PLANT FACT SHEET

Scorodocarpus borneensis (Baill.) Becc.

GENUS *Scorodocarpus* **FAMILY** Olacaceae

COMMON NAMES Woodland onion, Wild garlic tree

EDIBLE PARTS AND USES

Edible parts: Leaves, Seeds, Spice, Flowers, Fruit

The leaves are used as a seasoning.
The fruit are eaten raw.
The seeds are boiled and eaten.
The bark and fruit have an onion or garlic flavour and are used to flavour food.

DESCRIPTION

A tall tree. It grows 40 m tall. The branches start at five meters above ground. The trunk is 36 cm across. The bark is cracked and brown. There is a red colour under the bark. The bark has a distinct garlic odour. The leaves are leathery and shiny green. They are 10-22 cm long by 4-9 cm wide. They are rounded at the base and taper to the tip. The flowers are white and 1.5 cm long. They can occur singly of in groups of 2-3. The fruit are round and green. They are 5 cm across. They have a hard case and a thin fleshy pulp. The fruit are edible. Young leaves are eaten as vegetables.

HABITAT

A tropical plant. It grows in lowland forests and up to 600 m altitude. It needs well drained soils for good growth.

PRODUCTION

Cultivation

Plants can be grown from seeds and from stumps.

Harvesting and Seed Production

It grows slowly. Fruiting is seasonal.

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French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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