

*Pourouma cecropiifolia*

[Synonyms : *Pourouma cecropiaefolia*, *Pourouma edulis*, *Pourouma multifida*, *Pourouma sapida*, *Pourouma uvifera*]

**AMAZON TREE-GRAPE** is a tree. Native to the Brazilian Amazon region of South America it has white flowers.

It is also known as Amazon grape, *Baacohe* (Amazonian), *Caimarôn* (Colombian, French, French Guianese), *Caimarôn silvestre* (Colombian), *Caime* (Colombian), *Camuirro* (Colombian), *Cucura* (Brazilian, Colombian, Spanish), Grape tree, *Hiye* (Colombian), *Imbauba de cheiro* (Brazilian), *Imbauba-de-vinho* (Brazilian), *Imbauba mansa* (Brazilian), *Joyahiye* (Colombian), *Puruma* (Brazilian, Colombian), *Sirpe* (Colombian), *Uvilla* (Amazonian, Peruvian), *Uva* (Colombian), *Uva caimarôna* (Colombian), and *Uvilla* (Peruvian)

The leaflets are aromatic when crushed. The purplish-red fruit skin is inedible but peels easily. *Cecropiifolia* is made up of the genus name *Cecropia* and Latin *-folia* (leaved) components meaning ‘with leaves similar to those of that (trumpet wood) genus’.

The tree was being cultivated for its small, wintergreen-smelling berries by local Indian tribes long before the Spanish set foot on American soil and today it can be found growing in plantations, especially in Brazil. In addition to the edible, grape-like flesh that is eaten raw, in preserves or made into wine, the fruit’s large seeds when roasted have also offered a coffee substitute. (Unlike grapes, the skin which peels off easily is inedible.)

The lightweight wood, which is non-durable, has been used for paper pulp or for making charcoal.

Medicinally, records indicate that at least one local Amazonian Indian tribe has used root scrapings to induce permanent sterility. Some local tribes have also treated various eye diseases with an extract from leaf buds.