

## View crop

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### Ficus carica



<b>Authority</b>	L.
<b>Family</b>	Magnoliopsida:Dilleniidae:Urticales:Moraceae
<b>Synonyms</b>	
<b>Common names</b>	common fig, fig, Turkey fig, te biku, fico, Feige, figue, figo, figueira mansa, higo, etse-beles, arbre, ficus
<b>Editor</b>	
<b>Ecocrop code</b>	1071

#### Notes

**BRIEF DESCRIPTION** A tall deciduous shrub or small tree reaching a height of about 10 m. **USES** The fruit is eaten fresh, dried, in confectionery, brewed as an alcoholic beverage or used as a laxative. The fruit is a source of calcium, sugar, iron, copper, carbohydrates, potassium, and vitamin A. The leaves are used as potherbs or fed to livestock. The tree is also grown for shade. **KILLING T** Dormant mature trees may tolerate -12°C. **GROWING PERIOD** The fruiting cycle is 120-150 days. Some varieties produce one crop per year, others two. Trees have been known to live as long as 200 years. **COMMON NAMES** Common fig, Adriatic fig, Symrna fig. **FURTHER INF** Common fig is native of western Asia. There are two primary types, the Adriatic fig which produces fruit without pollination and the Symrna fig that require the presents of a fig wasp for pollination. Fig thrives best in areas of moderate relative humidity and it does not do well in the low wet tropics, but can be grown at higher elevations in areas of low rainfall. It require some dry months particularly at the flowering and fruiting periods and it also require some winter chilling. It is very frequently grown on hillsides at altitudes up to 1200 m. **Photosynthesis pathway** C3.

#### Sources

**SOURCES** (F. carica L.)  
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