PLANT FACT SHEET

Gleditsia javanica Lam.

GENUS *Gleditsia* **FAMILY** Fabaceae

COMMON NAMES Drumstick tree, Sataw tree

EDIBLE PARTS AND USES

Edible parts: Seeds

The young seeds are roasted and used for flavouring.
The young fruit are eaten as a vegetable.

DESCRIPTION

A tall tree. It grows 50 m tall. The trunk is tall, clear and smooth. The leaves are finely divided twice. There are 15-30 pairs of leaflets. The smallest leaflets are 13 mm long. The flowers are showy. They are white with yellow stamens. They are in round fuzzy heads. These hang on long stalks from round knobs. They have the smell of sour milk. These flower heads have 3 types of flowers. There are infertile ones near the stalk, male flowers in the middle and bisexual flowers at the tip. The fruit is a pod. It is 15-30 cm long. They are pale green and in spirals. Many pods hang in groups from the flower heads. The seeds are fleshy and orange-pink. There are 15-20 seeds in each pod. The seeds are garlic flavoured and edible.

HABITAT

A tropical plant. It is native from India to Indonesia. It grows in humid lowland forests. In the Cairns Botanical Gardens. It suits hardiness zones 11-12.

PRODUCTION

Cultivation

Plants are grown from seed. Seedlings grow quickly at first. Plants are pollinated by bats.

NOTES

Also as Mimosaceae.

PICTURES



Credit: Food Plants International (Bruce French)

REFERENCES

Arora, R. K., 2014, Diversity in Underutilized Plant Species - An Asia-Pacific Perspective. Bioversity International. p 50 (As Parkia javanica)

Barwick, M., 2004, Tropical and Subtropical Trees. A Worldwide Encyclopedic Guide. Thames and Hudson p 310 (As Parkia javanica)

Burkill, I.H., 1966, A Dictionary of the Economic Products of the Malay Peninsula. Ministry of Agriculture and Cooperatives, Kuala Lumpur, Malaysia. Vol 2 (I-Z) p 1698 (As Parkia javanica)

Chai, P. P. K. (Ed), et al, 2000, A checklist of Flora, Fauna, Food and Medicinal Plants. Lanjak Entimau Wildlife Sanctuary, Sarawak. Forestry Malaysia & ITTO. p 168 (As Parkia javanica)

Chanda, M., et al, 2018, Assessment of Traditionally Used Wild Edible Plants and Its Impact on Health and Livelihood among the Ethnic Communities of Tripura. Asian Journal of Agricultural and Horticultural Research. 2(3): 1-13 (As Parkia javanica)

Devi, O. S., et al, 2021, Wild edible plants associated with the people of Thoubal Khunou village and its migrated villagers. Int. J. Adv. Res. Biol. Sci. 8(9): 72-90 (As Parkia javanica)

Etherington, K., & Imwold, D., (Eds), 2001, Botanica's Trees & Shrubs. The illustrated A-Z of over 8500 trees and shrubs. Random House, Australia. p 511 (As Parkia javanica)

Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 153 (As Parkia javanica)

Hoe, V. B. & Siong, K. H., 1999, The nutritional value of indigenous fruit and vegetables in Sarawak. Asia Pacific J. Clin. Nutr. 8(1):24-31 (As Parkia javanica)

Majumdar, K and Datta, N., 2009, Traditional wild edible fruits for the forest dwellers of Tripura, India. Pleione 3(2) 167-178 (As Parkia javanica)

Miguel, E., et al, 1989, A checklist of the cultivated plants of Cuba. Kulturpflanze 37. 1989, 211-357 (As Parkia javanica)

Ochse, J.J. et al, 1931, Vegetables of the Dutch East Indies. Asher reprint. p 403 (As Parkia javanica)

Sp. blancoan. 169. 1918 (As Parkia javanica)

Sukarya, D. G., (Ed.) 2013, 3,500 Plant Species of the Botanic Gardens of Indonesia. LIPI p 433 (As Parkia javanica)

Terra, G.J.A., 1973, Tropical Vegetables. Communication 54e Royal Tropical Institute, Amsterdam, p 64 (As Parkia javanica)

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/6a340039-d784-4721-9689-755f3aeff136