PLANT FACT SHEET

Zanthoxylum rhetsa (Roxb.) DC.

GENUS *Zanthoxylum* **FAMILY** Rutaceae

COMMON NAMES Indian prickly ash, Cape yellowwood, Indian pepper

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds, Bark, Leaves, bud, Leaves - flavouring, Seeds - flavouring

The seeds, fruit skin and bark are used as flavouring.
The tender leaves are eaten as a vegetable. The harvested leaves can be stored for 3 days.
The young leaves are used for flavouring.
The fruit are used to prepare pickles.

DESCRIPTION

An evergreen tree. It grows 35 m tall. The trunk is long and straight. The crown is spreading. The bark is pale grey and has large stout woody prickles. It can lose its leaves during the year. These can be 2 cm long. The leaves are 15-65 cm long. They have leaflets along the stalk. There are 5-14 pairs. These are 7-18 cm long by 3-6 cm wide. The end one is the largest. They are oval and taper to the tip. The flowers are pale green. They are small and usually of one sex. They are in long stalked clusters 8-20 cm long. They fruit are 6-9 mm long. They are in clusters of up to 100 fruit. They are pale green when young but turn pink or red.

HABITAT

It is a tropical plant. It grows in evergreen forests between 500-1,500 m above sea level. It grows in limestone areas.

PRODUCTION

Harvesting and Seed Production

In southern India plants fruit in June to September. In Sikkim in July and August.

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