PLANT FACT SHEET

Alocasia portei Schott

GENUS *Alocasia* **FAMILY** Araceae

COMMON NAMES Malay alocasia

EDIBLE PARTS AND USES

Edible parts: Corm, Root, leaves

The plant contains oxalates which need to be removed before eating.
The corms and leaf stalks are cooked and eaten.

DESCRIPTION

A robust plant. It is evergreen and keeps growing from year to year. The plant grows 3 m high. The stem can be 60 cm tall and 12 cm across. The leaf stalk is green or can have red mottling. It is 2 m long. The leaves are dark green and oval or spear head shaped. They are divided along the edges. There can be 16 narrow leaflets. The blades are 1.5 m long. They are wavy with deeply ruffled edges. The flower spadix is 25-35 cm long. It droops over with weight. The fruit are golden yellow.

HABITAT

A tropical plant. It grows in primary and secondary forests up to 500 m above sea level. It grows at medium altitudes in the Philippines. It suits hardiness zone 11.

PRODUCTION

Cultivation

The plant can be grown by small corms. It can also be grown by stem cuttings and by seed.

Harvesting and Seed Production

It takes 1-1.5 years to reach harvesting stage.

NOTES

There are about 60-70 Alocasia species.

PICTURES



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/c848cc4b-f673-46c2-b8bd-e93574e3b4a1