PLANT FACT SHEET

Mollugo cerviana (L.) Seringe

GENUS *Mollugo* **FAMILY** Molluginaceae

COMMON NAMES Voice plant

EDIBLE PARTS AND USES

Edible parts: Leaves, Stems, Vegetable

The stems and leaves are eaten as a vegetable and in savoury preparations. They are used as potherbs.

DESCRIPTION

A small herb. It grows 7-8 cm high. The root is thin. There are many stems which curve upwards. They are thin and stiff. The leaves do not have stalks. The leaves at the base are in a ring. There are 3-10 leaves up the stalk. They are narrow. They are 5-10 mm long by 0.3-0.5 mm wide. The flowering stalks are at the top or in the axils of leaves and in 3 stalked arrangements. These form flat topped clusters. The fruit is a capsule about 2-3 mm long. There are many brown seeds. They are D shaped and about 0.2 mm across.

HABITAT

It grows in dry sands and shady wet fields from sea level to 1200 m altitude in N China. It grows in sandy and gravelly places in the Mediterranean. It can grow near salty soils and sand. It grows between 30-2,400 m above sea level. In Zimbabwe it grows between 850-1,400 m above sea level. It grows in hot arid areas with a marked dry season. It can grow in arid places.

PRODUCTION

Cultivation

Plants can be grown from seeds or cuttings.

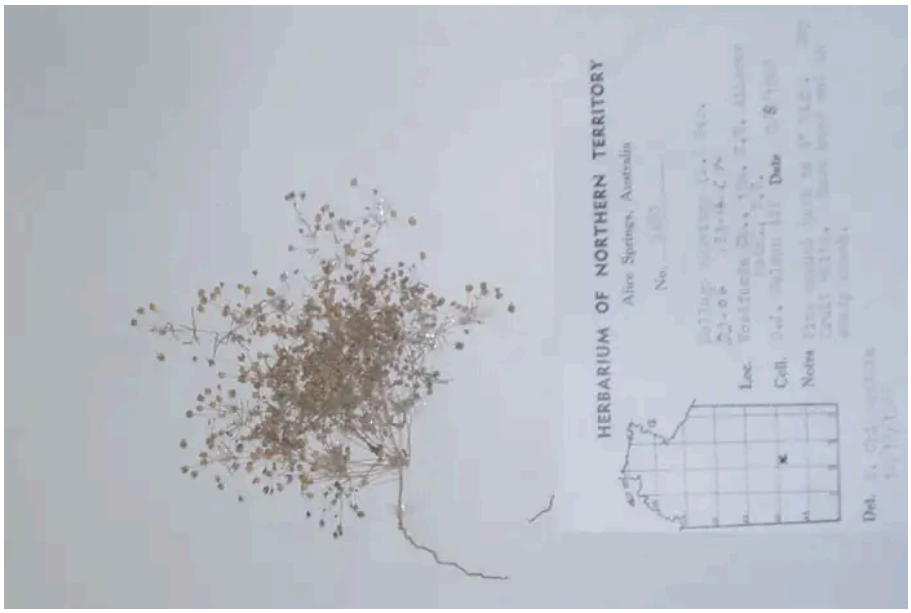
Harvesting and Seed Production

Leaves are collected during the rainy season.

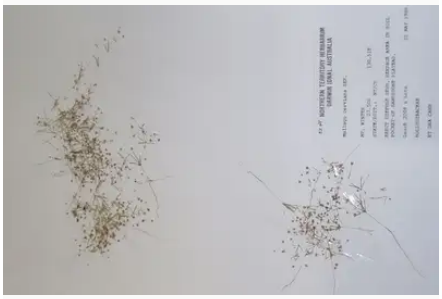
NOTES

There are about 35 Mollugo species. They are mostly in tropical and subtropical regions. There are 8 Mollugo in tropical America.

PICTURES



Credit: Food Plants International (Bruce French)



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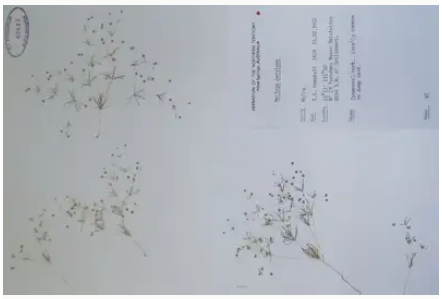

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French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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