateri is local name (Sri Lanka, Ceylon); *A. guppyana* (New Guinea, Solomon Islands); *A. laxa* (Andaman Islands); *A. triandra* var. *triandra* (much of Southeast Asia). Seeds sometimes used as substitute for betelnut.
- A. ipot* - Bungang-ipot is local name; *A. hutchinsoniana* - Bunga is local name; *A. macrocarpa* - Bungang-lakihan is local name; *A. parens* - Takobtob is local name (solitary - Phillipines). Edible cabbage (destructive).
- A. listeri* (solitary - Christmas Island). Edible cabbage (destructive).
- A. macrocalyx* (solitary - Irian Jaya). Nuts used as betel substitute; edible heart (destructive).
- Areca* spp. (Southeast Asia). Seed of many other species used as betelnut substitute.
- Arenga pinnata* (syn. *A. saccharifera*) - Areng or black sugar palm (solitary - India, Southeast Asia, Malaysia, Indonesia). The sugary sap from the cut inflorescence makes a fresh drink called saguir, but is also dried into arenga sugar and fermented into arrack, a distilled liquor; the bud and seed are also edible (but the fruit contains calcium oxalate and is not edible); edible cabbage; sago, a starch, is also made from the pith.
- A. microcarpa* (clustering - Irian Jaya, Papua New Guinea). Edible palm heart (non-destructive).
- A. obtusifolia* - Langkap is local name (clustering - Peninsular Malaysia, Sumatra, Java). Edible palm heart (non-destructive) and endosperm.

- A. undulatifolia* - Oren Gelora is local name (clustering - Borneo, Phillipines). Edible cabbage.
- A. wightii* - Dhudasal, alam panei are local names (clustering - India). Peduncle tapped for sap.
- Astrocaryum acaule* (Brazil). Fibrous and fleshy fruit rich in Vitamin A.
- A. aculeatum* - Chonta is local name (Colombia, Venezuela, Trinidad, Guyana, Suriname, Brazil, Bolivia). Fruit mesocarp edible.
- A. campestre* - Jarivá is local name (Brazil, Bolivia). Edible fruit.
- A. jauari* - Jauari is local name (Columbia, Venezuela, Guyana, Suriname, Peru, Brazil). Edible palm heart.
- A. mexicanum* - Chocho or waree palm (solitary - Mexico to Guatemala). Shoots, heart (destructive), and flowers edible.
- A. murumuru* (clustering - Colombia, Venezuela, Guianas, Ecuador, Peru, Brazil, Bolivia). Edible fruit with juicy, aromatic flavor.
- A. tucuma* (Brazil). Fibrous and fleshy fruit rich in Vitamin A.
- A. vulgare* (Suriname, French Guyana, Brazil). Fruit mesocarp used to make mash.
- Attalea allenii* - Taparín is local names (solitary - Panama, Colombia). Fruit edible.
- A. butyracea* (syn. *Scheelea bassleriana*, *S. brachyclada*, *S. butyracea*) - Palma del vino or American oil palm (solitary - South America). Sweet sap from severed trunk is fermented into wine (destructive); fruit edible.
- A. cohune* (syn. *Orbignya cohune*) - Cohune or American oil palm (solitary - southern Mexico to Belize). Edible fruit, nuts, and heart (destructive).
- A. crassispatha* (solitary - Haiti). Fruit eaten by children.
- A. maripa* (syn. *Maximiliana regia*, *M. maripa*) - Inaja or curcurite palm (solitary - Brazil). Edible leaf bud (destructive) and fruit.
- A. martiana* - Urucuri palm (solitary - Amazonia). Cultivated in Trinidad for its fruit, which reportedly tastes like dates.
- A. spectabilis* - American oil palm (solitary - Amazonia). Edible fruit.
- Bactris brongniartii* - Marajá and chacarrá are local names (clustering - Colombia, Venezuela, Guianas, Peru, Brazil, Bolivia). Edible fruit.
- B. concinna* - Shiní is local name (clustering - Amazonia). Edible fruit.
- B. gasipaes* - Peach palm or pejibaye (clustering - Central America to Amazonian Brazil). Fruit is delicious, boiled or roasted; this palm is the basis for a commercial (non-destructive) heart-of-palm industry in Central and South America.
- B. guineensis* - Tobago cane (clustering - South America, West Indies). Edible fruit; fruit also used to make a wine.
- B. macana* - Contilla is local name (clustering - Colombia, Venezuela, Peru, Brazil, Bolivia). Edible fruit.
- B. major* - Maraja palm (clustering - Central America and northern South America). Edible fruit and wine.
- B. maraja* - Maraja palm (clustering - South America, West Indies). Edible fruit and wine.
- B. plumeriana* - Coco macaco is local name (clustering - Cuba, Dominican Republic, Haiti, Jamaica). Edible fruit.
- Balaka longirostris* - Mbalaka is local name (solitary - Fiji - not suitable to high pH soils). Edible kernel.
- Borassodendron borneense* - Bidang is local name (solitary - Borneo). Edible palm heart (destructive) and immature fruit endosperm.
- Borassus aethiopicum* - African palmyra palm (solitary - Tropical Africa). Important food source providing edible fruit, nuts, and cabbage (destructive); sap from cut inflorescence provides a drink; sap also processed into wine, alcohol, or vinegar and dried into sugar cakes; the sinker (first

bladeless juvenile leaf from the seed) is a delicacy.

