PLANT FACT SHEET

Smilax laurifolia Linn.

GENUS *Smilax* **FAMILY** Smilacaceae

COMMON NAMES Laurel greenbrier, Lanceleaf greenbrier

EDIBLE PARTS AND USES

Edible parts: Leaves, Root, Young stems

The young shoots are eaten as asparagus.
A starch can be extracted from the roots. The tuberous roots are dried, ground into flour and used to make bread.

DESCRIPTION

A slender woody vine. The stems have prickles. The leaves are green and leathery. They are oval to sword shaped and 6-10 cm long. They are wedge shaped at the base. The fruit are purple to black and have 1 seed.

HABITAT

It is a tropical plant. It grows in wet woods and on the edges of swamps.

NOTES

There are about 300 Smilax species.

REFERENCES

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Sp. Pl. 2: 1031. 1753 (As Smilax lanceolata)

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

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/471f8295-5e71-4e6a-bee3-c67a3bc55ed6