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Solanum pimpinellifolium

[Synonyms : *Lycopersicon esculentum pimpinellifolium*, *Lycopersicon pimpinellifolium*,
Lycopersicon racemigerum, *Lycopersicum pimpinellifolium*]

CURRENT TOMATO is an annual or perennial. Native to the Andes in South America it has berry-sized fruit with tiny seeds.

It is also known as Cherry tomato, Gold currant tomato, *Marjatomaatti* (Finnish), and Red currant tomato.

Oil can be extracted from the seeds.

Pimpinellifolium is made up of the genus name *Pimpinella* and Latin *-folia* (leaved) components meaning 'with leaves like those of *Pimpinella* species.

This perennial arrived in India via Britain and is cultivated there for its edible fruit.

The sweet-tasting fruit can be eaten as a fruit or a vegetable raw, cooked (in savoury dishes) or dried.

Apparently the edible seed oil has been used in making soap.

Medicinally, the plant is used in homoeopathy for treating severe headaches and rheumatism.

Rapid application of the sliced fruit has been recommended by herbalists as an effective treatment for burns, scalds and sunburn, while a root decoction has been prescribed for easing toothache.