PLANT FACT SHEET

Aster pannonicum subsp. tripolium (L.) Greuter

GENUS *Aster* **FAMILY** Asteraceae

COMMON NAMES Sea Aster

EDIBLE PARTS AND USES

Edible parts: Leaves, Shoots

The fleshy leaves are pickled. The leaves can be used in salads.

DESCRIPTION

A short annual herb. It does not have hairs. It may live for a few years. The stems are erect and reddish. The leaves are fleshy and narrow or sword shaped. They are rounded in cross section. They half clasp the stem. The upper leaves do not have stalks. The flower heads have bright blue or purple rays. The disk is yellow. The flowers are 8-20 mm across. They are in large flat topped panicles.

HABITAT

It is a Mediterranean climate plant. It grows in coastal habitats in the Mediterranean. It can be in salty locations.

NOTES

There are about 250 Aster species. Chemical composition (stem): Ash = 8.4%; (leaf) = 9.0% (chiefly sodium chloride).

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/075570be-cf9e-41f7-8375-31029a288d88