- B. flabellifer* - Tal-gas or palmyra palm (solitary - India, Sri Lanka, Southeast Asia, New Guinea). Similar uses as listed for *B. aethiopicum* above; this palm has over 5000 uses in Sri Lanka.
- B. madagascariensis* - Dimaka and marandravina are local names (solitary - Madagascar). Edible palm heart (destructive).
- Brahea aculeata* - Palmilla is local name (solitary - Mexico - not suited to humid tropics). Edible fruit.
- B. edulis* - Guadalupe palm (solitary - endemic to Guadalupe - not suited to humid tropics). Named "edulis" for its edible fruit.
- B. dulcis* - Rock or sombrero palm (solitary - Mexico - not suited to humid tropics). Named "dulcis" for the flavor of its fruit.
- Butia capitata* (syn. *Cocos australis*, *C. capitata*) - Pindo or jelly palm (solitary - Brazil, Uruguay - cold-hardy palm not suited to tropics). Excellent edible fruit, either fresh or when made into jelly.
- B. eriospatha* - Butia is local name (solitary - Brazil). Fruit used to flavor alcoholic drink.
- B. yatay* - Yatay palm (solitary - Argentina, Uruguay). Edible fruit.
- Calamus paspalanthus* - Rattan palm (clustering/climbing - Southeast Asia). Edible palm heart (non-destructive), sour fruit.
- C. rotang* - Rattan palm (clustering/climbing - Southeast Asia). Fruit eaten fresh or pickled.
- C. tonkinensis* - Rattan palm, may dang is local name (clustering/climbing - Vietnam). Seeds chewed.
- C. vanuatuensis* - Loya ken is local name (clustering/climbing - Vanuatu). Stem sap drunk and used as ointment.
- Calamus* spp. - Rattan palms (clustering/climbing - Southeast Asia). Palm hearts of

many species eaten cooked in parts of Asia (non-destructive); fruit of many species edible.

- Calospatha scortechinii* - Rotan demuk is local name (clustering/climbing - Peninsular Malaysia). Fruit edible.
- Carpoxydon macrospermum* - Carpoxydon palm, bungool is local name (solitary - Vanuatu). Fruit eaten.
- Caryota mitis* - Clustering fishtail palm (clustering - Southeast Asia). Edible palm heart (non-destructive).
- C. no* - Giant fishtail palm, entibap mudol is local name (solitary - Borneo). Edible palm heart (destructive).
- C. rumphiana* - Solitary fishtail palm, takipan is local name (solitary - Phillipines, Indonesia). Edible palm heart (destructive).
- C. urens* - Toddy fishtail, jaggery palm, or kitul (solitary - India, Myanmar, Sri Lanka, Ceylon). Sweet sap from inflorescence can be drunk fresh (toddy) or boiled to produce sugar (jaggery); toddy can be fermented and distilled to alcohol (arrack) or to vinegar; palm heart also used locally as flour (destructive), especially for control of diabetes and in aurvedic medicines; fruit contains calcium oxalate and is not edible.
- Chamaedorea elegans* - Parlour palm, Neanthe Bella (solitary - Central America). Unopened inflorescences eaten raw or cooked.
- C. tepejilote* - Tepejilote palm (solitary - Central America). A substantial industry has developed around this palm in South America, where selectively propagated plants are grown for the young male inflorescences, called pacaya.
- Chamaerops humilis* - Mediterranean or European fan palm (clustering - western Mediterranean - not suited to humid tropics). Fruits are eaten in Morocco; heart ("palmito") is consumed in Spain (non-destructive); young suckers are eaten cooked in Italy.

Clinostigma harlandii – Ngami igh is local name (solitary – Vanuatu – requires tropical conditions). Fruit mesocarp and palm heart edible (destructive).

Coccothrinax argentea - Silver palm (solitary - Caribbean). Very young leaves eaten as a vegetable, raw or cooked.

Cocos nucifera - Coconut palm (solitary - tropical and subtropical regions worldwide). This palm has literally thousands of uses, but here are just a few:

- Coconut water is the juice in the full size but still immature fruit; it is a natural drink with similar constituents to athletes' re-hydration aids (and has also been used to replace blood plasma in emergency surgery).
- Coconut milk and coconut cream are emulsions of coconut oil and water obtained by shredding and squeezing fresh endosperm (kernel or meat from inside nut). These products, along with coconut oil itself, contain no cholesterol and, when used in cooking, are readily digestible and enhance the quality of the food. Interesting medical research suggests that coconut oil is beneficial as part of AIDS treatment.
- Endosperm can be shredded and dried (and sometimes sweetened)—which is known as desiccated coconut.
- Sap can be tapped from the inflorescence and drunk fresh (toddy) or boiled to produce sugar (jaggery); toddy can be fermented and distilled to alcohol (arrack) or to vinegar.
- The haustorium inside the sprouted nut slightly resembles an “apple”.
- Coconut heart can be obtained from any palm more than three years old and heart from a mature palm can produce up to 70 side salads. When fresh, it is sweeter and “nuttier” than heart-of-palm from other species (destructive, but recommended for those areas where palms are over-aged or are threatened by lethal yellowing disease and need to be replaced by high yielding, disease resistant varieties).

