PLANT FACT SHEET

Polyscias fruticosa (L.) Harms

GENUS *Polyscias* **FAMILY** Araliaceae

COMMON NAMES Parsley panax

EDIBLE PARTS AND USES

Edible parts: Leaves, Roots

The young leaves are eaten as a flavouring.
They are also boiled and eaten.

DESCRIPTION

A tall shrub. It grows 3-5 m high and spreads 2-3 m wide. The branches are spreading. The leaves are clustered near the tips. The leaves are divided 3 times. They are 75 cm long. They sheath the stem at the base. The leaflet stalks are 25 cm long and the leaflets are 1-12 cm long by 0.5-4 cm wide. They vary in shape. They can be lobed or have teeth. The flowers are 0.5 cm across and in a spreading group 60 cm long. The fruit are 0.5 cm across. They are fleshy. The plant varies a lot and it can be like Polyscias cumingiana.

HABITAT

A tropical plant. It suits tropical and subtropical regions. They need well drained acid soils. It is grown at low altitudes and up to about 1000 m. It is often grown as a hedge. In XTBG Yunnan. It grows on atolls.

PRODUCTION

Cultivation

Plants can be grown from fresh seed. They can also be grown from cuttings.

NOTES

There are about 100 Polyscias species.
It stimulates milk production by women.

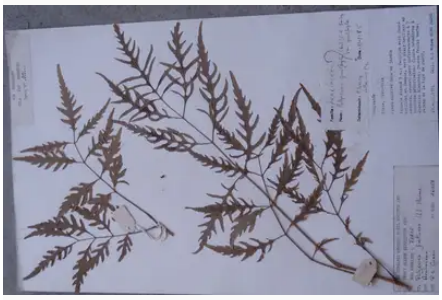
PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)

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