

# **Anacardium occidentale L., 1753**

## **(Anacardier)**

**Identifiants : 2335/anaocc**

**Association du Potager de mes/nos Rêves (<https://lepotager-demesreves.fr>)**

**Fiche réalisée par Patrick Le Ménahèze**

**Dernière modification le 28/04/2024**

- **Classification phylogénétique :**

- **Clade : Angiospermes ;**
- **Clade : Dicotylédones vraies ;**
- **Clade : Rosidées ;**
- **Clade : Malvidées ;**
- **Ordre : Sapindales ;**
- **Famille : Anacardiaceae ;**

- **Classification/taxinomie traditionnelle :**

- **Règne : Plantae ;**
- **Division : Magnoliophyta ;**
- **Classe : Magnoliopsida ;**
- **Ordre : Sapindales ;**
- **Famille : Anacardiaceae ;**
- **Genre : Anacardium ;**

- **Synonymes : x (=) basionym, Acajuba occidentalis (L.) Gaertn. 1788, Anacardium microcarpum Ducke 1922, Cassuvium pomiferum Lam. 1783 ;**

- **Synonymes français : pomme cajou (pomme de cajou) {fruit, ou plutôt faux-fruit}, anacardier, noyer de cajou, noix de cajou {fruit}, noix de cajou miniature {fruit}, cajou {fruit}, acajou à pomme, anacardier Cardole, gomme d'acajou, noix d'acajou {fruit}, poire d'acajou {fruit, ou plutôt faux-fruit}, anacarde ;**

- **Nom(s) anglais, local(aux) et/ou international(aux) : cashew, cashewnut (cashew nut), cadju gum, cashew apple, cashew pear, Chasawa gum , yao guo (cn transcrit), acajoeboom (nl), westindische Nierenboom (nl), Kashu (de), Acajubaum (de), Kaschubaum (de), Nierenbaum (de), acaiju (pt), acaju (pt), acajaiba (pt), acajauba (pt), acajuiba (pt), caju-açu (pt), caju-assu (pt), caju-do-campo (pt), caju-manso (pt), casca-antidiabética (pt), oacaju (pt), caju (pt), cajueiro (pt), acaju (es), acayoba (es), acayocha (es), cacho (es), caju (es), casha (es), cashu (es), casu (es), cayo (es), cayutero (es), jocote maranon (es), maranon (es), merei (es), merey (es), nucnu baras (es), nucnu bares (es), nuez de la India (es), pajui (es), pajuill (es), nuez del Brasil (es), uaipinu (es), anacardo (es), cajuil (es), meri (es), pajuill (es), maranon (es,mx), merey (es), cashew (sv), cajuil (Antilles), caju del campo (br), cajuado (br), caju-gaha (si), mundiri-maram (local), gajus (ms), merei (ve), merli (ve) ;**



- **Note comestibilité : \*\*\*\*\***

- **Rapport de consommation et comestibilité/consommabilité inférée (partie(s) utilisable(s) et usage(s) alimentaire(s) correspondant(s)) :**

**Fruit<sup>2(+),27(+x)</sup> (faux-fruits<sup>(dp\*)</sup> mûrs crus<sup>{(27(+x)}</sup> ou cuits<sup>(dp\*)</sup> [nourriture/aliment<sup>{(2(+)</sup> et base boissons/breuvage<sup>{(2(dp\*)}</sup>] ; graines<sup>27(+x)</sup> (noix<sup>2(+)</sup> mûres crues ou cuites<sup>27(+x)</sup> (grillées<sup>27(+x)</sup>μ/roties/torréfiéesμ<sup>{(dp\*)</sup> [nourriture/aliment<sup>{(2(+)}</sup>]) et tronc (extrait (sève)<sup>{(dp\*)</sup> : gomme<sup>2(+),27(+x)</sup> {sucré<sup>27(+x)</sup>}) comestible.**

