PLANT FACT SHEET

Ehretia microphylla (Vahl.) Masune

GENUS *Ehretia* **FAMILY** Boraginaceae

COMMON NAMES Philippine tea, Fujien tea

EDIBLE PARTS AND USES

Edible parts: Leaves - tea, Fruit

The leaves are used as a tea substitute. They are dried in the shade and used as a tea.
The ripe fruit are eaten.

DESCRIPTION

An erect shrub with many branches. It can grow 1-10 m tall. The leaves have short leaf stalks and occur in clusters in the short branches. The leaves have a rough surface and are entire although somewhat toothed or lobed near the tip. The fused flower petals are white. The fruit are yellow, rounded and with a fleshy outer part, an inner stony part and four seeds.

HABITAT

A tropical plant. They are common and widely distributed in areas of shrubs throughout the Philippines. It grows well in hot, sunny positions. It will grow on limestone near the seaside. In XTBG Yunnan.

PRODUCTION

Cultivation

It can be grown from seed. These germinate easily. It can also be grown from cuttings.

PICTURES



Credit: Food Plants International (Bruce French)

REFERENCES

Altschul, S.V.R., 1973, Drugs and Foods from Little-known Plants. Notes in Harvard University Herbaria. Harvard Univ. Press. Massachusetts. no. 3560 (As Ehretia microphylla)

Ambasta, S.P. (Ed.), 2000, The Useful Plants of India. CSIR India. p 106, 190

Brown, W.H., 1920, Wild Food Plants of the Philippines. Bureau of Forestry Bulletin No. 21 Manila. p 151 (As Ehretia microphylla)

Burkill, I.H., 1966, A Dictionary of the Economic Products of the Malay Peninsula. Ministry of Agriculture and Cooperatives, Kuala Lumpur, Malaysia. Vol 1 (A-H) p 905 (As Ehretia microphylla)

Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 93

Kannan, M., et al, 2015, Ethnobotanical survey on wild edible plants of Kalrayan Hills, Salem District, Tamil Nadu, India. Global J. Res. Med Plants & Indigen. med. 4(12): 236-246 (As Carmona retusa)

Martin, F.W. & Ruberte, R.M., 1979, Edible Leaves of the Tropics. Antillian College Press, Mayaguez, Puerto Rico. p 107, 179 (As Ehretia microphylla)

May, R.J., 1984, Kaikai Aniani. A Guide to Bush Foods Markets and Culinary Arts of Papua New Guinea. Robert Brown and Associates. p 81 (As Ehretia microphylla)

Monsalud, M.R., Tongacan, A.L., Lopez, F.R., & Lagrimas, M.Q., 1966, Edible Wild Plants in Philippine Forests. Philippine Journal of Science. p 449 (As Ehretia microphylla)

Rao, P. V., et al, 2021, Wild edible plants used by different tribal communities of Bhadradri Kothagudem district of Telangana state, India. Bioscience Discovery, 12(4):184-200, Oct. - 2021

Reis, S. V. and Lipp, F. L., 1982, New Plant Sources for Drugs and Foods from the New York Botanical Garden herbarium. Harvard. p 248

Singdeo, K., et al, 2024, Wild Edible Fruits Of Eastern Ghats Of India: A Review. African Journal of Biological Sciences. 6(5) p 6535f (As Carmona retusa)

Staples, G.W. and Herbst, D.R., 2005, A tropical Garden Flora. Bishop Museum Press, Honolulu, Hawaii. p 196

Sukarya, D. G., (Ed.) 2013, 3,500 Plant Species of the Botanic Gardens of Indonesia. LIPI p 623

Tabl. encycl. 1(vol. 2):425. 1792

Tamil herbs, 2007, Edible Plants of the Tropical Dry Evergreen Forest.

Tanaka,

Trans. Nat. Hist. Soc. Taiwan 30:61. 1940

Uphof,

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

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/d1b986da-8c12-4e1b-81ad-752d388f68c6