PLANT FACT SHEET

Hibiscus rosa-sinensis L.

GENUS *Hibiscus* **FAMILY** Malvaceae

COMMON NAMES Hibiscus, Rose of China

EDIBLE PARTS AND USES

Edible parts: Leaves, Flowers, Vegetable

The leaves are eaten cooked. In some places they are pounded before cooking.
The flowers are eaten raw or pickled. They are also added to drinks. They are used to colour foods including preserved fruit, sliced pineapple, agar-agar jellies, and cooked vegetables.
The fresh flower ovary is eaten.

DESCRIPTION

A shrubby hibiscus used for hedges. It is a evergreen woody shrub. It grows to 2-5 m tall. The bark is grey and flaky. It has fine stripes. The leaves are bright green. They are oval and the edges of the leaves are entire on the lower leaves. The upper leaves are coarsely toothed. The leaves have long tips. The flowers occur singly in the axils of leaves. Flowers can be single or double. They are bell shaped and 10-15 cm across. There are a range of colours. The fruit are rounded capsules with many seeds inside. The capsules are beaked. Plants usually do not produce fruit in the hot humid tropics.

HABITAT

A tropical and subtropical plant. A common ornamental throughout the tropics. It originally came from China. It thrives on any type of soil. It is tolerant of salinity. Different types are adapted to sunny or shady places. They grow where average temperatures are between 15-30°C. They are very sensitive to frost. They grow from sea level to 1000 m altitude. They probably require a minimum rainfall of 700 mm per year. It grows in Nepal to 1400 m altitude. It grows in open, moist places. It suits hardiness zones 9-11. In Sichuan and Yunnan.

PRODUCTION

Cultivation

It is mostly grown from cuttings or grafting.

NOTES

It is used in medicine in Indonesia. There are about 220 Hibiscus species and many cultivated varieties of Hibiscus rosa-sinensis.

PICTURES



Credit: Food Plants International (Bruce French)



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