

## General information of *Amorphophallus* in Indonesia

I.A. Fijridiyanto<sup>\*</sup>, and Yuzammi

Research Center for Biosystematics and Evolution, National Research and Innovation Agency (BRIN), West Java, Indonesia

<sup>\*</sup>Corresponding author email: izuandryf@gmail.com, izua001@brin.go.id

Keywords: *Amorphophallus*, habitat, Indonesia, *in-situ*, status

*Amorphophallus* is a genus in the Araceae, consisting of 245 accepted species. They are widely distributed from the topics of Africa and Madagascar, the Indian subcontinent and subtropical eastern Himalayas, subtropical and tropical Southeast Asia, to tropical western Pacific and Northeast Australia. Among those species, 29 species have been recorded in Indonesia and found in the major islands of Sumatra, Kalimantan, Java, Sulawesi and Papua, as well as in minor islands of the Lesser Sunda Islands and other small islands. Several species are known to be endemic to Indonesia: seven species endemic to Sumatra, five species endemic to Java, three species endemic to Kalimantan, and one species endemic to Sulawesi. In Indonesia, *Amorphophallus* can be found in various habitat types with an altitudinal range from sea level up to about 3000 m. It can be found growing in tropical humid forests, secondary vegetation, fragmented forests, teak forests, limestone forests, thickets, forest margins, along streams, village groves, rubber tree plantations, oil palm plantations, coffee plantations, orchards, wastelands, abandoned areas, or human habitation areas. *Amorphophallus* grows in many different soil types with well-drained and high humus content. Most species prefer to grow in a deep sandy loam soil with pH 6–7.5 and some species grow quite well on clays. They are never found growing in swampy condition. All species of *Amorphophallus* can be cultivated as ornamentals. The common edible and cultivated *Amorphophallus* species in Indonesia are *A. paeoniifolius* and *A. muelleri*. Before consumption, the tubers are usually peeled, sliced into small pieces and washed repeatedly in running water or soaked in saline water and boiled in water to remove toxins and irritants. The flour resulting from this process is commonly used to make traditional Indonesian cookies. The leaf of *A. paeoniifolius* can be used for feeding fish.