PLANT FACT SHEET

Embelia philippinensis A.DC.

GENUS *Embelia* **FAMILY** Primulaceae

COMMON NAMES Woody vine

EDIBLE PARTS AND USES

Edible parts: Leaves, Fruit, Spice

The young acid leaves are eaten with fish. They are used in salads.
The fleshy layer around the seed is eaten raw. It is sweet/sour.

DESCRIPTION

A woody vine with spiny old stems. The vines can be 4 m long and 1.5 cm across. The branches are smooth and shiny. The leaves are alternate, leathery, smooth and 7 to 14 cm long by 3-4 cm wide. The flowers are small and whitish and occur in considerable numbers in compound flower arrangements. The fruit are berry like, sour and up to 5 mm across. They are red and usually with a noticeable narrow extension of the ovary at the tip.

HABITAT

A tropical plant. It grows in open and partly shaded secondary forest. They occur in the Philippines from northern Luzon to the northern provinces of Mindanao.

PRODUCTION

Cultivation

It can be grown from seed or by stem cuttings. The seeds are best planted in a nursery and then transplanted. Cuttings are taken from mature stems.

NOTES

There are about 140 Embelia species. Also put in the family Myrsinaceae.

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