PLANT FACT SHEET

Phyllostachys edulis (Carriere) J. Houz.

GENUS *Phyllostachys* **FAMILY** Poaceae

COMMON NAMES Moso bamboo, Hairy bamboo, Tortoise-shell bamboo

EDIBLE PARTS AND USES

Edible parts: Shoots, Vegetable

The young shoots are cooked and eaten. The cooking water is changed to remove bitterness. They are then eaten alone or in stir-fried dishes or pickled or canned.

DESCRIPTION

A running bamboo. It grows 12-22 m high and spreads 9-30 m wide. The culms can be 8-18 cm thick. The stems are velvety grey when young. They become green or yellow with age. The internodes are 40 cm long. There are 2-4 leaves on the last branch. The leaves are 5-12 cm long by 0.5-2 cm wide. The young shoots are edible.

HABITAT

It is a temperate or subtropical plant. It grows on mountain slopes below 1,600 m above sea level. It is a temperate plant. It suits hardiness zones 6-10. Melbourne Botanical Gardens. Arboretum Tasmania. In Sichuan and Yunnan.

PRODUCTION

Cultivation

Plants are grown by division.

PICTURES



Credit: Food Plants International (Bruce French)

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PROVIDED BY **Food Plants International**

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