

Cluster mallow

Malva verticillata

Malvaceae

Common Names

Cluster mallow, whorled mallow, curled mallow (En); mauve crépue, mauve verticillée (Fr); malva crespa (Sp); 冬寒菜 (Cn)

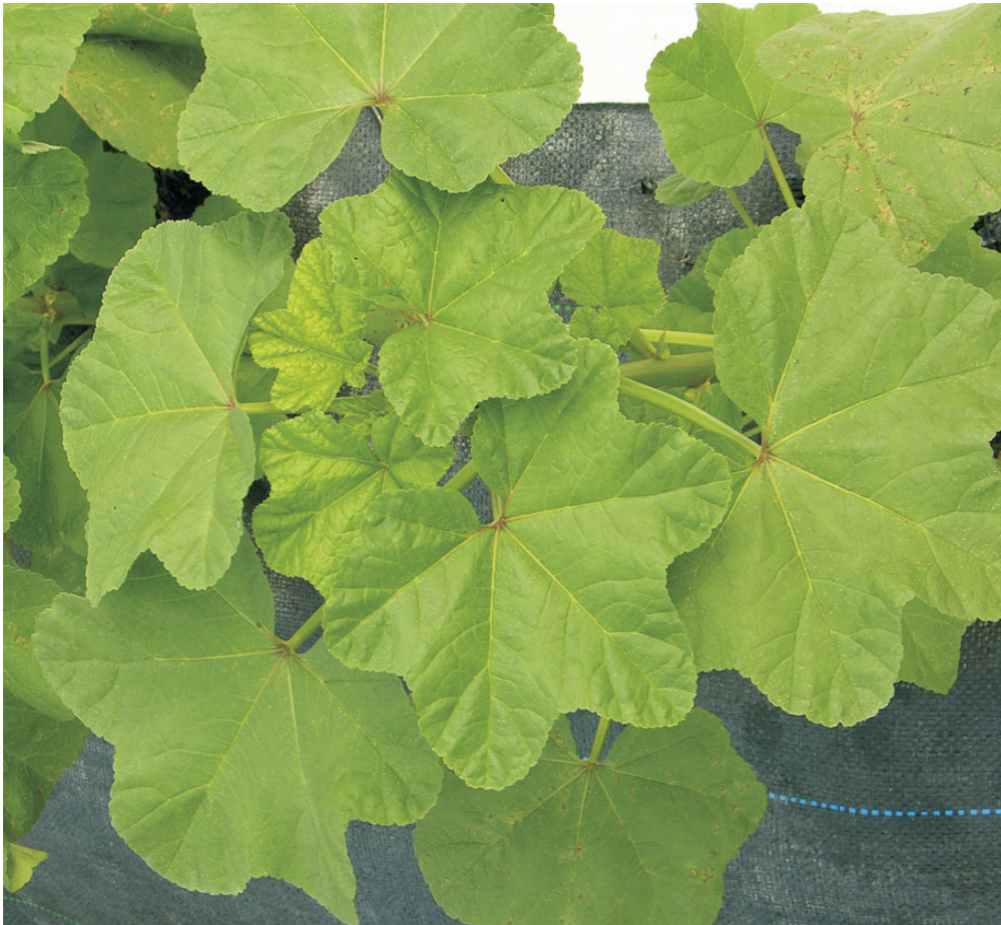
Plant Distribution

East Asia, cultivated elsewhere in temperate regions

Botanical Features

Annual or biennial herb; stems erect, up to 150 cm long, white or purple; leaves alternate, rounded, 5- or 7-lobed, with radiate veins; flowers in dense axillary clusters, white or purplish, about 1 cm long; disk-shape fruit (capsules) contain a single beakless black seed.

Leaves



Environmental Factors

Light requirement: full or partial sun; temperature requirement: cool-warm; preferred soil type: sandy, loamy, clayey; sensitivity: heat, flooding.

White flower



Production Methods

System: monocropping; planting material: seeds, cuttings; planting method: direct planting, transplanting; irrigation: moderate; priority fertilizer: organic matter; crop management: free standing; harvesting: repeated until flowering.

Pale purple flower



Edible Parts

Seedlings, tender leaves, and shoots are eaten boiled, stir-fried, pickled, roasted with soy sauce, or added to soups.

Health Values

Beta-carotene: high in edible parts; vitamin E: medium; folic acid: low; ascorbic acid: extremely high; calcium: medium; iron: medium; protein: 4.6%.

Seeds



Field production

