PLANT FACT SHEET

Rosa multiflora Thunb.

GENUS *Rosa* **FAMILY** Rosaceae

COMMON NAMES Multiflora rose, Japanese rose, Seven Sister's Rose

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds, Stem, Flowers, Leaves

The young leaves and flower buds are parboiled and eaten. (The prickles are removed!)
The fruit are eaten raw. They are also made into syrup, jam, jelly, and wine.
The stem is peeled and the core eaten.

DESCRIPTION

A climbing rose. It has a stem which arises as a small arch from the roots then lays along the ground. It grows 3-4.5 m high and spreads 3 m wide. The stems are prickly. The leaves have 7-9 leaflets. The flowers are 3 cm across. The fruit are red to black hips.

HABITAT

It is a subtropical and temperate plant. In Indonesia it grow above 1,000 m above sea level. It suits hardiness zones 5-10. In Yunnan.

PRODUCTION

Cultivation

It is used as a hedge. Branches touching the ground can form roots.

NOTES

There are about 150 Rosa species and many cultivated varieties. It can be invasive.

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