PLANT FACT SHEET

# *Chaenomeles speciosa* (Sweet) Nakai

**GENUS** *Chaenomeles* **FAMILY** Rosaceae

**COMMON NAMES** Japanese flowering quince, Chinese-quince

## EDIBLE PARTS AND USES

**Edible parts:** Fruit

The fruit are normally made into jelly or jam. They can be used to flavour fruit pies.
They can be parboiled or cooked and mashed after the seeds are removed then honey and ginger added to make a drink.
The fruit are used as a spice and to prepare wine.

## DESCRIPTION

A shrub or small tree. It grows 1.8-2.5 m tall and spreads 2.5-3.7 m wide. The leaves are 10 cm long and 3.5 cm wide. The flowers are red and occur singly. They are 3-5 cm across. The flowers and fruit have short stalks. The fruit is small. They are 4-7 cm long. It smells like a quince. The fruit form on the older wood. There are some named cultivated varieties.

## HABITAT

It is a temperate plant. It is frost hardy. It does best in a warm climate to fully ripen the fruit. Plants fruit best in the sun. It suits hardiness zones 6-9. In Sichuan and Yunnan.

## PRODUCTION

### Cultivation

Plants can be grown by seed. They can also be grown by semi-ripe cuttings or by layering.

### Harvesting and Seed Production

In Yunnan fruit are harvested in September and October.

## NOTES

There are about 3 Chaenomeles species.

## PICTURES



Credit: Food Plants International (Bruce French)



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French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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