PLANT FACT SHEET

Wurfbainia compacta (Solander ex Maton) Skornick. & A. D. Poulsen

GENUS *Wurfbainia* **FAMILY** Zingiberaceae

COMMON NAMES Round cardamom, Cluster cardamom, Siam cardamom

EDIBLE PARTS AND USES

Edible parts: Seed, Fruit capsule, Spice, Flowers

The seeds are used as a spice in cakes and drinks.
Young shoots are used in stir-fry vegetables.

DESCRIPTION

A ginger family herb. It grows 1-1.5 m tall. The leaves do not have leaf stalks. The leaves are sword shaped and 25-50 cm long by 4-9 cm wide. The flower spikes are cylinder shaped and 5 cm long by 2.5 cm wide. The bracts are yellow and the flowers are yellowish or white. The fruit is a capsule 1-2 cm across. The seeds are an irregular shape and 4 mm across.

HABITAT

It is a tropical plant. It grows in lowland areas and on hills up to 1,000 m above sea level. It grows on lower hills in Java. It is normally grown among trees. In Yunnan.

PRODUCTION

Cultivation

It is planted from small pieces of the rhizome. It can be grown from seed.

Harvesting and Seed Production

Plants flower and fruit after 3 years.

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

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