PLANT FACT SHEET

Syzygium nervosum A. Cunn. ex DC.

GENUS *Syzygium* **FAMILY** Myrtaceae

COMMON NAMES Satin ash

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds, Leaves - drink

The ripe fruit can be eaten raw.
The leaves are used as a spice.

DESCRIPTION

A large evergreen tree. It grows up to 15-25 m tall. It has a broad crown densely covered with leaves. The bark is slightly rough and mostly flaky. It is dark cream to grey-brown. Larger trees have buttresses. The leaves are produced opposite one another along the stalk and are leathery. They are 10-18 cm long by 4-7 cm wide. The leaves are dark green and shiny on top and pale green underneath. The leaves have a pointed tip, a wavy edge and distinct veins. The leaf stalk is 1 cm long. The leaves have a strong citrus type smell when crushed. The flowers are white or cream coloured. They have many stamens up to 1 cm long and the flowers have a scent. The flowers occur in clusters in the angles of leaves near the ends of branches. The fruit is smooth and round with a hollow at the end. It is 1-1.5 cm across. It is a shiny purple black when ripe. The fruit has one seed. The seed is oval and 0.8 cm across. The fruit is edible.

HABITAT

It is a tropical plant. It grows in monsoon forest in the Northern Territory in Australia. It also occurs in Indonesia, Malaysia, Philippines, and other Asian countries. Often trees are near streams or swamps. They need deep well drained soil. It needs plenty of moisture. In India it grows between 200-1,400 m above sea level. In Nepal plants grow to about 1100 m altitude. They grow in open places. It is found throughout the Philippines.

PRODUCTION

Cultivation

Plants are grown from fresh seed.

Harvesting and Seed Production

Trees flower in September to November and have ripe fruit December to January (April to May).

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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

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