- Coconut pollen, collected naturally by bees or mechanically by plant breeders, can be found in health food stores.

Corypha utan (syn. *C. eltata*) – Gebang palm (solitary – Indonesia, Malaysia, Phillipines). Sap from inflorescence used to make wine and sugar; edible palm heart (destructive); edible fruit.

Cryosophila nana - Root-spine palm (solitary - Mexico). Fruit eaten fresh or fermented into wine.

C. williamsii – Mojarilla is local name (solitary – Honduras). Edible palm heart (destructive).

Cyphosperma tanga – Tangga is local name (Fiji). Seed and palm heart edible.

Daemonorops cristata - Rattan palm, wi getah is local name (clustering/climbing - Sarawak). Fruit exudates used as gum; fruit eaten by children.

D. didymophylla - Rattan palm, wi getah and rotan jernang are local names (clustering/climbing - Sarawak). Sarcotesta sweet and juicy; fruit used in traditional medicine.

D. fissa - Rattan palm, rotan kotok is local name (clustering/climbing - Sarawak). Fruit slightly sweet, edible; palm heart edible, sold locally (non-destructive).

D. periacantha - Rattan palm, wi empunok is local name (clustering/climbing - Sarawak). Edible palm heart (non-destructive) and fruit.

D. scapigera - Rattan palm (clustering/climbing - Borneo). Edible fruit.

Daemonorops spp. – Rattan palms (clustering/climbing – Southeast Asia). Fruit and palm heart (non-destructive) of many species edible.

Desmoncus cirrhiferus – New World rattan palm, matamba and bora negra are local names (clustering/climbing – Colombia, Ecuador). Fruit edible.

Dypsis ampasindavae – Lavaboka is local name; *D. ankaizinensis* – laboka and hovatra are local names; *D. basilonga* – madiovo zona is local name; *D. canaliculata* – lopaka and

- monimony are local names; *D. hovomantsina* – hovomantsina is local name; *D. ligulata*; *D. perrieri* – besofina and menamosona are local names; *D. pilulifera* – ovomamy is local name; *D. prestoniana* – tavilo is local name; *D. tsaratananensis* – kindro is local name; *D. tsaravoasira* – tsaravoasira is local name (Madagascar). Edible palm heart.
- D. baronii* – farihazo and tongalo are local names; *D. madagascariensis* – hirihiry and kizohazo are local names; *D. utilis* – vonitra is local name (Madagascar). Edible fruit and palm heart.
- Eleiodoxa conferta* (clustering, closely related to *Salacca* - Indonesia, Malaysia). Edible fruit, used to make pickles and relishes; edible palm heart (non-destructive).
- Eugeissona brachystachys* – Tahan bertam is local name (clustering – Peninsular Malaysia – requires tropical climate). Edible immature endosperm.
- E. insignis* – Pantu kejatau is local name (clustering – Sarawak – requires tropical climate). Palm heart and young fruit edible (non-destructive).
- E. tristis* – Bertam is local name (clustering – Peninsular Malaysia, Thailand – requires tropical climate). Edible immature fruit.
- E. utilis* – Nanga is local name (clustering – Borneo – requires tropical climate). Palm heart edible (non-destructive); purple flower pollen used as condiment.
- Euterpe catinga* (Colombia, Venezuela, Peru, Brazil – requires tropical climate). Fruits used to make drink.
- E. edulis* – Assai palm, palmito, jucara, yayin (solitary - Ecuador, Argentina – requires tropical climate). Reduced to rarity through commercial harvesting (destructive) of heart-of-palm; named “edulis” for its edible cabbage.
- E. oleracea* - Assai or acai palm (clustering – Brazil – requires tropical climate). Fruit used locally to make a popular thick liquid called acai or assai; terminal bud also edible.
- E. precatoria* – Paná is local name (Amazonia – requires tropical climate). Edible palm heart.
- Gastrococos crispera* - Cuban belly palm (solitary - Cuba). Endosperm of seeds sometimes eaten in Cuba, which reportedly tastes like coconut.
- Geonoma* spp. (solitary - Central and South America). Reduced to rarity due to harvesting of edible cabbage (destructive).
- Gulubia cylindrocarpa* – Niulip is local name (solitary – Vanuatu – requires tropical climate). Edible fruit and palm heart (destructive).
- Heterospathe elata* - Sagisi palm (solitary - Phillipines). Seed sometimes used as a substitute for betelnut.
- H. elmeri* (solitary – Phillipines). Seed sometimes used as a substitute for betelnut.
- Hyophorbe* spp. - Bottle and spindle palms (solitary - Mascarene Islands). Edible seeds.
- Hyphaene dichotoma* (syn. *H. indica*) – Indian doum palm, oka mundel is local name (solitary – India). Fibrous fruit mesocarp and unripe kernel eaten.
- H. petersiana* – African ivory nut palm (solitary – tropical Africa). Palm wine made by fermenting mesocarp pulp and from sap by tapping flower bud (non-destructive); fibrous mesocarp also eaten fresh; palm wine distilled into spirits; palm heart edible (destructive).
- H. thebaica* – Doum or gingerbread palm (solitary - Coastal northern and eastern Africa). Second common name comes from the flavor of the fruit.
- Iriarteia* spp. – Stilt-root palms (solitary - Central and South America – requires tropical climate). Edible terminal bud (destructive).
- Juania australis* - Chonta is local name (solitary - Juan Fernandez Islands). Edible fruit.
- Jubaea chilensis* - Chilean wine palm (solitary - Chile - adapted to Mediterranean climates and unsuitable for humid tropics). Sweet sap from which wine, palm honey, or sugar can

