PLANT FACT SHEET

Pavetta indica Linn.

GENUS *Pavetta* **FAMILY** Rubiaceae

COMMON NAMES White pavetta

EDIBLE PARTS AND USES

Edible parts: Fruit, Vegetable, Flowers

The ripe fruit are eaten. They are eaten raw or pickled.
The fruit candied in vinegar are used as pickles.
The flowers are eaten in curries.

DESCRIPTION

A slender shrub. It can be 2-3 m tall. It is erect. The branches are angular. The leaf blades can be narrowly oval or round. They taper to the tip and are wedge shaped at the base. There are 8 prominent veins each side of the midrib. They are 8-25 cm long. The flowers are in clusters without stalks. It has nitrogen fixing bacteria. These occur as nodules on leaves and spread into seedlings. The flowers are white and have a scent. The flowers are slender white tubes. They have 4 lobes. They occur in clusters of many flowers at the ends of branches. The fruit are black. They are 1 cm across.

HABITAT

A tropical plant.

PRODUCTION

Harvesting and Seed Production

It grows quickly. In southern India the fruiting season is May to June.

NOTES

There are about 400 Pavetta species. They grow in the tropics.

REFERENCES

Ambasta, S.P. (Ed.), 2000, The Useful Plants of India. CSIR India. p 434

Arinathan, V., et al, 2007, Wild edibles used by Palliyars of the western Ghats, Tamil Nadu. Indian Journal of Traditional Knowledge. 6(1) pp 163-168

Bhatt, D., Chandra Sekar, K. and Kumar, K., 2020, Tree Diversity of Indian Himalayan Region. G.B. Pant National Institute of Himalayan Environment, Almora, Uttarakhand, India. p 99

Burkill, I.H., 1966, A Dictionary of the Economic Products of the Malay Peninsula. Ministry of Agriculture and Cooperatives, Kuala Lumpur, Malaysia. Vol 2 (I-Z) p 1708

Dobriyal, M. J. R. & Dobriyal, R., 2014, Non Wood Forest Produce an Option for Ethnic Food and Nutritional Security in India. Int. J. of Usuf. Mngt. 15(1):17-37

Gardner, S., et al, 2000, A Field Guide to Forest Trees of Northern Thailand, Kobfai Publishing Project. p 227

Hedrick, U.P., 1919, (Ed.), Sturtevant's edible plants of the world. p 468

Jadhav, R., et al, 2015, Forest Foods of Northern Western Ghats: Mode of Consumption, Nutrition and Availability. Asian Agri-History Vol. 19, No. 4: 293-317

Lele, Y., et al, 2021, Wild Edible Plants of Nutritional and Medicinal Significance to the Tribes of Palghar, Maharashtra, India. Journal of Ecological Society. p 30

McMakin, P.D., 2000, Flowering Plants of Thailand. A Field Guide. White Lotus. p 60

Milow, P., et al, 2013, Malaysian species of plants with edible fruits or seeds and their evaluation. International Journal of Fruit Science. 14:1, 1-2

Phon, P., 2000, Plants used in Cambodia. © Pauline Dy Phon, Phnom Penh, Cambodia. p 491

Pullaiah, Y., Krishnamurthy, K. V. & Bahadur, B., (Eds.), 2016, Ethnobotany of India, Volume 1: Eastern Ghats and Deccan.

Ravikrishna, S., 2011, Ethno-medico-botanical survey on Wild Edible fruits of Udupi Taluq, Udupi p 108

Reddy, K. N. et al, 2007, Traditional knowledge on wild food plants in Andhra Pradesh. Indian Journal of Traditional Knowledge. Vol. 6(1): 223-229

Singh, H.B., Arora R.K.,1978, Wild edible Plants of India. Indian Council of Agricultural Research, New Delhi. p 77

Sp. pl. 1:110. 1753

Staples, G.W. and Herbst, D.R., 2005, A tropical Garden Flora. Bishop Museum Press, Honolulu, Hawaii. p 495

World Checklist of Useful Plant Species 2020. Royal Botanic Gardens, Kew

PROVIDED BY **Food Plants International**

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

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET https://www.echocommunity.org/en/resources/98ccc23f-087d-4a25-aeb6-6e3f423a1739