PLANT FACT SHEET

Viburnum mullaha Buch.-Ham. ex D. Don

GENUS *Viburnum* **FAMILY** Viburnaceae

EDIBLE PARTS AND USES

Edible parts: Fruit, Leaves - flavouring

Ripe fruit are acidic and are eaten fresh.
The dried fruit powder are used in pickles.
The leaves are used as flavouring.

DESCRIPTION

A tree. It grows to about 9 m high. The leaves have stalks. They are opposite. The leaves are 6-14 cm long by 3-5.5 cm wide. They are oval to sword shaped. They taper to the tip. There are teeth along the edge. There are hairs underneath. The flowers are white. They occur in flat topped arrangements at the ends of branches. The fruit is fleshy with a hard covering over the seed. They are oblong and bright red. The fruit are acidic and edible.

HABITAT

It is a temperate plant. In SW China it grows in broad-leaved mixed forests between 2,200-2,700 m above sea level. In Nepal they grow between 1600-2700 m altitude. They grow in moist, shady places in oak forests.

PRODUCTION

Cultivation

Plants are grown from seed or cuttings.

NOTES

There are about 150 Viburnum species. Also put in the family Caprifoliaceae.

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