PLANT FACT SHEET

Jasminum sambac (L.) Soland.

GENUS *Jasminum* **FAMILY** Oleaceae

COMMON NAMES Sambac, Arabian Jasmine

EDIBLE PARTS AND USES

Edible parts: Flowers - flavouring, Spice

The dried flowers are used to flavour tea. (Jasmine tea)
The flowers soaked in water are used in cooking especially in desserts.
The flowers yield an essential oil used in flavouring.

DESCRIPTION

A shrub. It grows 1-3 m high. It climbs. The leaves are opposite. They are oval and 3-12 cm long by 2-7.5 cm wide. The leaf stalk is 5-10 mm long. The leaves are papery. There are 4-6 veins on either side of the main vein. The flower group is at the end of branches. There are 3-9 flowers together. The flowers are white and have a sweet smell. There are many petals and they are rounded. The fruit is a berry which is purple black and round. It is about 1 cm across.

HABITAT

It is a tropical plant. It is widely cultivated in China. It is moderately salt tolerant. It needs regular moisture and an average, well-drained soil. It needs full sun. It needs a temperature above 13-15°C. In XTBG Yunnan. It suits hardiness zones 10-12.

PRODUCTION

Cultivation

Plants are grown from semi-ripe cuttings. They can also be grown by air-layering.

NOTES

Used as a medicine in Indonesia. It is a sacred plant of Hindus. There are between 200 and 500 Jasminum species. It can be invasive.

PICTURES



Credit: Food Plants International (Bruce French)



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