



## Brazilian Pepper Tree *Schinus Terebinthfolius*

02-32



<u>Hardiness</u>	<u>Exposure</u>	<u>Soil</u>	<u>Water</u>	<u>Flowers</u>	<u>Height</u>
Zone 13,14, 15-17,19-245, H1, H2	Full sun	Tolerant of many soils	Moderate to regular water (applied deeply)	Showy bright red berries in winter	Moderate growth to 30 feet

*Brazilian peppertree is a shrubby tree with narrow, spiky leaves. It grows 4 to 10 m tall, with a trunk 25 to 35 cm in diameter. It produces an abundance of small flowers formed in panicles that bear a great many small, flesh-colored, berry-like fruits in December and January. It is indigenous to South and Central America and can also be found in semitropical and tropical regions of the United States and Africa. In both North and South America, three different trees - *Schinus molle*, *Schinus aroeira*, and *Schinus terebinthfolius* - are all interchangeably called "peppertrees."*

*All parts of the tree have high oil and essential oil contents that produce a spicy, aromatic scent. The leaves of the Brazilian peppertree have such high oil content that leaf pieces jerk and twist when placed in hot water as the oil is released. The berries, which have a peppery flavor, are used in syrups, vinegar, and beverages in Peru; are added to Chilean wines; and are dried and ground up for a pepper substitute in the tropics. The dried berries have also been used as an adulterant of black pepper in some countries.*