PLANT FACT SHEET

Piper retrofractum Vahl

GENUS *Piper* **FAMILY** Piperaceae

COMMON NAMES Javanese long pepper

EDIBLE PARTS AND USES

Edible parts: Fruit, Spice, Flower

The fruit can be used as a spice. They are dried and then added whole to curries and pickles.

DESCRIPTION

A climbing shrub. It grows 5-10 m tall. The stem is 3-4 mm across. The leaves are sword shaped and taper to the tip and are unequal at the base. They are 10-12 cm long by 3-4 cm wide. Male and female flowers are on separate plants. Female spikes are 4 cm long while male spikes are 5 cm long. The fruit are oval berries. The spikes are red.

Possibly now Piper chaba

HABITAT

A tropical plant. It grows on dry soils. It grows in deciduous forests on poor soils up to 600 m above sea level.

PRODUCTION

Cultivation

Plants can be grown from cuttings. Plants are pruned to make them flower.

NOTES

Used as a medicine in Indonesia. There are between 1000-2000 Piper species. They are mostly in the tropics.

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

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