PLANT FACT SHEET

# *Thymus quinquecostatus* Celak.

**GENUS** *Thymus* **FAMILY** Lamiaceae

**COMMON NAMES** Japanese thyme

## EDIBLE PARTS AND USES

**Edible parts:** Leaves - oil, Leaves - flavouring

It is the source of an essential oil used for flavouring.

## DESCRIPTION

A herb. The stems spread sideways. There are shoots without flowers and ones with flowers and there are more of the latter. The flowering branches are crowded and 3-15 cm tall.

## HABITAT

It is a temperate plant. It grows in gravelly areas and along riverbanks and seashore dunes from sea level to 1,500 m above sea level.

## REFERENCES


Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 137 (As Thymus quinquecostatum)

Jia, X., et al, 2022, Ethnobotany of wild edible plants in multiethnic areas of the Gansu–Ningxia–Inner Mongolia junction zone. Journal of Ethnobiology and Ethnomedicine 18:53

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**ONLINE FACT SHEET** https://www.echocommunity.org/en/resources/a7a8abde-1d73-47c3-b897-ca090891f4b3