



PLANT FACT SHEET

Alpinia conchigera Griff.

GENUS *Alpinia* FAMILY Zingiberaceae

COMMON NAMES Mussel galanga

EDIBLE PARTS AND USES

Edible parts: Fruit, Rhizome - spice, Root - flavouring, Vegetable

The rhizome is dried and used to flavour rice wine. It is also used as seasoning for dishes.
The fruit are eaten as a vegetable.

DESCRIPTION

A ginger family herb. The false stems are 1.2-2 m tall. The leaf stalk is 5-10 mm long. The leaf blade is sword shaped and 20-30 cm long by 1-10 cm wide. There are hairs along the mid vein underneath. The flower panicles are 20-30 cm long and with 1 or 2 branches. There are short secondary branches. The fruit is a round capsule. It is 8-10 mm across. There are 3-5 seeds. These have a strong smell.

HABITAT

A tropical plant. They grow in forests between 600-1100 m altitude in S China. In XTBG Yunnan.

NOTES

There are about 200-230 *Alpinia* species. They are mostly tropical and subtropical. This one is also used in medicine.

PICTURES



Credit: Food Plants International (Bruce French)

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