PLANT FACT SHEET

Zanthoxylum zanthoxyloides (Lam.) Zepern. & Timler

GENUS *Zanthoxylum* **FAMILY** Rutaceae

COMMON NAMES Candle wood, Senegal prickly ash

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring, Seeds - spice, Bark, Seeds - flavouring, Fruit, Root

The dried leaves are used as flavouring. They are applied like pepper for meat and sauces.
The fruit are eaten fresh and also fermented.
The seed are cooked as a spice.

DESCRIPTION

A shrub or small tree. It grows 6-8 m tall. It has spines. The trunk is straight and short. The branches are usually low down. The crown is round. The bark is grey and rough with fine cracks. The leaves are alternate and smooth. They are compound with leaflets along the stalk and one at the end. There are 5-7 pairs of opposite leaflets. The leaves are about 12 cm long. The leaflets are 5-10 cm long by 2-4 cm wide. They small of pepper and lemon when crushed. The flowers are of one sex and white or green. They are along stalks in loose groups 5-15 cm long. The fruit is an oval follicle. It is 5-6 mm across. There is one seed.

HABITAT

It is a tropical plant. It grows in woodland and savannah. It also grows in palm groves and coastal sands.

PRODUCTION

Cultivation

It is grown as a hedge. Trees can be cut back and will re-grow.

Harvesting and Seed Production

It often flowers twice a year.

NOTES

It contains an alkaloid and some acids giving them an aroma. The bark and leaves are used in medicine.

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