

Ipomoea Batatas Sweet Potato 'Sakura'® Organic

Ipomoea batatas is a tuberous-rooted perennial that has been grown for its Purple-fleshed edible root for over 2000 years. Native to South America, this plant is well-adapted to tropical and subtropical climates.

It will grow successfully over a wide range of climatic conditions where the average frost-free growing season is at least 5 months. Daily temperature must be fairly warm. Consequently, nowadays, the sweet potato is a very popular cultivar throughout the world.

Hishtil supplies its customers with organic young plants of Sweet Potato selected varieties:

- High sweetness
- Improved quality and high performance
- Purple flesh
- Light rose skin
- Its skin and flesh color are similar to 'Beauregard' and its disease resistance as well

CULINARY

The tuber, can be consumed as vegetable, eaten boiled, baked, fried, or dried. It also can be ground into flour to make biscuits, bread, and other pastries. Tubers are also cooked, creamed and used as pie fillings. The leaves are also edible and can be used for filling pastries, soups, smoothies, stir-fried, stews and salads.

FOLK MEDICINE

According to folk medicine, Sweet potato leaves scalding is reported as a good remedy for asthma, bug bites, burns, fever, nausea, stomach distress and more.

ORNAMENTAL

Thanks to its heart-shaped leaves and variety of colors, it turned out to be a popular ornamental foliage plant. The plant's long leaves are colored in bright green (with pink or white) and dark purple. If grown as a ground cover, the plant stems typically mound to 23 cm tall stems that later on are trailed down and spread up to 20-25 cm wide. The perennial plant rarely flowers.



For further details please contact:
Elo@hishtil.com | +972 467 550 02
www.hishtil.com



Plant Characteristics

Growth Habit	Trailing
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Growing Information

Planting Time	late spring summer
Watering	Medium

Plant Order Specs

Available As	Organic
Pinched RC Plant	No
Sales Area	EU
Lead Time	6 Weeks
Tray	84 cells,
Tray Per Box	0

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