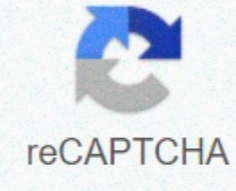




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Vaamu aaku plant in english

Species plant Coleus amboinicus Scientific Classification Kingdom: Plantae Clade: Tracheophytes Clade: Angiosperms Clade: Eudicots Clade: Asterids Order: Lamiales Family: Lamiaceae Genus: Coleus Species: C. amboinicus Binomial name Coleus amboinicus Lour. Synonyms[1] Plectranthus amboinicus Lour. Coleus aromaticus Benth. Coleus amboinicus.[1] Coleus amboinicus, is a semi-perennial plant in the Family Lamiaceae, with a pungent oregano-like taste and smell. The origin of Coleus amboinicus is unknown, but it may be native to Africa and possibly India. Coleus amboinicus is widely grown and naturalized elsewhere in the tropics, where it is used as a spice and ornamental plant. [2] Common names in English are Indian borage, rural borage, French thyme, Indian mint, Mexican mint, Cuban oregano, soup mint, Spanish thyme. [2] The species amboinicus refers to ambon island, Indonesia, where João de Loureiro (1717–1791) met and described it. Ambon is an island in Maluku, Indonesia. Description Cuban oregano plant The Mint family member, Lamiaceae,[2] coleus amboinicus grows up to 1 meter high. The stem is fleshy, approximately 30-90 cm long, with stiff hairs (hispidly villous) or densely covered with soft, short and erect hairs (tomentos). The old stems are smooth (glabrescent). The leaves are 5 to 7 cm long, 4 to 6 cm long, fleshy, undivided (simple), wide, egg/oval shaped, with a thinning tip (egg). The margins are rough crenate with dentate-crenate, except for the base. Thickly encrusted hairs (adolescent), the lower surface possesses the most glandular hairs, giving a matte appearance. The petiole is 2 to 4.5 cm. Flowers have a short stem (briefly pedicelled), pale purplish, dense 10-20 (or more) floral dense whorls (cymes), at distant intervals, with a long, slender spike-like raceme. Rachis 10-20 cm, -3.9-7.9 in), fleshy and adolescent. The leaves are about oocytes, 3-4 cm long, remnant. The calyx campanulate, 2-4 mm (0.079-0.157 in) long, hirsute and glandular, subequal 5 teeth, upper teeth roughly oocyte-elonscent, blunt, sudden acute, lateral and lower teeth acute. Corolla is blue, curved and declinated, 8-12 mm long, 3-4 mm long (0.12-0.16 in). Trumpet-like widening; limb 2-lip, upper lip short, straight, puberulent, lower lip long, concave. Filaments are melted under a tube around the style. The seeds (nutlets) are smooth, pale brown, round flattened, c. 0.7 0.5 mm (0.028 0.020 in). [4] The smell of leaves can be described as a punting combination of oregano, thyme and turpentine. [5] The taste of the leaves is described as similar to oregano, but mint-like taste. [6] Coleus amboinicus is native to South and East Africa, from KwaZulu-Natal and Swaziland to Angola and Mozambique, to Kenya and Tanzania in the north, where it is forested or coastal bushes, rocky slopes and barley or sandy dwellings at low altitudes. [7] [8] [9] He was taken from South Africa by Arabs and other merchants to Arabia, India and Southeast Asia on ocean trade routes in the Indian Ocean. The plant is also currently growing in mainland India. The plant was later brought to Europe, then from Spain to the Americas, hence its name is Spanish thyme. [7] [10] Research on the basic research on the effects of essential oil has been tested on other plant essential oils for possible use as a mosquito repellent. [2] [11] Use Leaves are highly flavoured and are used for meat and poultry, beef, lamb and game. [9] The herb is used as a substitute for oregano to mask the strong smell and taste of fish, sheep and goats. [10] Fresh leaves are used to smell laundry and hair. [2] It is also grown as an ornamental plant. [2] [12] Mote Cuban oregano (Coleus amboinicus 'Variegatus') Phytochemicals The main chemical compounds in coleus amboinicus essential oil are carvakrol (28.65%), (21.66%), α humulene (9.67%), decanal (8.29%), γ terpine (7.76%), p-cimene (6.46%), caryophyllene oxide (5.85%), α-terpinell (3.28%), and β-sein (2.01%).[13] Another analysis thymolt (41.3%), carvacrol (13.25%), 1,8-cineole (5.45%), eugenol (4.40%), cariophyllene (4.20%), terpine (3.75%), α-pinene (3.20%), β-pinene (2.50%), methyl-eugenol (2.10%) and β-phellirene (1.90%). The changes can be attributed to the methodology used in the extraction process, seasonal changes, soil type, climate, genetic and geographical changes in the plant. [14] Coleus amboinicus is a fast-growing plant often grown in gardens and indoor pots. Propagation of the stem cuttings, but it can also be grown in the seeds. In dry climates, the herb easily grows in a well-drained, semi-shaded position. Frost-sensitive (USDA hardness zones 10-11)[15] and growing well in subtropical and tropical places, but better still it will go well if grown in a dish and brought indoors or placed in a warm, protected position in winter. In Hawaii and other wet tropical places, the plant requires a full day. [5] The Cuban oregano[16] Country borage[9][17] is a French thyme[9] Indian borage[9] Indian mint[9] Mexican mint (USA,[17] a popular e-line[18]) orégano francés (in Cuba and other Spanish-speaking sources [19] Soup mint[9] Spanish thyme[17] Thick leaf thyme or broad leaf thyme[18] Gallery of Indian borage Cuban oregano flowers Flower flowers See also Hededeoma patens , Spanish vernacular orégano chiquito (small oregano) Lippia graveolens Mexican orégano cimarrón (wild oregano) References ^ a b Paton, Alan J.; Mwanyambo, Monfort; Govaerts, Rafaël H.A., Smitha, Kokkaraniyil, Sudddee, Somran, Phillipson, Peter B.; Wilson, Trevor C.; Forster, Paul I. & Culham, Alastair (2019). 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