PLANT FACT SHEET

Caralluma umbellata Haw.

GENUS *Caralluma* **FAMILY** Apocynaceae

COMMON NAMES Umbelled caralluma

EDIBLE PARTS AND USES

Edible parts: Stem

The stem is tender and is edible. They can be eaten raw or cooked as a vegetable.
The stems can be prepared with salt and oil as pickles or chutneys.

DESCRIPTION

An erect succulent herb. The stems and branches are angled. They have a watery sap. The leaves along the angles fall off early leaving scars. The flowers have a bad smell. The flowers occur in group at the top of the plant. They are purple. The fruit is a cylinder shaped follicle. The seeds are flattened.

HABITAT

It is a tropical plant. It grows in southern India in the foothills and to 1,300 m altitude. It grows amongst exposed rocks.

NOTES

Also put in the family Asclepiadaceae.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/1b80cc93-7ad6-4263-8d2e-ca641cd461d9