**Détails :**

**Plante cultivée et objet de commerce<sup>{(27(+x)}</sup> international<sup>(dp\*)</sup> ; la noix de cajou est également utilisée pour fabriquer un lait végétal<sup>{(dp\*)</sup>.**

**La "pomme" charnue est comestible mais acide jusqu'à très mûre. Il est utilisé pour les confitures et les boissons. Il est également confit, transformé en chutney et cornichons. La noix est consommée après une bonne torréfaction. Ils sont également pilés et utilisés comme repas. Les jeunes pousses et feuilles sont comestibles. Ils sont cueillis pendant la saison**

*des pluies et consommés frais avec des plats chauds et épicés. ATTENTION L'huile de la noix peut faire des cloques sur la peau jusqu'à ce qu'elle soit rôtie. La pomme est utilisée pour faire des spiritueux*

Partie testée : fruit<sup>{}{(0+x)} (traduction automatique)</sup>

Original : Fruit<sup>{}{(0+x)}</sup>

Taux d'humidité	Énergie (kj)	Énergie (kcal)	Protéines (g)	Pro-vitamines A (µg)	Vitamines C (mg)	Fer (mg)	Zinc (mg)
84.7	213	51	0.8	0.12	265	1.0	0.2



**ATTENTION : la coque de la graine est extrêmement agressive pour les muqueuses. Voir genre *Anacardium* pour plus d'informations<sup>{}{{(dp\*)}}</sup>. ATTENTION : la coque de la graine est extrêmement agressive pour les muqueuses<sup>{}{(27+xx)}</sup>. Voir genre *Anacardium* pour plus d'informations<sup>{}{{(dp\*)}}</sup>.**

- Note médicinale : \*\*\*

- Illustration(s) (photographie(s) et/ou dessin(s)):



De gauche à droite :

Par Ko&#776;hler, F.E., Ko&#776;hler's Medizinal Pflanzen (1883-1914) Med.-Pfl. vol. 3 (1898), via plantillustrations  
Par Descourtilz, M.E., Flore [pittoresque et] médicale des Antilles (1821-1829) Fl. Méd. Antilles vol. 7 (1829), via plantillustrations

- Petite histoire-géo :

- Autres infos :

dont infos de "FOOD PLANTS INTERNATIONAL" :

- Statut :

*Un écrou mondial majeur. A présent principalement sur les stations de recherche en Papouasie-Nouvelle-Guinée. C'est très important en Inde et commun en Afrique. La coquille contient de l'anacordolique qui affecte les glandes salivaires et peut paralyser la mâchoire<sup>{}{(0+x)} (traduction automatique)</sup>.*

*Original : A major world nut. At present mainly on research stations in Papua New Guinea. It is very important in India and common in Africa. The shell contains anacordolic which affects the salivary glands and can paralyse the jaw<sup>{}{(0+x)}</sup>.*

- Distribution :

*C'est une plante tropicale. Il convient aux tropiques des basses terres mais atteindra environ 1200 m d'altitude. Il ne supporte bien que dans les zones sèches à cause de la brûlure des fleurs. Il a besoin d'emplacements chauds sans gel. Il pousse à des températures comprises entre 22 et 26 °C. Une pluviométrie de 1750 mm par an est considérée comme appropriée mais de bons rendements ont été obtenus avec des précipitations de 750 mm. Un espace plus large est nécessaire dans les zones plus sèches. Il peut pousser sur des sols pauvres. Il a besoin d'un bon drainage. Il résiste à la sécheresse. Il pousse au Sahel. Dans le sud de l'Inde, il pousse jusqu'à 1000 m d'altitude. Il peut pousser dans des endroits arides. Il convient aux zones de rusticité 11-12. Au Yunnan<sup>{}{(0+x)} (traduction automatique)</sup>.*

*Original : It is a tropical plant. It suits the lowland tropics but will grow up to about 1200 m altitude. It only bears*

