

# ***Combretum indicum (L.) DeFilipps***

***Identifiants : 8941/comind***

***Association du Potager de mes/nos Rêves (<https://lepotager-demesreves.fr>)***

***Fiche réalisée par Patrick Le Ménahèze***

***Dernière modification le 08/05/2024***

• ***Classification phylogénétique :***

- ***Clade : Angiospermes ;***
- ***Clade : Dicotylédones vraies ;***
- ***Clade : Rosidées ;***
- ***Clade : Malvidées ;***
- ***Ordre : Myrales ;***
- ***Famille : Combretaceae ;***

• ***Classification/taxinomie traditionnelle :***

- ***Règne : Plantae ;***
- ***Division : Magnoliophyta ;***
- ***Classe : Magnoliopsida ;***
- ***Ordre : Myrales ;***
- ***Famille : Combretaceae ;***
- ***Genre : Combretum ;***

• ***Synonymes : Combretum indicum (L.) Jongkind, Kleinia quadricolor Crantz, Mekistus sinensis Lour. ex B. A. Gomes, Quisqualis ebracteata P. Beauv, Quisqualis glabra Burm. f, Quisqualis grandiflora Miq, Quisqualis indica L, Quisqualis longiflora C. Presl, Quisqualis lourei G. Don, Quisqualis obovata Schumach. & Thonn, Quisqualis pubescens Burm. f, Quisqualis sinensis Lindl, Quisqualis spinosa Blanco, Quisqualis villosa Roxb ;***

• ***Nom(s) anglais, local(aux) et/ou international(aux) : Rangoon creeper, Chinese honeysuckle, , Akar dani, Akar pontianak, Ara dani, Barmasi vel, Bidani, Ceguk, Cheguk, Dani, Dawe-hmaing-nwe, Espuelo de gallo, Ettagutttilatitva, Ilengaramalligai, Indian Jessamine, Irangunmalli, Kachekluk, Kasunbal, Lalachameli, Leb-mue-nang, Lep mu nang, Lep-mue-naang, Mawk-nang-nang, Niog-nigan, Quisqual, Rangonimalle, Rangoon-ki-bel, Rangunachavel, Redani, Sak sehs, Selimpas, Su quan tu, Tagulo, Tangolon, Tangulo, Tartaraok, Tige-ganneru, Udani, Urdani, Wedani ;***



• ***Rapport de consommation et comestibilité/consommabilité inférée (partie(s) utilisable(s) et usage(s) alimentaire(s) correspondant(s)) :***

***Parties comestibles : fruits, graines, feuilles, tiges<sup>(((0+x)) (traduction automatique)</sup> | Original : Fruit, Seeds, Leaves, Stems<sup>(((0+x))</sup> Les pousses tendres peuvent être consommées crues et cuites. Les graines mûres sont consommées. Ils ne devraient probablement être consommés qu'en petit nombre. La paroi de l'ovaire et le tégument doivent être enlevés. Attention: Les graines rendent certaines personnes malades***

***Partie testée : feuilles<sup>(((0+x)) (traduction automatique)</sup>  
Original : Leaves<sup>(((0+x))</sup>***

Taux d'humidité	Énergie (kj)	Énergie (kcal)	Protéines (g)	Pro-vitamines A (µg)	Vitamines C (mg)	Fer (mg)	Zinc (mg)
75.4	318	76	4.8	0	0	0	0



***néant, inconnus ou indéterminés.***

• ***Illustration(s) (photographie(s) et/ou dessin(s)):***

- ***Liens, sources et/ou références :***

***dont classification :***

dont livres et bases de données : <sup>0</sup>"Food Plants International" (en anglais) ;

dont biographie/références de <sup>0</sup>"FOOD PLANTS INTERNATIONAL" :

