PLANT FACT SHEET

Pinus densiflora Siebold & Zucc.

GENUS *Pinus* **FAMILY** Pinaceae

COMMON NAMES Japanese red pine, Japanese umbrella pine

EDIBLE PARTS AND USES

Edible parts: Fruit for drink, Seeds, Leaves - flavouring, Bark - flavouring

The young green cones and mature needles are used to make wine.
The needles are used to give a flavour to rice cakes and other sweets by steaming the food over beds of the needles.
The pollen is added to cookies.
The seed and inner bark are recorded as eaten.

DESCRIPTION

A tree. It is 30 m tall. The trunk is 1.5 m across. The bark is orange red. It is flaky and scaly. The crown is like an umbrella. The first year branches are yellow or red. There are 2 needles per bundle. They are half round in cross section. The seed cones can be erect or hang down. They have short stalks. They are dark yellowish-brown. The are oval or cone shaped and 3-5.5 cm long by 2.5-4.5 cm wide. The seed scales are usually thin. The seeds are oval and 3-7 mm long by 3 mm wide. The wings are 1-2 cm wide by 5-7 mm thick.

HABITAT

It is a temperate plant. It grows from coastal regions to hillsides from sea level to 900 m in N China. It suits hardiness zones 4-9. Arboretum Tasmania. Hobart Botanical Gardens.

PRODUCTION

Harvesting and Seed Production

Cones take 18 months to mature.

NOTES

There are over 100 species of Pinus.

PICTURES



Credit: Food Plants International (Bruce French)

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