PLANT FACT SHEET

Pandanus amaryllifolius Roxb.

GENUS *Pandanus* **FAMILY** Pandanaceae

COMMON NAMES Fragrant screw pine

EDIBLE PARTS AND USES

Edible parts: Leaves, Flavouring

The young leaves are used to scent rice or colour cakes green. They are used for flavouring.
Chicken is also wrapped in pandan leaves and deep fried.
A strip of leaf about 10 cm long is dropped in the pot during cooking of rice.

DESCRIPTION

A shrub 2-4 m tall. Often the plant is small due to repeated cutting. It can grow 8 m tall. There are stilt like aerial roots on the stems near the base. It develops suckers and forms clumps. The leaves are arranged in spirals. The leaves are narrow and folded like a fan. They have sharp edges. They are 75 cm long and 2.5 cm wide. They droop about half way along. The plant rarely flowers. The flowers are white and the fruit heads are 20 cm across.

HABITAT

A tropical plant. It is native to SE Asia. It grows in forests ad can grow in full sun or light shade. At ECHO.

PRODUCTION

Cultivation

Plants are grown from cuttings. They root easily. They can also be grown from suckers.

NOTES

There are about 700 Pandanus species. They grow in the tropics.

PICTURES



Credit: Food Plants International (Bruce French)

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