



PLANT FACT SHEET

Morinda citrifolia L.

GENUS *Morinda* FAMILY Rubiaceae

COMMON NAMES Indian mulberry, Noni

EDIBLE PARTS AND USES

Edible parts: Fruit, Leaves, Vegetable

The young leaves are cooked as a vegetable or pot herb. They are also blanched and eaten raw.

The ripe fruit can be eaten raw or cooked. It is often eaten with salt. Green fruit are curried.

The ripe fruit are made into a drink with sugar and syrup. It is also used in marinades, sauces and dressings.

The seeds of some forms are roasted and eaten.

(Red, yellow and brown non edible dyes are obtained from the root.)

DESCRIPTION

A small evergreen tree. It grows 4-10 m tall and spreads 2-6 m wide. The branches are thick and somewhat 4 angled. It has large oval leaves which grow opposite each other along a four sided shiny branch. The leaves have a small leaf like appendage at the base of the leaf stem which is fused into a type of sheath. The leaves are 12.5-31 cm long by 6.2-15 cm wide. The stalks are 0.6-2.5 cm long. The flowers are numerous. They are 1.5 cm across. They grow in clusters in the axils of leaves. The fruit are rounded and small each with two 1-seeded nutlet. The fruit are yellowish white when mature, with warty looking lumps. They are about 6 cm across. The fruit is a little like soursop and has an unpleasant smell when ripe.

HABITAT

A tropical plant. They are common along the seashores throughout the Philippines. The trees grow wild in coastal areas and are also planted. They suit dry areas because of high drought tolerance. It is part of the coastal vegetation behind the beach. They can grow on sand and have salt tolerance. Seeds can float easily in salt water. Trees can grow up to about 1500 m altitude in the tropics. They are usually in areas with temperatures between 20-35°C and rainfall of 250-4000 mm per year. Trees cannot stand frost. They can grow in a very wide range of soils. It grows 19° N and S of the equator. At MARDI. At ECHO.

PRODUCTION

Cultivation

Trees are grown from seeds. Seeds remain viable for at least 6 months. Seeds are planted in a nursery. They germinate in 3-9 weeks after sowing. Within 6 months trees grow to 1.5 m. Flowering and fruiting start in the third year. Trees last for up to 25 years. Trees can be grown from cuttings.

Harvesting and Seed Production

They have a moderate growth rate. They can grow 0.75-1.5 m per year. Yields of 80,000 kg of fruit per hectare per year are possible.

Planting instructions

Indian Mulberry

Morinda citrifolia

What is the plant like?

The Indian mulberry tree is a small tree up to 4 or 5 metres high.

The leaves are produced opposite each other and leaves can often be 25 to 30 cm long, They are thick, shiny and dark green.

The white flowers are in a round head and only one flower is in bloom at a time. It has 5 white petals on the end of a green tube.

The fruit is about 5 to 10 cm long. It is made up of several small fruit fused together to give an appearance a little like the divisions on the skin of a pineapple. The fruit starts off green but becomes white when ripe. Mostly the edible flesh surrounds a large number of kernels. The ripe fruit develops a bad smell.

Where do Indian Mulberries grow?

In Papua New Guinea, these trees grow wild in the bush, at least along the Northern Coast of New Guinea in the Sepik and New Britain areas. Mostly self sown plants, they are near sea level and up to about 30 metres altitude.

But they are also grown as fruit trees and can be cultivated up to 500 metres altitude.

They do well in areas with limestone rocks. They need to grow in well drained soil and often do well in dry places.

The tree grows in countries from the Pacific to India.

How do you grow Indian mulberry ?

Trees often grow naturally from seed. Seed float easily in water and often grow along foreshores.

Fruit is produced year round.

Use

The green fruits can be used as a vegetable.

The ripe fruit can be eaten raw. It is usually collected after it falls from the tree.

A drink can be made from the juice.

The young leaves can be cooked, or eaten raw. They can be used as a wrapping to cook food in, and then the wrapping leaves eaten as well.

The bark of the tree yields a red dye, the root a yellow dye.

It is not a popular or important food but is used in times of scarcity.

NOTES

The fruit is considered to be a medicine. There are about 80 *Morinda* species. They grow in the tropics. *Morinda* has been shown to reduce the bacteria related to tuberculosis and control some forms of cancer.

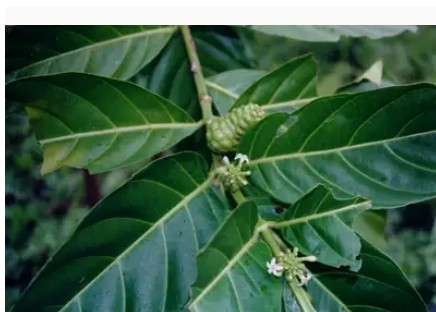
PICTURES



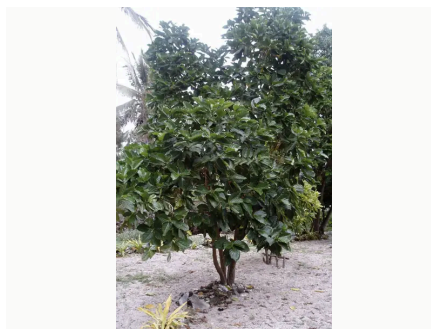
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Full reference list (106 more) at <https://www.echocommunity.org/en/resources/2eb73b9c-466e-4a80-8f6b-5bf6da40ce92>

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