PLANT FACT SHEET

Curcuma aromatica Salisbury

GENUS *Curcuma* **FAMILY** Zingiberaceae

COMMON NAMES Wild turmeric, Yellow zeodary

EDIBLE PARTS AND USES

Edible parts: Shoots, Rhizomes, Root, Starch

Young shoots are eaten as a vegetable.
The rhizome is pounded and used as a substitute for turmeric.

DESCRIPTION

A ginger family herb that keeps growing from year to year. It grows 1 m tall and spreads widely. It has fleshy underground roots or rhizomes. It has cane like false stems and sword shaped leaves. The leaves are pointed and can be 60 cm long. The flowers are on leafy stems. They are in cone like heads. The flowers have 3 petals. There are large coloured bracts around the flowers. The flower stems are 60 cm long and the flowering head is 20 cm long. The lower bracts are pale green and the upper bracts are pink. The flowers are yellow and white.

HABITAT

A tropical plant. They need warm, frost-free climates. They need moist, humus-rich, well drained soil. It suits hardiness zones 10-12. In Yunnan.

PRODUCTION

Cultivation

They can be grown from seed or by division.

NOTES

There are about 50 Curcuma species. They are mostly in SE Asia. They are tropical or subtropical.

PICTURES



Credit: Food Plants International (Bruce French)

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PROVIDED BY **Food Plants International**

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