PLANT FACT SHEET

Magnolia champaca Linn.

GENUS *Magnolia* **FAMILY** Magnoliaceae

COMMON NAMES Champac, India magnolia tree

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds, Bark - spice, Flowers

The fruit are recorded as eaten.
The bark is sometimes used to adulterate cinnamon.

DESCRIPTION

A tree. It is tall and evergreen. It is usually 10-12 m high but can be 30 m high. The trunk is straight. The bark is greenish-brown. The branches bend upwards to form a dense crown. The leaves are smooth and leathery. They are oval or sword shaped. They are slightly hairy on the lower surface. They are 15-25 cm long by 5-8 cm wide. The leaf stalk is grooved. The flowers are golden-yellow. They are 5-6 cm across. They have a sweet smell. The grow singly from the axils of leaves. The fruit occur in a cluster. They are woody and oval. They contain angular seeds with a brown or pink covering. There are 2-6 seeds in a follicle.

HABITAT

A tropical plant. It is native to the Himalayas, India and China. It is common all over India. It grows in humid evergreen forest. It gets damaged by hot dry climates. It does best in rich, slightly acid soil. It cannot stand water-logging. It suits hardiness zones 10-11. Melbourne Botanical Gardens. Mt Cootha Botanical Gardens. In XTBG Yunnan.

PRODUCTION

Cultivation

It is easily grown from seed. Seed should be sown fresh. It can also be grown using stem cuttings.

Harvesting and Seed Production

It is fast growing.

NOTES

There are 47 Michelia species. They grow in tropical and subtropical Asia. It is grown as an ornamental because of the sweet flowers.

PICTURES



Credit: Food Plants International (Bruce French)



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