PLANT FACT SHEET

Zanthoxylum oxyphyllum Edgeworth

GENUS *Zanthoxylum* **FAMILY** Rutaceae

EDIBLE PARTS AND USES

Edible parts: Fruit - spice, Shoots, Leaves

The fruit are pickled and are also used as spice. They are included in curry.
The tender shoots are cooked and eaten as a vegetable.

DESCRIPTION

A shrub. It is slender and scrambling. It has hooked prickles. The leaves have stalks. There are an odd number of leaflets. There are usually 7 leaflets. They are 2-11.5 cm long by 0.5-4.5 cm wide. They are oval and taper to the tip. They have teeth and are dotted with glands. The flowers are stalked. The flowers are purplish in branched heads.

HABITAT

A subtropical plant. In Nepal plants grow between 2100-2800 m altitude. They grow in open, rocky slopes. In Yunnan.

PRODUCTION

Cultivation

Plants are grown from seed or branch cuttings.

Harvesting and Seed Production

In China plants flower in May and June and fruit September to October.

NOTES

There are about 200 Zanthoxylum species.

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Wild edible plants of Himachal Pradesh (As Fagara oxyphylla)

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

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