be produced (destructive); edible fruit called “coquito nuts” which taste like coconut.

Jubaeopsis caffra - Kaffir or pandoland palm (clustering - South Africa - not suited to humid tropics). Edible seeds.

Kentiopsis pyriformis (solitary – New Caledonia – requires tropical climate). Destruction of this palm for its edible heart has resulted in its critical endangerment.

Latania spp. - Latan palms (solitary - Mascarene Islands). Edible seeds.

Leopoldinia piassaba – Piassaba and chiquichique are local names (solitary – Colombia, Venezuela, Brazil). Thin flesh of fruit agitated with water to make a popular local drink.

Licuala valida – Pala (solitary – Sarawak). Palm heart edible (destructive).

Linospadix monostachya - Walking stick palm (solitary – northern Australia). Long strings of waxy, red, ovoid fruit are pleasant to chew but not substantial as food.

Livistona australis - Australian fan palm (solitary - Australia). Young tender leaves edible (non-destructive).

Livistona spp. (solitary - Australia). Edible cabbage (destructive).

Loxococcus rupicola - Dotalu is local name (Ceylon, Sri Lanka). Seeds used as substitute for betelnut; edible palm heart.

Marojejya insignis – menamosa and beondroka are local names (solitary - Madagascar – requires tropical climate). Edible palm heart (destructive).

Mauritia flexuosa - Ita palm or ‘Tree of Life’ (solitary - South America – requires tropical climate). Fruit edible after cooking; edible sap; pulp can be eaten directly or dried and made into flour or fermented into alcohol (destructive).

Mauritiella aculeata (clustering - South America – requires tropical climate). Fruit edible after cooking.

Nannorrhops ritchiana - Mazari palm (clustering - Middle East, Pakistan, Afghanistan - not suited to humid tropics). Edible seeds, harvested locally; very young leaves eaten as a vegetable, raw or cooked.

Neoveitchia storckii (solitary - Fiji). Immature fruit edible.

Nypa fruticans - Mangrove palm or nipah, golpata is local name (clustering - Asia, Western Pacific). Sweet sap from inflorescence can be boiled to produce sugar; immature fruit edible.

Oenocarpus bacaba (syn. *Jessenia bacaba*) - Bacaba wine palm (solitary - Central America to Brazil/Bolivia – requires tropical climate). Fruit is source of colorless, sweet oil; fruit also fermented into wine.

O. bataua (syn. *Jessenia polycarpa* – Trinidad to Panama); *O. distichus* (Brazil). [both require tropical climate] Edible fruit; sap used locally as a beverage or boiled as oil.

O. distichus – Bacaba palm (solitary – Brazil, Bolivia – requires tropical climate). Fruit used to make a beverage.

O. mapora (syn. *O. multicaulis*)– Jephue isá is local name (solitary – Costa Rica, Panama, Colombia, Venezuela, Peru, Bolivia, Brazil – requires tropical climate). Edible fruits.

Oncosperma horridum – Nibong (clustering – Sarawak). Palm heart edible (non-destructive).

O. tigillarum (syn. *O. filamentosum*) - Nibung palm or katu kittul (clustering - Sumatra, Borneo, Java, peninsular Malaysia). Heart used as a vegetable (cooked or raw) and in salads (non-destructive).

Oncosperma spp. - (solitary or clustering). Seeds sometimes used as a substitute for betelnut in the Phillipines.

Parajubaea cocoides, *P. torallyi* - (solitary - Ecuador to Colombia - not suited to humid tropics). Edible fruit (endocarps), with the local names of “coco”, “coquillo”, “janchicoco” or “monococo”; local people also make a refreshing drink from the sap.