*well in dry areas because of blight of the flowers. It needs warm frost free locations. It grows with temperatures between 22-26°C. A rainfall of 1750 mm per year is considered suitable but good yields have been obtained with rainfall of 750 mm. Wider spacing is needed in drier areas. It can grow on poor soils. It needs good drainage. It is drought resistant. It grows in the Sahel. In South India it grows up to 1000 m altitude. It can grow in arid places. It suits hardiness zones 11-12. In Yunnan<sup>[[0(+x)]</sup>.*

◦ **Localisation :**

*Afrique, Amazonie, Andamans, Angola, Aruba, Asie, Australie, Bahamas, Bangladesh, Belize, Bénin, Bolivie, Brésil\*, Burkina Faso, Cambodge, Cameroun, Caraïbes, Afrique centrale, Amérique centrale, Chine, Colombie, RD Congo, Cook îles, Costa Rica, Côte d'Ivoire, Cuba, Dominique, République dominicaine, Afrique de l'Est, Timor oriental, Équateur, El Salvador, Fidji, France, Guyane française, Polynésie française, Gabon, Ghana, Grenade, Guadeloupe, Guam, Guatemala, Guyanes, Guinée, Guinée, Guinée-Bissau, Guyane, Haïti, Honduras, Inde, Indochine, Indonésie, Côte d'Ivoire, Jamaïque, Kenya, Laos, Petites Antilles, Madagascar, Malawi, Malaisie, Marquises, Mexique, Mozambique, Myanmar, Nicaragua, Nigéria, Amérique du Nord, Pacifique, Panama, Papouasie-Nouvelle-Guinée, PNG, Pérou, Philippines, Porto Rico, Sahel, Samoa, Sao Tomé-et-Principe, Asie du Sud-Est, Sénégal, Sierra Leone, Singapour, îles Salomon, Somalie, Afrique du Sud, Afrique australe, Amérique du Sud, Sri Lanka, Sainte-Lucie, Suriname, Tahiti, Taiwan, Tanzanie, Thaïlande, Timor-Leste, Tonga, détroit de Torres, Ouganda, Vanuatu, Venezuela, Vietnam, Afrique de l'Ouest, Antilles, Yap, Zambie, Zimbabwe<sup>[[0(+x)] (traduction automatique)]</sup>.*

*Original : Africa, Amazon, Andamans, Angola, Aruba, Asia, Australia, Bahamas, Bangladesh, Belize, Benin, Bolivia, Brazil\*, Burkina Faso, Cambodia, Cameroon, Caribbean, Central Africa, Central America, China, Colombia, Congo DR, Cook Islands, Costa Rica, Côte d'Ivoire, Cuba, Dominica, Dominican Republic, East Africa, East Timor, Ecuador, El Salvador, Fiji, France, French Guiana, French Polynesia, Gabon, Ghana, Grenada, Guadeloupe, Guam, Guatemala, Guyanas, Guinea, Guinée, Guinée-Bissau, Guyana, Haïti, Honduras, India, Indochina, Indonesia, Ivory Coast, Jamaica, Kenya, Laos, Lesser Antilles, Madagascar, Malawi, Malaysia, Marquesas, Mexico, Mozambique, Myanmar, Nicaragua, Nigeria, North America, Pacific, Panama, Papua New Guinea, PNG, Peru, Philippines, Puerto Rico, Sahel, Samoa, Sao Tome and Principe, SE Asia, Senegal, Sierra Leone, Singapore, Solomon Islands, Somalia, South Africa, Southern Africa, South America, Sri Lanka, St Lucia, Suriname, Tahiti, Taiwan, Tanzania, Thailand, Timor-Leste, Tonga, Torres Strait, Uganda, Vanuatu, Venezuela, Vietnam, West Africa, West Indies, Yap, Zambia, Zimbabwe<sup>[[0(+x)]</sup>.*

◦ **Notes :**

*Il existe 8 à 11 espèces d'*Anacardium*. Ils poussent en Amérique tropicale. Il possède des propriétés antioxydantes, antidiabétiques et anti-ulcères<sup>[[0(+x)] (traduction automatique)]</sup>.*

