#### FOOD PLANTS INTERNATIONAL



## Helping the Hungry Feed Themselves Well... ... through the strategic use of God's amazing natural resources

Common names Malvaceae

### Vegetable kenaf, Indian hemp,

Scientific name

Hibiscus cannabinus

Edible portion Leaves, Seeds, Pods, Fruit, Flowers, Seeds - oil, Bark, Gui Vegetable,



#### **Description**

A herb. It can grow from seed each year or keep growing from year to year. It grows up to 3.5 m high. It has a few sharp spines. The leaf stalk is 6-20 cm long. The leaf blade has 2 forms. The leaves lower on the stem are heart shaped and those higher on the stem have 4-7 lobes arranged like fingers on a hand. These lobes are sword shaped and 2-12 cm long by 0.6-2 cm wide. They have teeth around the edge. They taper at the tip. The flowers are yellow, white or ivory and red at the base. They occur singly in the axils of leaves. They are large and up to 10 cm across. They have very short stalks. The fruit is a capsule about 1.5 cm across. The seeds are kidney shaped.

#### Distribution

A tropical plant. It is cultivated in S China. It can grow in well-drained sandy soils and in dry but seasonally waterlogged places. It grows between 15-2,130 m above sea level. It grows in areas with an annual rainfall between 500-635 mm. It can grow in arid places. It suits hardiness zones 10-12. In Yunnan.

#### Found in:

Afghanistan, Africa, Angola, Asia, Australia, Bangladesh, Benin, Botswana, Burkina Faso, Burundi, Cameroon, Central Africa, Central African Republic, CAR, Central America, Central Asia, Chad, China, Congo DR, Côte d'Ivoire, Dominican Republic, East Africa, Egypt, Eritrea, Eswatini, Ethiopia, Ghana, Greece, Guinea, Guinée, **Guinea-Bissau**, Haiti, Hungary, India, Indonesia, Iran, Iraq, Ivory Coast, Jamaica, Kazakhstan, Kenya, Laos, Liberia, Madagascar, Malawi, Mali, Moldova, Mozambique, Myanmar, Namibia, Niger, Nigeria, North Africa, Northeastern India, Pakistan, Rwanda, SE Asia, Senegal, Sierra Leone, Slovenia, Somalia, South Africa, Southern Africa, Sudan, Swaziland, Tanzania, Togo, Uganda, Ukraine, Vietnam, West Africa, West Indies, Zambia, Zimbabwe,

#### Use

The leaves are eaten cooked as a vegetable. They are also used as a substitute for tamarind for curries.

They are used in soups. The leaves are cooked with the aid of potashes.

The seeds are roasted and eaten. They are also fermented. The seeds yield an edible oil.

The flowers are eaten cooked as a vegetable.

The bark is sweet and is chewed by children.

#### Cultivation

It is usually grown from seeds. It can be grown from cuttings. Seeds will last for about 8 months. Seeds germinate best at 35° C.

#### **Production**



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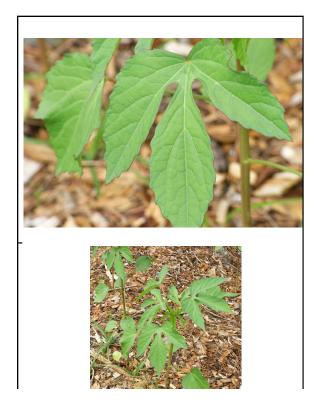




#### **Nutritional Values**

Hibiscus cannabinus

Edible Part	Moisture /100 g edible portion %	Energy KJ	Energy Kcal	Protein g	Provit A μg	Vit C mg	lron mg	Zinc mg
Seeds dried	8.1	1785	427	20.2				
Leaves	79.0	280	67	5.5	34		12.1	





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