PLANT FACT SHEET

Pogostemon cablin (Blanco) Benth.

GENUS *Pogostemon* **FAMILY** Lamiaceae

COMMON NAMES Patchouli

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring, Leaves - oil

The fresh leaves are sometimes used as a seasoning.
The dried and cured leaves yield an essential oil used to flavour chewing gum, baked goods and sweets.
It is also used to perfume a tea made from Cleistocalyx operculatus.

DESCRIPTION

A herb or small shrub. It keeps growing from year to year. It has a smell. The stems are erect and 30-100 cm tall. The leaf stalk is 1-6 cm long. The leaf blade is almost round and 2-10.5 cm long by 1-8.5 cm wide. There are irregular teeth along the edge. There are many flowers. They are purple.

HABITAT

A tropical plant. It needs to grow in the tropics or subtropics. In Fiji it grows from sea level to 400 m altitude. In Nepal it grows between 100-1,000 m above sea level. It cannot tolerate frost. It can grow in soils with a pH between 5.5-8.0. It suits hardiness zone 10.

PRODUCTION

Cultivation

Plants can be grown from seeds but often plants don't form seeds. It is best grown from stem cuttings. Stem cuttings 10-15 cm long with 3-4 nodes are best. These are best put in a nursery and rooting hormone used. It can be transplanted after 3-4 months. A spacing of 60 - 90 cm is suitable.

NOTES

Probably medicine. There are about 60-70 Pogostemon species. They grow in the tropics. The oil is used to scent soaps and perfumes.

PICTURES



Credit: Food Plants International (Bruce French)



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