PLANT FACT SHEET

Chrysojasminum humile (L.) Banfi

GENUS *Chrysojasminum* **FAMILY** Oleaceae

COMMON NAMES Italian yellow jasmine

EDIBLE PARTS AND USES

Edible parts: Leaves - spice, Leaves - tea, Flowers - flavouring

The leaves are used as a condiment.
The flowers are used as flavouring.
The leaves and bark are also used for tea.

DESCRIPTION

A shrub. It grows 1-3 m tall. The branches arch over. The leaves are alternate. They are compound with leaflets along the stalk. The flowers are yellow and tube shaped. The fruit are glossy black berries. They need to be cross fertilised from other plants.

HABITAT

A warm temperate plant. In Pakistan it grows between 1,00-3,000 m altitude. In China it grows between 1,100-3,800 m above sea level. In Sichuan and Yunnan.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/5becdc7a-06e3-4c06-95ca-e0074553877c