- Pelagodoxa henryana* - (solitary - Marquesas Islands – requires tropical climate). Edible seeds.
- Phoenix acaulis* – Date palm, khajur is local name (solitary – India). Edible fruit and heart (destructive).
- P. canariensis* - Canary Island date palm (solitary - Canary Islands). Fruit have been eaten by humans in times of need and used as animal fodder in the Canary Islands; sap is still extensively extracted in La Gomera (Canaries) to produce “Miel de Palma”, which is the condensed sap that tastes somewhat like maple syrup.
- P. dactylifera* - Edible or ‘true’ date palm (solitary or clustering - North Africa, Middle East, India - not suited to humid tropics). Fruit is of singular importance, as it is a staple part of the diet of millions of people; sap from tapped inflorescence used to make sugar (non-destructive).
- P. farinifera* – Date palm; *P. loureirii* – Date palm, khajoor is local name; *P. paludosa* – Date palm, hantal is local name (solitary - India). Edible fruit.
- P. pusila* - Date palm (solitary). Edible fruit.
- P. reclinata* - Senegal date palm (clustering - tropical Africa). Sap from tapped inflorescence used to make sugar (non-destructive); edible fruit and seeds; roasted seeds used as coffee substitute.
- P. sylvestris* - Silver date or sugar date palm, khajuriis and thakil are local names (solitary – India, Nepal). Sap from tapped inflorescence used to make wine or sugar (non-destructive); edible fruit.
- P. zeylanica* - Date palm, indi is local name (solitary – Sri Lanka). Edible fruit.
- Phytelephas macrocarpa* (syn. *P. microcarpa*) – American ivory nut palm, yarina and col ecu are local names (solitary - South America – source of vegetable ivory – requires tropical climate). Palatable liquid in immature fruit; immature fruit endosperm also edible.
- Pinanga duperreana* – Sla condor is local name (Kampuchea, Laos, Vietnam). Edible palm heart; nuts used a betel substitute.
- P. mooreana* – Pinang murind is local name (Sarawak). Fruit edible.
- Pinanga* spp. - Pinang palms (solitary or clustering - southern China, northern India, Southeast Asia, Phillipines, Indonesia, New Guinea). Seeds sometimes used as substitute for betelnut.
- Plectocomiopsis geminiflora* – Rattan palm, ialis and rotan pa are local names (clustering/climbing – Malaysia; Indonesia; Brunei; Thailand). Palm heart edible (non-destructive).
- Polyandrococos caudescens* - Buri palm (solitary - Brazil). Succulent edible fruit.
- Prestoea* spp. (solitary – Central America, Puerto Rico). Reduced to rarity in parts of their ranges due to harvesting of edible cabbage (destructive).
- Pritchardiopsis jeanneneyi* (solitary – New Caledonia). Destruction of this palm for its edible heart has resulted in its near extinction.
- Pseudophoenix ekmanii* – Cacheo is local name (solitary – Dominican Republic). Former source of palm wine by felling tree (destructive).
- P. vinifera* - Cherry or wine palm, cacheo and katié are local names (solitary – Dominican Republic, Haiti). Sweet sap was once extracted by tapping the bulge in the trunk and fermented into wine (damaging) or felling the tree (destructive).
- Ptychococcus* spp. (solitary - New Guinea, Solomon Islands). Edible seeds.
- Raphia hookeri*, *R. vinifera* - Raffia palms (clustering - Africa). Juice produced after removing immature inflorescence used to make palm wine.
- Ravenea albicans* – hozatsiketra is local name; *R. dransfieldii* – anivo and ovotsarorona are local names; *R. glauca* – anivo and sihara are

