PLANT FACT SHEET

Alhagi maurorum Medikus

GENUS *Alhagi* **FAMILY** Fabaceae

COMMON NAMES Camel thorn, Caspian manna, Persian manna plant

EDIBLE PARTS AND USES

Edible parts: Roots, Tubers, Sap, Manna, Leaves

A sweet sugary secretion is obtained from the plant. This is exuded in the hot season.
A sweet-tasting manna is exuded from the twigs at flowering time.
The root is cooked and eaten as a famine food. It can be ground into flour.

DESCRIPTION

A small shrub. It has thorns. It grows 30-60 cm high. There are 3-8 flowers in short racemes. The flowers are small white pea flowers. The pods are hairless. They are constricted between the seeds.

HABITAT

It is a temperate and Mediterranean climate plant. It grows in salty places where the water is not far below the surface. It grows naturally in waste places and sand dunes in Turkey. It needs a sunny position and a light well drained soil. It can be in alkaline soil. It grows below 1,200 m altitude. It grows in areas with a rainfall below 1,016 mm. It can grow in arid places.

PRODUCTION

Cultivation

Plants can be grown from seed which should be pre-soaked for 12 hours in warm water before planting. It can be grown from cuttings of young shoots.

NOTES

Also as Papilionaceae.

REFERENCES

Ambasta S.P. (Ed.), 2000, The Useful Plants of India. CSIR India. p 27 (As Alhagi pseudalhagi)

Bircher, A. G. & Bircher, W. H., 2000, Encyclopedia of Fruit Trees and Edible Flowering Plants in Egypt and the Subtropics. AUC Press. p 18 (Also as Alhagi camelorum)

Blamey, M and Grey-Wilson, C., 2005, Wild flowers of the Mediterranean. A & C Black London. p 109

Burkill, H. M., 1985, The useful plants of west tropical Africa, Vol. 5. Kew.

Burkill, H. M., 1985, The useful plants of west tropical Africa, Vol. 5. Kew. (As Alhagi mannifera)

Ertug, F, Yenen Bitkiler. Resimli Türkiye Florası -I- Flora of Turkey - Ethnobotany supplement

Flora of Pakistan. www.eFloras.org

Hedrick, U.P., 1919, (Ed.), Sturtevant's edible plants of the world. p 32 (As Alhagi camelorum) and p 320

Hepper, E.N., 1993, Illustrated Encyclopedia of Bible Plants, IVP, England. p 38, 56

ILDIS Legumes of the World http:www;ildis.org/Legume/Web

Jardin, C., 1970, List of Foods Used In Africa, FAO Nutrition Information Document Series No 2.p 52

Kew Plants of the World Online

Lazarides, M. & Hince, B., 1993, Handbook of Economic Plants of Australia, CSIRO. p 13

Macmillan, H.F. (Revised Barlow, H.S., et al) 1991, Tropical Planting and Gardening. Sixth edition. Malayan Nature Society. Kuala Lumpur. p 341

Norton, J., et al, 2009, An Illustrated Checklist of the Flora of Qatar. UNESCO Office in Doha.

Paczkowska, G . & Chapman, A.R., 2000, The Western Australian Flora. A Descriptive Catalogue. Western Australian Herbarium. p 416

Phillips, D.C., 1988, Wild Flowers of Bahrain. A Field Guide to Herbs, Shrubs, and Trees. Privately published. p 31

Plants for a Future database, The Field, Penpol, Lostwithiel, Cornwall, PL22 0NG, UK. http://www.scs.leeds.ac.uk/pfaf/ (As Alhagi mannifera)

Rivera, D. et al, 2006, Gathered Mediterranean Food Plants - Ethnobotanical Investigations and Historical Development, in Heinrich M, Müller WE, Galli C (eds): Local Mediterranean Food Plants and Nutraceuticals. Forum Nutr. Basel, Karger, 2006, vol 59, pp 18–74

Royal Botanic Gardens, Kew (1999). Survey of Economic Plants for Arid and Semi-Arid Lands (SEPASAL) database. Published on the Internet; http://www.rbgkew.org.uk/ceb/sepasal/internet [Accessed 28th April 2011]

Urgamal, M., Oyuntsetseg, B., Nyambayar, D. & Dulamsuren, Ch. 2014. Conspectus of the vascular plants of Mongolia. (Editors: Sanchir, Ch. & Jamsran, Ts.). Ulaanbaatar, Mongolia. "Admon" Press. 334pp. (p. 121-143).

Vorles Churpfalz. Phys.-Ocon. Ges. 2:397. 1787

Wiersema, J. H. & Leon, B., 2013, World Economic Plants. A Standard Reference CRC Press. 2nd Ed. p 32

World Checklist of Useful Plant Species 2020. Royal Botanic Gardens, Kew

PROVIDED BY **Food Plants International**

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

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET https://www.echocommunity.org/en/resources/5663c6f7-cb54-4145-aeaf-336e59d7487d