PLANT FACT SHEET

Ocimum campechianum Willd.

GENUS *Ocimum* **FAMILY** Lamiaceae

COMMON NAMES Peruvian basil

EDIBLE PARTS AND USES

Edible parts: Stem, Leaves

The leaves are used in soups and stews.

DESCRIPTION

A herb. It grows each year from seed. It grows 1 m tall. The leaves are oval and have teeth along the edge. The leaves are 7.5 cm long by 3.5 cm wide. There can be small hairs on the veins. The flowering shoots have about 6 flowers.

HABITAT

It is a tropical plant.

NOTES

There are between 100 and 150 Ocimum species.

REFERENCES

Coe, F. G., and Anderson, G. J., 1996, Ethnobotany of the Garifuna of Eastern Nicaragua. Economic Botany 50(1) pp 71-107 (As Ocimum micranthum)

Coe, F. G. & Anderson, G. J., 1997, Ethnobotany of the Miskitu of Eastern Nicaragua. Journal of Ethnobiology 17(2): 171-214

Coe, F. G. and Anderson, G. J., 1999, Ethnobotany of the Sumu (Ulwa) of Southeastern Nicaragua and Comparisons with Miskitu Plant Lore. Economic Botany Vol. 53. No. 4. pp. 363-386

Enum. pl. 2:630. 1809

Katz, E., et al, 2012, No greens in the forest? Note on the limited consumption of greens in the Amazon. Acta Soc Bot Pol 81(4):283–293

Miguel, E., et al, 1989, A checklist of the cultivated plants of Cuba. Kulturpflanze 37. 1989, 211-357

Omawale, 1973, Guyana's edible plants. Guyana University, Georgetown p 69 (As Ocimum micranthum)

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/6f7f4710-8d63-4568-b1d3-a41e33a6dae4