PLANT FACT SHEET

# *Distichlis spicata* (L.) Green

**GENUS** *Distichlis* **FAMILY** Poaceae

**COMMON NAMES** Perennial saltgrass, Seashore saltgrass

## EDIBLE PARTS AND USES

**Edible parts:** Leaves - spice

A spice probably salt was used as flavouring.

## DESCRIPTION

A grass. It keeps growing from year to year. It has robust rhizomes. It grows 60 cm tall.

## HABITAT

It is a temperate or Mediterranean plant. In Argentina it grows from sea level to 3,600 m above sea level.

## REFERENCES


USDA plants

Davies, C. L., Waugh, D. L. & Lefroy, E. C., 2005, Perenial Grain Crops for High Water Use. The case of Microlaena stipoides. RIRDC Publication No. 05/024 (As Distichis)

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Leon-Lobos, P., et al, 2022, Patterns of Traditional and Modern Uses of Wild Edible Native Plants of Chile: Challenges and Future Perspectives. Plants (Basel) v 11 (6) Table S1

Malezas Comestibles del Cono Sur, INTA, 2009, Buernos Aires



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



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**ONLINE FACT SHEET** https://www.echocommunity.org/en/resources/9e26b1b8-5b03-4eb3-8291-b0026f3605ca