PLANT FACT SHEET

Camellia japonica L.

GENUS *Camellia* **FAMILY** Theaceae

COMMON NAMES Garden Camellia, Japanese Camellia, Mountain tea

EDIBLE PARTS AND USES

Edible parts: Leaves - tea, Seeds - oil, Flowers, Leaves

The leaves are used as a substitute for tea.
The seeds used to produce an edible oil.
The peppery leaves are eaten fresh. They are also used as a wrapping.
The dried flowers are eaten as a vegetable.

DESCRIPTION

A shrub or small tree. It grows 1.8-7.5 m tall. It spreads 1.8-6 m wide. The leaves are glossy on the top surface and dull and spotted underneath. They are broadly oval and pointed. The flowers are large and red. The fruit vary in size. Many named varieties occur.

HABITAT

It is a temperate plant. It is resistant to frost but sensitive to drought. In Japan it grows along river banks and on the edges of forests. It grow in forests between 300-1,100 m above sea level. It suits hardiness zones 8-10. Arboretum Tasmania. They do well with a pH of 4.5-5.5. In Yunnan.

PRODUCTION

Cultivation

Plants can be grown from seeds. They can also be grown by cuttings, layering or grafting.

NOTES

There are about 250-300 Camellia species.

PICTURES



Credit: Food Plants International (Bruce French)



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