PLANT FACT SHEET

Juglans mandschurica Maximowicz

GENUS *Juglans* **FAMILY** Juglandaceae

COMMON NAMES Manchurian walnut, Siberian walnut

EDIBLE PARTS AND USES

Edible parts: Nuts, Seeds, Seeds - oil

The seeds are eaten raw or roasted.
The seeds yield an edible oil.

DESCRIPTION

A shrub or tree. It can grow to 25 m tall. The leaves are 40-90 cm long. The leaf stalk is 5-23 cm long. There are 9-19 leaflets. They are 6-17 cm long by 2-7.5 cm wide. The male spike is 9-40 cm long. The female spike has 8-10 nuts. The nuts are round or oval and 3-7.5 cm long by 3-5 cm wide. The husk has dense glands or hairs. The shell is thick and rough. There are 6-8 prominent ridges. The fruit are in clusters of 6-10.

HABITAT

It is a cold temperate plant. It grows in mixed forests on mountain slopes or in valleys between 500-2800 m altitude in China. It suits hardiness zones 4-9. It will grow in very cold climates.

NOTES

There are about 30 Juglans species. All species bear edible nuts.

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