PLANT FACT SHEET

Sageretia thea (Osbeck) M. C. Johnston

GENUS *Sageretia* **FAMILY** Rhamnaceae

COMMON NAMES Millet thorn, Sweet plum

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds, Leaves - tea

The ripe fruit are eaten raw. They are also used in brewing.
The leaves are sometimes used as a substitute for tea.

DESCRIPTION

An evergreen shrub. The branches are stiff and slender and can end in a thorn. The leaves are narrowly oval and can be rough. There are small teeth around the edge. They are 1-4 cm long by 1-2 cm wide. The flowers are in interrupted groups along a stalk. The flowers are 3 mm across. The fruit is 4-5 mm long. It is black or dark brown. They have 3 lobes. Usually there are 3 seeds. There are some botanical varieties.

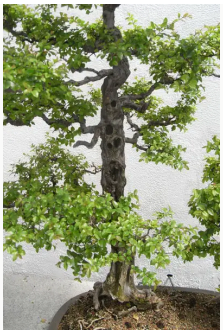
HABITAT

It is a tropical plant. In China it grows in mountain forests below 2,100 m above sea level. In Sichuan and Yunnan.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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PROVIDED BY **Food Plants International**

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/1dccd1be-ac3b-4b56-812c-88b3dcbbc0f4