PLANT FACT SHEET

Scorodophloeus zenkeri Harms

GENUS *Scorodophloeus* **FAMILY** Fabaceae

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring, Bark - flavouring, Fruit - spice, Seeds

The seed and bark are used for flavouring in cooking. They have a garlic flavour. They are dried.
The young leaves are cooked and eaten as a vegetable.
The leaves are also used as a flavouring and for a tea drink.

DESCRIPTION

A tree. It grows 35 m tall. The leaves are compound with 10-20 alternate leaflets. They are almost rectangle shaped. They are 2 cm long by 1 cm wide. The fruit are large flat pods. They can be 7.5-13.5 cm long by 3-5 cm wide. They have a point at the end. There are 1 or 2 seeds per fruit. They are up to 2.5 cm long by 2 cm wide.

HABITAT

A tropical plant. It grows in forests near rivers.

NOTES

Also as Caesalpinaceae.

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