PLANT FACT SHEET

Spergula arvensis L.

GENUS *Spergula* **FAMILY** Caryophyllaceae

COMMON NAMES Corn Spurrey

EDIBLE PARTS AND USES

Edible parts: Leaves, Seeds

The seeds are used for bread flour.
The oil is used in margarine and cheese.

DESCRIPTION

An annual herb. The plant grows up to 50 cm high. The stems are erect but often bend at the nodes. The leaves are narrow and somewhat fleshy. There is a long furrow on the lower side. This is covered with hairs. The leaves occur in rings. The flowers have fine white petals. The seeds are black and slightly flattened. The seed can stick to the hands when damp.

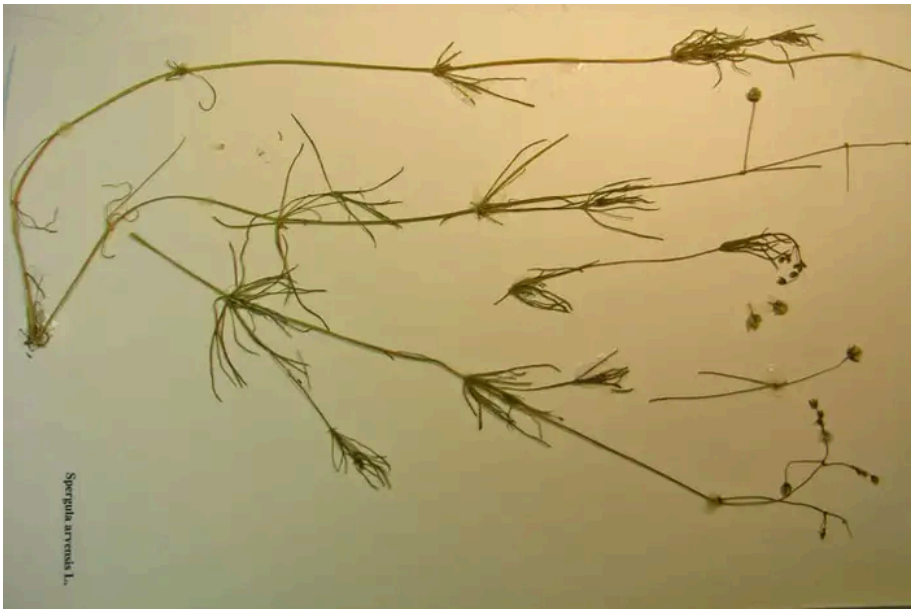
HABITAT

It grows in subtropical and warm temperate places. It often grows on acid soils. In Argentina it grows from sea level to 1,000 m above sea level. Tasmania Herbarium.

NOTES

There are between 20 and 60 Spergularia species. There are 9 in Australia.

PICTURES



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/36239ea1-5147-467e-90bf-f080c3463693