PLANT FACT SHEET

Rosa rugosa Thunb.

GENUS *Rosa* **FAMILY** Rosaceae

COMMON NAMES Japanese Rose, Beach rose, Hedgehog rose, Humanasi, Mau, Meigui, Mei gui, Ramanas Rose, Rugose rose, Tomato rose, Turkestan rose, Wrinkled rose

EDIBLE PARTS AND USES

Edible parts: Flowers, Fruit, Seeds, Stem

The rosehips are made into wine, tea, syrup, jelly or tarts.
The petals are used for scenting tea. They are also nibbled, used in salads, candied and used for jam, and syrup.
The unripe fruit can be peeled, cooked and eaten.
The young shoots are boiled or steamed and served as a potherb.

DESCRIPTION

A prickly shrub. It grows 1.5-2.4 m high and spreads 1.5-2.4 m wide. It has stout prickles. The leaves are dark green and have a wrinkled surface. It loses its leaves during the year. The leaves turn orange in autumn. The flowers are purple-pink and single. The fruit are rose-hips 2.5-5 cm across. They are red.

HABITAT

It is a temperate plant. It is hardy. It will grow on most soils. It needs good drainage. It suits hardiness zones 2-9. Arboretum Tasmania.

PRODUCTION

Cultivation

Plants can be grown by seeds or cuttings.

NOTES

They are 25 times richer in Vitamin C than oranges. There are about 150 Rosa species and many cultivated varieties. It can be invasive.

PICTURES



Credit: Food Plants International (Bruce French)

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