PLANT FACT SHEET

Dillenia philippinensis Rolfe

GENUS *Dillenia* **FAMILY** Dilleniaceae

COMMON NAMES Katmon, Philippines simpoh tree

EDIBLE PARTS AND USES

Edible parts: Fruit, Sepals

The fruit (fleshy sepals) are eaten raw and also used for flavouring fish dishes. They can be used in jellies, preserves, curries and drinks. They are sour.

DESCRIPTION

A medium sized shrubby tree. It grows 12 m high. The trunk can be 30 cm across. The bark is reddish. The leaves are leathery, shiny, oval and coarsely toothed. They are 10-20 cm long by 7-12 cm wide. The flowers are large showy and 15-18 cm across. The petals are white and the stamens purple. The fruit are round and enclosed by fleshy sepals. The fruit are 5 to 6 cm across with soft pulp. The fleshy sepals of the fruit are edible.

HABITAT

A tropical plant. Very common and widely distributed in the islands of the Philippines at low and medium altitudes. In Brisbane Botanical gardens.

PRODUCTION

Cultivation

Plants can be grown by seeds or cuttings.

NOTES

There are about 60 Dillenia species.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/4a0affbb-3cf5-483a-82ea-3d770bf0baa2