PLANT FACT SHEET

Musa basjoo Siebold & Zuccarini ex Inuma

GENUS *Musa* **FAMILY** Musaceae

COMMON NAMES Japanese Fibre Banana

EDIBLE PARTS AND USES

Edible parts: Fruit, bud, Stem, Stalk, Rhizome

The leaf stalk is cooked seasoned with other vegetables. It is also preserved in soy sauce.
The rhizome is preserved in soybean paste.
The fruit are eaten fresh.

DESCRIPTION

The false stems are 2.5-4 m long. The leaf stalk is 30 cm long. The leaf blade is bright green and oblong. It is 2-3 m long by 30 cm wide. The base is rounded and unequal. The flowering stalk hangs down. The bracts are red-brown to purple. There are 10-16 male flowers per bract in 2 rows. The fruit are berries with are oblong and 3-5 sided. There are many seeds. These are black and irregular angled. They are 6-8 mm wide.

HABITAT

It is a subtropical plant. They are resistant to cold. In Sichuan and Yunnan.

NOTES

It is used for medicine and ornament. There are about 30 Musa species.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)

REFERENCES

Ambasta, S.P. (Ed.), 2000, The Useful Plants of India. CSIR India. p 385

Brickell, C. (Ed.), 1999, The Royal Horticultural Society A-Z Encyclopedia of Garden Plants. Convent Garden Books. p 684

Cao, Y., et al, 2020, Ethnobotanical study on wild edible plants used by three trans-boundary ethnic groups in Jiangcheng County, Pu'er, Southwest China. Journal of Ethnobiology and Ethnomedicine (2020) 16:66

Fang, Q., et al, 2024, Wild edible plants of the Yao people in Jianghua, China: plant‐associated traditional knowledge and practice vital for food security and ecosystem service. Journal of Ethnobiology and Ethnomedicine (2024) 20:80

Flora of China

Hakkinen, M. & Vare, H., 2008, Typification and check-list of Musa L. names (Musaceae) with nomenclatural notes. Adansonia ser. 3, 30(1):63-112

http://www.botanic-gardens-ljubljana.com/en/plants

Kuo, W. H. J., (Ed.) Taiwan's Ethnobotanical Database (1900-2000), http://tk.agron.ntu.edu.tw/ethnobot/DB1.htm (As var. formosana)

Lord, E.E., & Willis, J.H., 1999, Shrubs and Trees for Australian gardens. Lothian. p 246

Morley, B. & Everard, B., 1970, Wild Flowers of the World. Ebury press. Plate 123

Sintei Somoku dzusetsu ed. 2, 3: t. 1. 1874 (Siebold, Verh. Batav. Genootsch. Kunsten 12:18. 1830, nom. nud.) - invalid publication by Siebold verified from original literature

Song, M., et al, 2013, Traditional knowledge of wild edible plants in Jeju Island, Korea. Indian Journal of Traditional Knowledge. 12(2) pp 177-194

Van Sam, H. et al, 2008, Uses and Conservation of Plant Species in a National Park. A case study of Ben En, Vietnam. Economic Botany 62:574-593

Valder, P., 1999, The Garden Plants of China. Florilegium. p 309

Wang, J., et al, 2020, An ethnobotanical survey of wild edible plants used by the Yi people of Liangshan Prefecture, Sichuan Province, China. Journal of Ethnobiology and Ethnomedicine 16:10 p 8

Wiersema, J. H. & Leon, B., 2013, World Economic Plants. A Standard Reference CRC Press. 2nd Ed. p 457

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/5f234c66-ce62-44aa-bed9-526a1ef73b47