



PLANT FACT SHEET

Syzygium aromaticum (L.) Merr. & L. M. Perry

GENUS *Syzygium* FAMILY Myrtaceae

COMMON NAMES Clove

EDIBLE PARTS AND USES

Edible parts: bud, Spice, Oil, Flowers, Fruit

The dried flower buds are used to flavour foods. They are used with ham, sausages, baked apples, mincemeat, pies, preserves, and pickles.

They are the source of an oil used in the food industry to flavour drinks, desserts, chewing gum, bakery products and ice cream.

The fruit pulp is eaten. Dried flowers are also chewed.

CAUTION: Use in large amounts can cause allergies.

DESCRIPTION

A tall tree up to 20 m tall with bright red flowers. The trunk is about 30 cm across. It is normally divided into 2 or 3 trunks. The bark is grey and the small branches are very brittle. The leaf stalk has a swollen reddish base and the leaf is about 10 cm x 4 cm. The young leaves are reddish. They became dark green on the upper surface and paler underneath. Flowers are on the ends of branches. Up to 20 small flowers occur together. The fruit are oblong, red and fleshy. They are about 3 cm long with 1 or 2 seeds.

HABITAT

A tropical plant. They grow best on small islands near the sea in tropical places. They prefer a place which is warm and humid all year round. It needs temperatures above 10°C but below 38°C. It grows in the lowlands. It suits hardiness zones 11-12.

PRODUCTION

Cultivation

They grow easily from fresh seed. Seedling trees can be transplanted when about 15 months old. Vegetative propagation is not easy. They can be grown from cuttings.

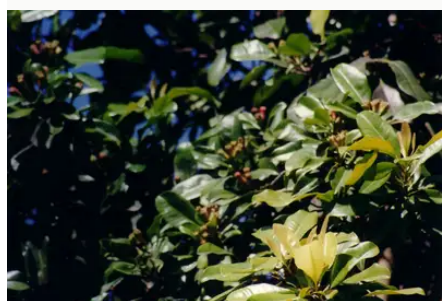
Harvesting and Seed Production

Trees start to produce at 6-8 years of age. The flower buds are harvested when light red and dried in the sun. Trees last for 80 years or so.

PICTURES



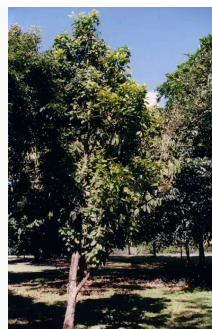
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