PLANT FACT SHEET

Hydrocotyle javanica Thunb.

GENUS *Hydrocotyle* **FAMILY** Araliaceae

COMMON NAMES Java pennywort

EDIBLE PARTS AND USES

Edible parts: Leaves, Root, Shoots

Caution: Seeds are poisonous.
The leaves are boiled and eaten as a vegetable and also used for tea.
They are sun-dried for a drink.

DESCRIPTION

A soft herb. It grows as a ground cover. It has erect pieces up to 15-45 cm. The leaf stalks point upwards and are 4-25 cm long. The leaf blade is round or kidney shaped. They are 5 cm by 8 cm. They are heart shaped at the base. They have shallow lobes like fingers on a hand. The flowers are at the nodes and occur as many closely together. The flowers are greenish-white. The fruit are reddish-brown. They are about 1 mm long.

HABITAT

A tropical plant. In Fiji it grows in dense forest between 300-600 m altitude. In Northeastern India it grows between 1,000-2,200 m above sea level.

PRODUCTION

Cultivation

Plants are grown from suckers.

Harvesting and Seed Production

First harvest can occur 90 days after planting. Then harvests can be at 60 day intervals. It can be harvested for 2-3 years.

NOTES

There are about 130 Hydrocotyle species. Also put in the family Apiaceae.

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