PLANT FACT SHEET

Vachellia nilotica subsp. indica (Benth.) Kyal. & Boatwr.

GENUS *Vachellia* **FAMILY** Fabaceae

COMMON NAMES Black babool

EDIBLE PARTS AND USES

Edible parts: Seeds, Pods, Leaves, Bark, Gum, Vegetable

CAUTION: The seeds have been reported as eaten but are toxic. The seeds eaten over long periods of time are considered to be deleterious to health.
The pods are cooked and eaten.
The seeds are roasted and eaten.
The gum and powdered bark are eaten on the Deccan in India.

DESCRIPTION

A shrub or tree. It can grow up to 15-20 m high. It loses its leaves during the year. The bark is black and thick. It is ridged and cracked. There are spines in pairs. They are long, straight and white. The leaves are feathery and twice divided. There are 3-6 pairs of side stalks. There are many tiny leaflets. The flowers are very small and clustered in yellow round heads. The fruit are pods. They are 8-15 cm long and 1.3 cm wide. They are grey and beaded like a necklace. There are 8-12 seeds per pod. They are dark brown and shiny.

HABITAT

It is a tropical plant. It grows and is used in Rajasthan. It grows best on soils which are medium heavy with a good moisture status. It does not like clay soils. It grows in hot arid places. It grows below 500 m above sea level.

PRODUCTION

Cultivation

Trees are grown from seed. They should be sown where required as seedlings do not transplant easily. The seed can be soaked in water for 2 or 3 days or treated with concentrated sulphuric acid for 5 minutes to break the hard seed coat and help them to germinate.

NOTES

There are about 1,350 Acacia species. Over 1,000 occur in Australia. Also as Mimosaceae.

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