*Original : There are 8-11 *Anacardium* species. They grow in tropical America. It has antioxidant, anti-diabetic and anti-ulcer properties<sup>[[0(+x)]</sup>.*

• **Nombre de graines au gramme : 0,14 ;**

• **Liens, sources et/ou références :**

- <sup>5</sup>"Plants For a Future" (en anglais) : [https://pfaf.org/user/Plant.aspx?LatinName=Anacardium\\_occidentale](https://pfaf.org/user/Plant.aspx?LatinName=Anacardium_occidentale) ;

*dont classification :*

- "The Plant List" (en anglais) : [www.theplantlist.org/tpl1.1/record/kew-2635912](http://www.theplantlist.org/tpl1.1/record/kew-2635912) ;  
◦ "GRIN" (en anglais) : <https://npgsweb.ars-grin.gov/gringlobal/taxon/taxonomydetail?id=3060> ;

*dont livres et bases de données : <sup>27</sup>Dictionnaire des plantes comestibles (livre, page 24, par Louis Bubenicek), 182"FOOD PLANTS IN THE AMERICAS : A COMPREHENSIVE SURVEY" (livre en anglais, pages 50 et 51, par Brian Kermath) ;*

*dont biographie/références de <sup>0</sup>"FOOD PLANTS INTERNATIONAL" :*

*AAK, 1980, Bertanam Pohon Buah-buahan. Penerbitan Yayasan Kanisius, Jogyakarta. p 23 ; Abbiw, D.K., 1990, Useful Plants of Ghana. West African uses of wild and cultivated plants. Intermediate Technology Publications and the Royal Botanic Gardens, Kew. p 41 ; Alexander, D.M., Scholefield, P.B., Frodsham, A., 1982, Some tree fruits for tropical Australia. CSIRO, Australia. p 13 ; Ambasta S.P. (Ed.), 2000, The Useful Plants of India. CSIR India. p 37 ; Anderson, E. F., 1993, Plants and people of the Golden Triangle. Dioscorides Press. p 202 ; Ashton, M. S., et al 1997, A Field Guide to the Common Trees and Shrubs of Sri Lanka. WHT Publications Ltd. p 93 ; Barrau, J., 1976, Subsistence Agriculture in Polynesia and Micronesia. Bernice P. Bishop Museu, Bulletin 223 Honolulu Hawaii. Kraus reprint. p 56 ; Barwick, M., 2004, Tropical and Subtropical Trees. A Worldwide Encyclopedic Guide. Thames and Hudson p 24 ; Bianchini, F., Corbetta, F., and Pistoia, M., 1975, Fruits of the Earth. Cassell. p 198 ; Bircher, A. G. & Bircher, W. H., 2000, Encyclopedia of Fruit Trees and Edible Flowering Plants in Egypt and the Subtropics.*

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Kyle Cathie Ltd., London. p 204 ; *Food Composition Tables for use in East Asia* FAO <http://www.fao.org/infoods/directory> No. 443 (leaves) ; *Forest Genetic Resources Situation in Mexico*, FAO 2012 Annex 15 p 286 ; Fowler, D. G., 2007, *Zambian Plants: Their Vernacular Names and Uses*. Kew. p 75 ; Fox, F. W. & Young, M. E. N., *Food from the Veld*. Delta Books. p 71 ; French, B., 1986, *Food Plants of Papua New Guinea*, Asia Pacific Science Foundation p 182 ; French, B.R., 2010, *Food Plants of Solomon Islands. A Compendium*. Food Plants International Inc. p 295 ; Garner, R.J., and Chaudhri, S.A., (Ed.) 1976, *The Propagation of Tropical fruit Trees*. FAO/CAB. p 184 ; Global Plants JSTOR ; Grivetti, L. E., 1980, *Agricultural development: present and potential role of edible wild plants. Part 2: Sub-Saharan Africa*, Report to the Department of State Agency for International Development. p 27 ; Grandtner, M. M., 2008, *World Dictionary of Trees*. Wood and Forest Science Department. 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