Abbiw, D.K., 1990, *Useful Plants of Ghana. West African uses of wild and cultivated plants. Intermediate Technology Publications and the Royal Botanic Gardens, Kew.* p 42 (As *Quisqualis indica*) ; Ambasta S.P. (Ed.), 2000, *The Useful Plants of India. CSIR India.* p 510 (As *Quisqualis indica*) ; Arora, R. K., 2014, *Diversity in Underutilized Plant Species - An Asia-Pacific Perspective. Bioversity International.* p 50 (As *Quisqualis indica*) ; Bodkin, F., 1991, *Encyclopedia Botanica. Cornstalk publishing,* p 866 (As *Quisqualis indica*) ; Brickell, C. (Ed.), 1999, *The Royal Horticultural Society A-Z Encyclopedia of Garden Plants. Convent Garden Books.* p 856 (Photo) (As *Quisqualis indica*) ; Burkill, I.H., 1966, *A Dictionary of the Economic Products of the Malay Peninsula. Ministry of Agriculture and Cooperatives, Kuala Lumpur, Malaysia.* Vol 2 (I-Z) p 1892 (As *Quisqualis indica*) ; Coode, M.J.E., in Womersley, J.S., (Ed), 1978, *Handbooks of the Flora of Papua New Guinea. Melbourne University Press.* Vol 1. p 51 (Drawing) (As *Quisqualis indica*) ; Cooper, W. and Cooper, W., 2004, *Fruits of the Australian Tropical Rainforest. Nokomis Editions, Victoria, Australia.* p 127 (As *Quisqualis indica*) ; Cundall, P., (ed.), 2004, *Gardening Australia: flora: the gardener's bible. ABC Books.* p 1129 (As *Quisqualis indica*) ; Dunlop, C.R., Leach, G.J. & Cowie, I.D., 1995, *Flora of the Darwin Region. Vol 2. Northern Territory Botanical Bulletin No 20.* p 143 (As *Quisqualis indica*) ; Engel, D.H., & Phummai, S., 2000, *A Field Guide to Tropical Plants of Asia. Timber Press.* p 198 (As *Quisqualis indica*) ; Food Composition Tables for use in East Asia FAO <http://www.fao.org/infooods/directory> No. 692 (As *Quisqualis indica*) ; Hibbert, M., 2002, *The Aussie Plant Finder 2002, Florilegium.* p 245 (As *Quisqualis indica*) ; Llamas, K.A., 2003, *Tropical Flowering Plants. Timber Press.* p 176 (As *Quisqualis indica*) ; Lord, E.E., & Willis, J.H., 1999, *Shrubs and Trees for Australian gardens. Lothian.* p 337 (As *Quisqualis indica*) ; Manandhar, N.P., 2002, *Plants and People of Nepal. Timber Press. Portland, Oregon.* p 389 (As *Quisqualis indica*) ; Martin, F.W. & Ruberte, R.M., 1979, *Edible Leaves of the Tropics. Antillian College Press, Mayaguez, Puerto Rico.* p 92, 183 (As *Quisqualis indica*) ; McMakin, P.D., 2000, *Flowering Plants of Thailand. A Field Guide. White Lotus.* p 14 (As *Quisqualis indica*) ; Melander, M., 2007, *Endangered plants on the market in Havana City, Cuba. Uppsala University, Sweden* p 19 (As *Quisqualis indica*) ; Menninger, E.A., 1977, *Edible Nuts of the World. Horticultural Books. Florida* p 62 (As *Quisqualis indica*) ; Monsalud, M.R., Tongacan, A.L., Lopez, F.R., & Lagrimas, M.Q., 1966, *Edible Wild Plants in Philippine Forests. Philippine Journal of Science.* p 453 (As *Quisqualis indica*) ; Mot So Rau Dai an Duoc O Vietnam. *Wild edible Vegetables. Ha Noi* 1994, p 255 (As *Quisqualis indica*) ; Ochse, J.J. et al, 1931, *Vegetables of the Dutch East Indies. Asher reprint.* p 106 (As *Quisqualis indica*) ; Paczkowska, G. & Chapman, A.R., 2000, *The Western Australian Flora. A Descriptive Catalogue. Western Australian Herbarium.* p 215 (As *Quisqualis indica*) ; Peekel, P.G., 1984, (Translation E.E.Henty), *Flora of the Bismarck Archipelago for Naturalists, Division of Botany, Lae, PNG.* p 401, 402 (As *Quisqualis indica*) ; Perry, F., and Hay, R., 1982, *Guide to Tropical and Subtropical Plants. Sun Books* p 92 (As *Quisqualis indica*) ; Phon, P., 2000, *Plants used in Cambodia. © Pauline Dy Phon, Phnom Penh, Cambodia.* p 529 (As *Quisqualis indica*) ; Raponda-Walker, A & Sillans, R., 1961, *Les Plantes Utiles du Gabon. Editions Paul Lechevalier, Paris.* p 122 (As *Quisqualis indica*) ; Royal Botanic Gardens, Kew (1999). Survey of Economic Plants for Arid and Semi-Arid Lands (SEPASAL) database. Published on the Internet; <http://www.rbgkew.org.uk/ceb/sepasal/internet> [Accessed 10th April 2011] (As *Quisqualis indica*) ; Smith, N., Mori, S.A., et al, 2004, *Flowering Plants of the Neotropics. Princeton.* p 111 (As *Quisqualis indica*) ; Sp. pl., ed. 2, 556. 1762 (As *Quisqualis indica*) ; Staples, G.W. and Herbst, D.R., 2005, *A tropical Garden Flora. Bishop Museum Press, Honolulu, Hawaii.* p 243 (As *Quisqualis indica*) ; Terra, G.J.A., 1973, *Tropical Vegetables. Communication 54e Royal Tropical Institute, Amsterdam,* p 70 (As *Quisqualis indica*) ; Xu, Z., Tao, G. & Tan, J., 1988, *Tropical Wild Flowers and Plants in Xishuangbanna, Agricultural Publishing House. photo 116* (As *Quisqualis indica*) ; Yuncker, T.G., 1959, *Plants of Tonga, Bernice P. Bishop Museum, Hawaii, Bulletin 220.* p 200 (As *Quisqualis indica*)