- local names (solitary – Madagascar). Edible palm heart (destructive).
- R. sambiranensis* – anivo and mafabely are local names (solitary – Madagascar). Edible fruit and palm heart (destructive).
- Rhopalostylis sapida* - Nikau palm (solitary - New Zealand, Chatham Islands - not adapted to hot, humid tropics). Young inflorescence, sap, and heart (destructive) edible; pith is slightly laxative and was eaten by pregnant women to relax pelvic muscles, and the sap was drunk as a further aid to ease labour in childbirth.
- Roystonea* spp. (syn. *Oreodoxa* spp.) - Royal palms (solitary - southern Florida, Caribbean, Central and South America). Many used as a source of cabbage (destructive); fruits are a source of oil.
- Sabal mexicana* - Mexican sabal palm, jippa joppa, palma de sombrero, soyate (solitary – southern Texas, Mexico). Shoots, fruit, and especially heart (destructive) edible.
- S. palmetto* - Sabal or cabbage palm (solitary - southeastern U. S., Bahamas, West Indies). Terminal bud harvested for cabbage (destructive); fruit edible but stringent.
- S. pumos* (solitary- Mexico). Edible fruit.
- Salacca affinis* – Salak, ridan are local names (clustering – Malaysia, Indonesia). Edible fruit and palm heart (non-destructive).
- S. glabrescens* – Salak is local name (clustering – Peninsular Malaysia, Thailand). Edible fruit.
- S. vermicularis* – Kepla is local name (clustering – Borneo). Edible fruit and palm heart (non-destructive).
- S. wallichiana* (clustering – Peninsular Malaysia, Thailand; Vietnam; Laos; Kampuchea; China; Myanmar). Edible fruit used in curry.
- S. zalacca* – Salak is local name (clustering – Java and Sumatra). Edible fruit.
- Salacca* spp. - Salak or snake palms (clustering - Indonesia, Malaysia). Edible fruit and nuts in many other species.
- Sclerosperma* spp. Edible seeds.
- Serenoa repens* - Saw palmetto (clustering - southeastern U. S.). Fruit is edible and is used medicinally to treat prostate cancer, among other things; honey from bees that visit the flowers is prized.
- Syagrus cardenasii* – Corocito is local name (Bolivia). Edible fruit.
- S. comosa* – Babo is local name (solitary - Brazil). Edible fruit and palm heart (destructive).
- S. coronata* - Licury palm; *S. flexuosa* – Acum is local name (solitary - Brazil). Edible fruit.
- S. oleracea* – Catolé is local name (solitary – Brazil). Edible fruit and palm heart.
- S. romanzoffiana* – Queen palm, pindó is local name (solitary – Brazil, Paraguay, Argentina, Uruguay, Bolivia). Edible fruit and palm heart (destructive).
- S. schizophylla* - Arikury palm, aricuriroba is local name (solitary - Brazil). Edible fruit.
- S. smithii* – Catolé is local name (solitary – Colombia, Peru, Brazil). Edible seeds.
- Trachycarpus fortunei* - Chinese windmill or chusan palm (solitary or clustering – China – not adapted to humid tropics). Unopened inflorescences eaten raw or cooked; edible flowers; roots, leaves, and flowers contain medicinal compounds.
- Veitchia arecina* – Veitchia palm (solitary – Vanuatu). Palm heart harvested locally for tourist restaurants (destructive).
- V. joannis* – Joannis palm, niusawa is local name (solitary – Fiji). Seed and palm heart edible (destructive).
- V. vitiensis* – Kaivatu is local name (solitary – Fiji). Palm heart (destructive), seed, and inflorescence all edible.
- Voanioala gerardii* – Forest coconut palm, voanioala is local name (solitary – Madagascar). Edible palm heart (destructive).

Washingtonia filifera - California fan palm, desert palm (solitary - California, Arizona – not adapted to humid tropics). Edible fruit.

W. robusta - Mexican fan palm (solitary - Mexico, Baja California). Edible fruit.

Welfia spp. (solitary – Central America – requires tropical climate). Reduced to rarity in parts of their ranges due to harvesting of edible cabbage (destructive).

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Table 1. Palms with edible vegetative parts.

<u>Destructive cabbage</u>	<u>Destructive cabbage (cont.)</u>	<u>Non-destr. cabbage (cont.)</u>
<i>Acanthophoenix rubra</i>	<i>Licuala valida</i>	<i>Chamaerops humilis</i>
<i>Acrocomia aculeata</i>	<i>Livistona</i> spp.	<i>Cyphosperma tanga</i> ³
<i>Alloschmidia glabrata</i>	<i>Marojejya insignis</i>	<i>Daemonorops</i> spp.
<i>Archontophoenix</i> spp.	<i>Mauritia flexuosa</i>	<i>Eleiodoxa conferta</i>
<i>Areca listeri</i>	<i>Phoenix acaulis</i>	<i>Eugeissona insignis</i>
<i>A. macrocalyx</i>	<i>Prestoea</i> spp.	<i>E. utilis</i>
<i>Areca</i> spp. (Phillipines)	<i>Pritchardiopsis jeanneneyi</i>	<i>Euterpe oleracea</i>
<i>Arenga pinnata</i>	<i>Ravenea albicans</i>	<i>E. precatoria</i> ³
<i>A. undulatifolia</i>	<i>R. sambiranensis</i>	<i>Oncosperma horridum</i>
<i>Astrocaryum mexicanum</i>	<i>Rhopalostylis sapida</i>	<i>O. tigillarum</i>
<i>Attalea cohune</i>	<i>Roystonea</i> spp.	<i>Pinanga duperreana</i> ³
<i>A. maripa</i>	<i>Sabal mexicana</i>	<i>Plectocomiopsis geminiflora</i>
<i>Borassodendron borneense</i>	<i>S. palmetto</i>	<i>Salacca affinis</i>
<i>Borassus aethiopium</i>	<i>Syagrus comosa</i>	<i>S. vermicularis</i>
<i>B. flabellifer</i>	<i>S. oleracea</i>	
<i>B. madagascariensis</i>	<i>S. romanzoffiana</i>	Other non-destructive uses:
<i>Caryota no</i>	<i>Trachycarpus fortunei</i>	
<i>C. rumphiana</i>	<i>Veitchia arecina</i>	<u>Inflorescence</u>
<i>C. urens</i>	<i>V. joannis</i>	<i>Chamaedorea elegans</i>
<i>Clinostigma harlandii</i>	<i>V. vitiensis</i>	<i>C. tepejilote</i>
<i>Cocos nucifera</i>	<i>Voanioala gerardii</i>	<i>Rhopalostylis sapida</i>
<i>Corypha utan</i>	<i>Welfia</i> spp.	<i>Veitchia vitiensis</i>
<i>Cryosophila williamsii</i>		
<i>Dypsis</i> spp. (Madagascar) ¹	<u>Non-destructive cabbage</u>	<u>Immature leaf</u>
<i>Euterpe edulis</i>	<i>Arenga microcarpa</i>	<i>Coccothrinax argentea</i>
<i>Geonoma</i> spp.	<i>Arenga obtusifolia</i>	<i>Livistona australis</i>
<i>Gulubia cylindrocarpa</i>	<i>Astrocaryum jauari</i> ²	<i>Nannorrhops ritchiana</i>
<i>Hyphaene petersiana</i> ²	<i>Bactris gasipaes</i>	
<i>Iriarte</i> spp.	<i>Calamus</i> spp.	<u>Pollen</u>
<i>Kentiopsis pyriformis</i>	<i>Caryota mitis</i>	<i>Eugeissona utilis</i>

