PLANT FACT SHEET

Amorphophallus konjac K. Koch

GENUS *Amorphophallus* **FAMILY** Araceae

COMMON NAMES Devil's tongue, Snake palm, Umbrella arum

EDIBLE PARTS AND USES

Edible parts: Tuber, Corm, Flower stalks, Vegetable, Roots, Leaves

The tuber are used to produce konnyaku, a type of flour used as the basis for many dietary products. It is cooked and dried and pounded and treated with lime.
The stalks are stewed as a vegetable.
The young leaves are used in tofu.

DESCRIPTION

A large herb which keeps growing from year to year. The tuber is round and 30 cm across. It produces long rhizomes off the side. These are 50 cm long by 3 cm thick. There is a single leaf. The leaf stalk is smooth and dull pink. It is 1 m long. It has dark green and white spots. The leaf blade is very divided. The blade can be 2 m across. The leaflets are pointed and 3-10 cm long by 2.6 cm wide. The flower stalk can be 1.1 m long and coloured like the leaf stalk. The bract around the flower is broadly triangular and funnel shaped. It is 10-60 cm long and 10-55 cm across. It has a wavy edge. The outer surface is dull and brown-green. with darker green spots. It is red-brown inside. The flower spike is like a narrow cone and 0.15-1.1 m long. It can give off a smell like rotten meat for a few days.

HABITAT

A tropical plant. It is less tropical than Amorphophallus paenifolius var. campanulatus. It grows up to 3,000 m altitude in Vietnam. It suits hardiness zones 10-12. In Yunnan.

PRODUCTION

Cultivation

Plants can be grown by seed or offsets. The tubers are planted 15 cm deep.

NOTES

There are about 170 to 200 Amorphophallus species. Root (Fresh weight) Water: 97.4 Calories: 8 Protein: 0.1 Fat: 0 Carbohydrate: 2.3 Fibre: 0.1 Ash: 0.2 Calcium: 17 Phosphorus: 7 Iron: 0.3
Leaves (Dry weight) Water: 0 Calories: 308 Protein: 3.8 Fat: 0 Carbohydrate: 88.5 Fibre: 3.8 Ash: 7.7 Calcium: 654 Phosphorus: 269 Iron: 11.5

PICTURES



Credit: Food Plants International (Bruce French)

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