PLANT FACT SHEET

Prunus tomentosa Thunb.

GENUS *Prunus* **FAMILY** Rosaceae

COMMON NAMES Nanking cherry, Downy cherry

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds

The unripe fruit are pickled or boiled in honey.
The ripe fruit are eaten raw or preserved.
The buds are cooked and eaten.
The fruit are used for wine.

DESCRIPTION

A small deciduous shrub. It has many branches. It grows 2 m high and spreads 2.4 m wide. The young stems are downy. The leaves are deep green and are puckered. They are 5 cm long and are fluffy underneath. The flowers are white to pale pink. They are 25 mm across and are single or in pairs. The fruit are small, round and red. They are about 1.25 cm across. There are some named cultivated varieties.

HABITAT

It is a cool temperate plant. It grows in northern China. It suits hardiness zones 2-8. In Sichuan and Yunnan.

PRODUCTION

Cultivation

Plants can be grown by layering, division or grafting.

Harvesting and Seed Production

Grafted trees have a shorter life span or 50-60 years.

NOTES

There are about 200 Prunus species. Vit C 63.5 mg/100 g. Amino acid 1992.5 mg/100g.

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