¹ Some of these species may be clustering palms; for those that are clustering, harvesting of palm hearts would not be destructive.

² This species, although multi-trunked, is not clustering and, therefore, the harvesting of a “branch” would be considered destructive.

³ Growth habit for these species is unknown; therefore, it is also unknown if harvesting palm heart of these species is destructive or non-destructive.

Table 2. Palms with edible fruit.

<u>Eaten raw</u>	<u>Eaten raw (continued)</u>	<u>Eaten raw (continued)</u>
<i>Acrocomia aculeata</i>	<i>Daemonorops cristata</i>	<i>Salacca</i> spp.
<i>Aiphanes</i> spp.	<i>D. didymophylla</i>	<i>Serenoa repens</i>
<i>Allagoptera arenaria</i>	<i>D. fissa</i>	<i>Syagrus cardenasii</i>
<i>A. brevicalyx</i>	<i>D. periacantha</i>	<i>S. comosa</i>
<i>A. campestris</i>	<i>D. scapigera</i>	<i>S. coronata</i>
<i>A. leucocalyx</i>	<i>Daemonorops</i> spp. (SE Asia)	<i>S. flexuosa</i>
<i>Aphandra natalia</i>	<i>Desmoncus cirrhiferus</i>	<i>S. oleracea</i>
<i>Astrocaryum acaule</i>	<i>Dypsis baronii</i>	<i>S. schizophylla</i>
<i>A. aculeatum</i>	<i>D. madagascariensis</i>	<i>S. smithii</i>
<i>A. campestre</i>	<i>D. utilis</i>	<i>Syagrus</i> spp. (South America)
<i>A. murumuru</i>	<i>Eleiodoxa conferta</i>	<i>Washingtonia filifera</i>
<i>A. tucuma</i>	<i>Eugeissona brachystachys</i>	<i>W. robusta</i>
<i>A. vulgare</i>	<i>E. insignis</i>	
<i>Attalea allenii</i>	<i>E. tristis</i>	<u>Fruit eaten cooked</u>
<i>A. butyracea</i>	<i>Euterpe catinga</i>	<i>Bactris gasipaes</i>
<i>A. cohune</i>	<i>Gulubia cylindrocarpa</i>	<i>B. guineensis</i>
<i>A. crassispatha</i>	<i>Hyophorbe</i> spp.	<i>B. major</i>
<i>A. maripa</i>	<i>Hyphaene dichotoma</i>	<i>B. maraja</i>
<i>A. martiana</i>	<i>H. petersiana</i>	<i>Cocos nucifera</i>
<i>A. spectabilis</i>	<i>H. thebaica</i>	<i>Mauritia flexuosa</i>
<i>Bactris brongniartii</i>	<i>Juania australis</i>	<i>Mauritiella aculeata</i>
<i>B. concinna</i>	<i>Linospadix monostachya</i>	
<i>B. plumeriana</i>	<i>Maximiliana regia</i>	<u>Fruit eaten pickled</u>
<i>Borassodendron borneense</i>	<i>Nannorrhops ritchiana</i>	<i>Calamus rotang</i>
<i>Borassus aethiopium</i>	<i>Neoveitchia storckii</i>	<i>Eleiodoxa conferta</i>
<i>B. flabellifer</i>	<i>Nypa fruticans</i>	
<i>Brahea aculeata</i>	<i>Oenocarpus bataua</i>	<u>Fruit made into fresh drink</u>
<i>B. edulis</i>	<i>O. mapora</i>	<i>Euterpe oleracea</i>
<i>B. dulcis</i>	<i>Phoenix acaulis</i>	<i>Leopoldinia piassaba</i>
<i>Butia capitata</i>	<i>P. canariensis</i>	<i>O. distichus</i>
<i>B. eriospatha</i>	<i>P. dactylifera</i>	<i>Phytelephas macrocarpa</i>
<i>B. yatay</i>	<i>P. farinifera</i>	
<i>Calamus paspalanthus</i>	<i>P. pusila</i>	<u>Fruit processed into jelly</u>
<i>C. rotang</i>	<i>P. reclinata</i>	<i>Butia capitata</i>
<i>Calamus</i> spp. (SE Asia)	<i>P. sylvestris</i>	
<i>Calospatha scortechinii</i>	<i>P. zeylanica</i>	<u>Fruit fermented into wine</u>
<i>Carpoxyton macrospermum</i>	<i>Phytelephas macrocarpa</i>	<i>Bactris guineensis</i>
<i>Chamaerops humilis</i>	<i>Pinanga mooreana</i>	<i>B. major</i>
<i>Clinostigma harlandii</i>	<i>Polyandrococos caudescens</i>	<i>B. maraja</i>
<i>Cocos nucifera</i>	<i>Ravenea sambiranensis</i>	<i>Cryosophila nana</i>
<i>Corypha utan</i>	<i>Sabal palmetto</i>	<i>H. petersiana</i>
<i>Cryosophila nana</i>	<i>Sabal pumos</i>	<i>Oenocarpus bacaba</i>

