PLANT FACT SHEET

Chaenomeles japonica (Thunb.) Lindl. ex Spach

GENUS *Chaenomeles* **FAMILY** Rosaceae

COMMON NAMES Flowering quince, Dwarf quince, Japanese quince, Japonica, Maule's quince, Riben Mugua

EDIBLE PARTS AND USES

Edible parts: Fruit

The skin of the fruit can be used for jams and jellies.
The fruit can be used to add flavour to pies.
The juice is used for flavouring.
They can be crushed and fermented to make wine.

DESCRIPTION

A shrub. It has many stems. It grows 90-150 cm high. It loses its leaves during the year. It is a straggling plant. It has horizontal, spreading, thorny branches. The leaves are alternate and long and pointed. They have fine teeth around the edge. The flowers are 3.5 cm across. They are orange or red. The fruit are small and round. They are yellow and have a pleasant scent. They become sticky when ripe.

HABITAT

It is a temperate plant. They are frost hardy. They will grow in most types of soil. It can tolerate drought. It is best in rich, well-drained soil. It suits hardiness zones 6-9. Arboretum Tasmania.

PRODUCTION

Cultivation

Plants can be grown from cuttings or suckers.

NOTES

There are about 3 Chaenomeles species.

REFERENCES

Arora, R. K., 2014, Diversity in Underutilized Plant Species - An Asia-Pacific Perspective. Bioversity International. p 62

Bodkin, F., 1991, Encyclopedia Botanica. Cornstalk publishing, p 243

Brickell, C. (Ed.), 1999, The Royal Horticultural Society A-Z Encyclopedia of Garden Plants. Convent Garden Books. p 251

Cundall, P., (ed.), 2004, Gardening Australia: flora: the gardener's bible. ABC Books. p 363

Etherington, K., & Imwold, D., (Eds), 2001, Botanica's Trees & Shrubs. The illustrated A-Z of over 8500 trees and shrubs. Random House, Australia. p 202

Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 196

Flora of China. www.eFloras.org Volume 9

Flowerdew, B., 2000, Complete Fruit Book. Kyle Cathie Ltd., London. p 170

Glowinski, L., 1999, The Complete Book of Fruit Growing in Australia. Lothian. p 43

Harris, E & J., 1983, Field Guide to the Trees and Shrubs of Britain. Reader's Digest. p 115

Hedrick, U.P., 1919, (Ed.), Sturtevant's edible plants of the world. p 540 (As Pyrus japonica)

Hibbert, M., 2002, The Aussie Plant Finder 2002, Florilegium. p 64

Hist. nat. veg. 2:159. 1834

John, L., & Stevenson, V., 1979, The Complete Book of Fruit. Angus & Robertson p 163

Kremer, B.P., 1995, Shrubs in the Wild and in Gardens. Barrons. p 94.

Lord, E.E., & Willis, J.H., 1999, Shrubs and Trees for Australian gardens. Lothian. p 214

Lyle, S., 2006, Discovering fruit and nuts. Land Links. p 173

Plants for a Future database, The Field, Penpol, Lostwithiel, Cornwall, PL22 0NG, UK. http://www.scs.leeds.ac.uk/pfaf/

Redzic, S., 2010, Use of Wild and Semi-Wild Edible Plants in Nutrition and Survival of People in 1430 Days of Siege of Sarajevo during the War in Bosnia and Herzegovina (1992–1995). Coll. Antropol 34 (2010) 2:551-570

Tanaka,

USDA, ARS, National Genetic Resources Program. Germplasm Resources Information Network - (GRIN). [Online Database] National Germplasm Resources Laboratory, Beltsville, Maryland. Available: www.ars-grin.gov/cgi-bin/npgs/html/econ.pl (10 April 2000)

Valder, P., 1999, The Garden Plants of China. Florilegium. p 152

van Wyk, B., 2005, Food Plants of the World. An illustrated guide. Timber press. p 168

Wiersema, J. H. & Leon, B., 2013, World Economic Plants. A Standard Reference CRC Press. 2nd Ed. p 164

World Checklist of Useful Plant Species 2020. Royal Botanic Gardens, Kew

Young, J., (Ed.), 2001, Botanica's Pocket Trees and Shrubs. Random House. p 229

PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET https://www.echocommunity.org/en/resources/cbe9a083-ca90-4d63-a8b8-458bbcf58ccf