PLANT FACT SHEET

# *Brassica juncea var. foliosa* L. H. Bailey

**GENUS** *Brassica* **FAMILY** Brassicaceae

**COMMON NAMES** Leaf mustard, Setsuriko

## EDIBLE PARTS AND USES

**Edible parts:** Flowers, Leaves, Oil, Vegetable

It is cooked and eaten.
It is also fermented into a sour kraut.

## DESCRIPTION

A cabbage family herb. It is an annual plant. It grows 50-60 cm high. The leaves are oblong. The leaves are fan shaped with a thick midrib.

## HABITAT

It is a temperate plant.

## NOTES

There are about 30 Brassica species and many cultivated varieties.

## REFERENCES


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