Table 3. Palms with edible seeds.

<u>Eaten as food</u>	<u>Eaten as food (cont.)</u>	<u>Chewed as stimulant</u>
<i>Acrocomia aculeata</i>	<i>Hyphaene dichotoma</i>	<i>Actinorytis callaparia</i>
<i>Aiphanes</i> spp.	<i>Jubaea chilensis</i>	<i>Adonidia merrillii</i>
<i>Allagoptera leucocalyx</i>	<i>Jubaeopsis caffra</i>	<i>Areca catechu</i>
<i>Arenga obtusifolia</i>	<i>Latania</i> spp.	<i>A. concinna</i>
<i>A. pinnata</i>	<i>Nannorrhops ritchiana</i>	<i>A. guppyana</i>
<i>Attalea cohune</i>	<i>Parajubaea cocoides</i>	<i>A. ipot</i>
<i>Balaka longirostris</i>	<i>P. torallyi</i>	<i>A. macrocalyx</i>
<i>Borrassodendron borneense</i>	<i>Pelagodoxa henryana</i>	<i>Areca</i> spp. (SE Asia)
<i>Borassus aethiopium</i>	<i>Phytelephas macrocarpa</i>	<i>Calamus tonkinensis</i>
<i>B. flabellifer</i>	<i>Ptychococcus</i> spp.	<i>Heterospathe elata</i>
<i>Cyphosperma tanga</i>	<i>Salacca</i> spp.	<i>H. elmeri</i>
<i>Eugeissona brachystachys</i>	<i>Sclerosperma</i> spp.	<i>Loxococcus rupicola</i>
<i>Gastrococos crispa</i>	<i>Veitchia vitiensis</i>	<i>Oncosperma</i> spp.
<i>Hyophorbe</i> spp.		<i>Pinanga</i> spp.

Table 4. Palms with edible sap.

Destructive		
<u>Drunk fresh</u>	<u>Boiled into honey</u>	<u>Fermented into wine (cont.)</u>
<i>Mauritia flexuosa</i> ¹	<i>Jubaea chilensis</i>	<i>Jubaea chilensis</i>
		<i>Pseudophoenix ekmanii</i>
<u>Dried into sugar</u>	<u>Fermented into wine</u>	<i>P. vinifera</i>
<i>Jubaea chilensis</i>	<i>Attalea butyracea</i>	
Non-destructive		
<u>Drunk fresh</u>	<u>Dried into sugar</u>	<u>Fermented to wine (cont.)</u>
<i>Arenga pinnata</i>	<i>Arenga pinnata</i>	<i>Caryota urens</i>
<i>A. wightii</i>	<i>Borassus flabellifer</i>	<i>Cocos nucifera</i>
<i>Borassus aethiopium</i>	<i>Nypa fruticans</i>	<i>Phoenix sylvestris</i>
<i>B. flabellifer</i>	<i>Phoenix dactylifera</i>	<i>Raphia hookeri</i>
<i>Caryota urens</i>	<i>P. reclinata</i>	<i>R. vinifera</i>
<i>Calamus vanauatuensis</i>	<i>P. sylvestris</i>	
<i>Cocos nucifera</i>		<u>Fermented into vinegar</u>
<i>Corypha utan</i>	<u>Fermented into wine/alcohol</u>	<i>Bactris guineensis</i>
<i>Hyphaene petersiana</i>	<i>Acrocomia aculeata</i>	<i>B. major</i>
<i>Oenocarpus bataua</i>	<i>Arenga pinnata</i>	<i>B. maraja</i>
<i>O. distichus</i>	<i>Bactris guineensis</i>	<i>Borassus flabellifer</i>
<i>Parajubaea cocoides</i>	<i>B. major</i>	<i>Caryota urens</i>
<i>P. torallyi</i>	<i>B. maraja</i>	<i>Cocos nucifera</i>
<i>Rhopalostylis sapida</i>	<i>Borassus flabellifer</i>	<u>Boiled into honey/syrup</u>
		<i>Phoenix canariensis</i>

¹ Sap harvest method for this species unknown