PLANT FACT SHEET

Acronychia pedunculata (L.) Miquel

GENUS *Acronychia* **FAMILY** Rutaceae

COMMON NAMES Kisarira

EDIBLE PARTS AND USES

Edible parts: Leaves, Fruit, Vegetable, Leaves - flavouring

The tender leaves are used for flavouring. They have the flavour of cumin.
The ripe fruit is edible but has little flavour. It is sweet but a little bitter.

DESCRIPTION

A small evergreen tree. It grows up to 8-20 m high. The trunk can be 15-20 cm across. The trunk branches early. The leaves have one leaflet. The leaves are opposite and narrowly oblong. They are 6-15 cm long by 3-6 cm wide. The flowers are greenish-yellow and 5-8 mm across. The fruit are pear shaped and 8-10 mm long by 6-8 mm wide. They are greenish-yellow and succulent. They have a good flavour. They have a single stone with 3-5 seeds.

HABITAT

A tropical plant. It grows in humid tropical places. It occurs below 700 m altitude. It is light demanding. In Yunnan. In Indonesia it grows between sea level to 2,000 m above sea level.

PRODUCTION

Cultivation

Plants can be grown from seed.

Harvesting and Seed Production

It is fast growing. In NE Thailand fruit are ripe March to July.

NOTES

There are 42-50 Acronychia species. It has anticancer properties.

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