PLANT FACT SHEET

Champereia manillana (Blume) Merr.

GENUS *Champereia* **FAMILY** Opiliaceae

COMMON NAMES False olive

EDIBLE PARTS AND USES

Edible parts: Leaves, Fruits, Flowers

The leaves, flowers and young fruit are cooked and eaten as a vegetable.
The young leaves are also used in salads.

DESCRIPTION

A small tree. It grows 6-7 m tall. The branches are slender. The leaves are slightly leathery and narrowly oval. They are 3-10 cm long by 1-5 cm wide. They are often wavy along the edges. They are shiny. There are 4-8 pairs of side veins. The flowers are in the axils of leaves on branched stalks. Flowers can have both sexes or be female. The fruit is fleshy and rounded and is orange-red when ripe.

HABITAT

A tropical plant. It grows from sea level to 1,300 m above sea level. It occurs in Yunnan.

PRODUCTION

Harvesting and Seed Production

In southern China flowers occur February to June and fruit from February to July.

NOTES

The Flora of China says there is only one Champereia species. Burkill says there are 2 or 3. There are 2 varieties.

PICTURES



Credit: Food Plants International (Bruce French)

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