PLANT FACT SHEET

Prasoxylon alliaceum (Blume) M.Roem.

GENUS *Prasoxylon* **FAMILY** Meliaceae

COMMON NAMES Buff mahogany tree

EDIBLE PARTS AND USES

Edible parts: Leaves, Seeds, Spice

Fresh leaves are cooked with fish to give an onion flavour.
The seeds are used with ginger to prepare a sauce.
The dried seeds have been used as a garlic substitute.

DESCRIPTION

A tree. It grows up to 38 m tall. All parts smell of onion. The trunk can be 80 cm across. It is fluted at the base. It can have buttresses. The leaves are compound with leaflets in pairs but no leaflet at the end. There are 3-8 pairs of leaflets. The leaves can be 60 cm or longer. The leaf stalk is 5-15 cm long. The leaflets are oval and 7.5-25 cm long by 2.5-7.5 cm wide. The flowers are close together with short stalks. The flowering stalk can be 40 cm long. The flowers have a sweet scent. The fruit capsule is 7.5 cm across. It can be 25 cm long and is constricted between the seeds. There are 1-4 seeds per capsule. The seeds are oblong and red.

HABITAT

A tropical plant. It grows in rainforest. It also grows on limestone. It is usually near streams. It grows up to 1800 m altitude.

PRODUCTION

Cultivation

Plants can be grown by seeds.

NOTES

There are about 80 Dysoxylum species. They occur in Asia and the Pacific in the tropics.

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