PLANT FACT SHEET

Albizia odoratissima (L. f.) Benth.

GENUS *Albizia* **FAMILY** Fabaceae

COMMON NAMES Black siris, Fragrant albizia

EDIBLE PARTS AND USES

Edible parts: Bark - drink, Leaves

The bark is used for a fermented drink called "Basi" in the Philippines.
The leaves are cooked as a vegetable.

DESCRIPTION

A tree. The bark is grey with patches. The leaves are alternate. The stalk of the leaf has a black gland near the base. The leaves are 10-20 cm long with 3-8 pairs of pinnae. These are 5-9 cm long and each have 8-20 pairs of leaflets. These leaflets are 1.7-2.5 cm long by 5-10 mm wide. The flower heads are solitary. The flowers are pale yellow. The fruit is a pod 10-30 cm long and 1.7-3.5 cm wide. These are reddish-brown. There are 8-12 seeds.

HABITAT

It is a tropical plant. It is best in well composted, moist, well-drained soil. It needs a protected, sunny position. It is sensitive to drought and frost. In southern China it grows in thin forests from sea level to 1,500 m above sea level.

PRODUCTION

Cultivation

Plants are grown from seeds.

NOTES

There are 145-150 Albizia species. They grow in the tropics and subtropics. Also as Mimosaceae.

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