PLANT FACT SHEET

Canthium parviflorum Roxb.

GENUS *Canthium* **FAMILY** Rubiaceae

EDIBLE PARTS AND USES

Edible parts: Leaves, Stems, Fruit

The fruit are eaten peeled as the skin has a sour taste. They are also used in pickles and curries.
The young leaves are cooked as a vegetable.

DESCRIPTION

A small tree. It is 4-10 m high. It has long straight spines. The leaves are broadly oval. The flowers are yellow. The fruit are small and yellow.

See notes about name.

HABITAT

A tropical plant. It will grow on most soils. It is best in a wet soil and a pH of 7.

PRODUCTION

Cultivation

It can be used as a hedge plant.

Harvesting and Seed Production

It is slow growing.

NOTES

There are about 200 Canthium species.
Canthium parvifolium Roxb. is a legitimate name and Canthium parviflorum Lam. is a synonoym of Canthium coromandelicum (Burm. f) Alston.

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