# ORNAMENTAL AMARANTH

Amaranthus caudatus Amaranthaceae

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# **Description**

Amaranthus caudatus is a cultivated herbaceous crop originating from South America. Reaching 1.5-2.5 m in height, its simple leaves occur in spiral arrangement along the stem. Inflourescences are large (as long as 1.5 m) and showy, with small, red or green flowers. Small, oval-shaped seeds (1.5-2.5 mm) vary in color from creamy white, reddish, or brown.

#### **Utilisations**

A pseudocereal, *A. caudatus* seeds are used similar to grains: roasted, ground into flour, boiled, dried and stored, sprouted, or even fermented for beverages. Leaves are treated as a vegetable and prepared similar to other leafy crops. Plants can also be used for livestock fodder. Because of the showy flowers, *A. caudatus* is often grown as an ornamental.

#### **Noms courants**

- anglais
  - o Foxtail Amaranth
  - o Inca wheat
  - o love-lies-bleeding

#### **Culture**

- Elevation up to 3600 m
- Rainfall 250-4200 mm
- Soil Types 4.3-8.5 pH; well-drained soils
- Temperature Range 7-40°C
- Day Length Sensitivity none
- Light prefers full sun

Scarifiction of *A. caudatus* seed increases germination rate, but is not required. Seeds can be broadcast or direct seeded in rows. Broadcast rates should be 8-18 kg/ha. When planting in rows, seeds should be 1-1.5 cm deep. Spacing should be 2.5-3.5 cm in-row, and 30-45 cm between-row. *A. caudatus* can be intercropped with maize.

#### récolte et production de semences

*A. caudatus* exhibits asynchronous ripening—when portions of the seed heads ripen before others—making harvest more intensive. Hand cutting ripe portions as they ripen, and while the plant is still green, will help prevent seed shatter. Leaves may be harvested continuously as needed.

### Ravageurs et maladies

Several fungal pathogens affect A. caudatus, as well as caterpillars, stinkbugs, grasshoppers, and aphids.

# **Cuisine et nutrition**

A. caudatus seeds are high in fatty acids and quality protein, and are gluten-free. They can be roasted, boiled, or dried and stored. Dried seed can be ground for flour, sprouted, or fermented for alcoholic beverages. Leaves can be boiled, stir-fried, or prepared in similar fashion to other leafy crops. A. caudatus is a hyperaccumulator of nitrates from the soil. Depending on fertilizer source, leaves can be high in nitrates, which is an anti-nutritive compound.

## Références

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