

Citrus hystrix

[Synonyms : *Citrus echinata*, *Citrus papeda*, *Citrus torosa*, *Fortunella sagittifolia*, *Papeda hystrix*]

INDONESIAN LIME is a spiny evergreen shrub or tree. Possibly native to Malaysia it has small waxy white flowers.

It is also known as *Aley kaffir laim* (Hebrew), *Bai makkuruu* (Japanese), *Biyasung* (Visayan), *Buyak* (Filipino/Tagalog), *Caboyan* (Filipino/Tagalog), *Cabuyao* (Filipino/Tagalog), *Caffre lime*, *Caffir lime*, *Chanh Kaffir* (Vietnamese), *Chanh sǎc* (Vietnamese), *Combava* (German), *Daun jeruk purut* (Indonesian), *Dayap* (Filipino/Tagalog), *Djeruk Purut* (German), *Hoja de lima kaffir* (Spanish), *Hojas de Lima cafre* (Spanish), *Ichang lime*, *Indische Zitrone* (German), *Indische Zitronenblatter* (German), *Indonesische citroenboom* (Dutch), *Indonesische Zitronenblatter* (German), *Jeruk purut* (Javanese, Malay), *Juuk purut* (Bali, Malay), *Kabugau* (Filipino/Tagalog), *Kabuyau* (Filipino/Tagalog), *Kabuyay* (Filipino/Tagalog), *Kafaa raimu* (Japanese), *Kaffiru raimu* (Japanese), *Kaffir citrom és levél* (Hungarian), *Kaffir laim* (Russian), *Kaffir lime*, *Kaffirlimette* (German), *Kaffir limetti* (Finnish), *Kaffir limoen* (Dutch), *Kaforskii laim* (Russian, Ukrainian), *Kahpiri dehi* (Singhalese), *Kobu mikan* (Japanese), *Kok mak khi hout* (Lao), *Kolong-kolong* (Filipino/Tagalog), *Krauch soeuch* (Khmer), *Kraunch soeuth* (Khmer), *Kudala dehi* (Singhalese), *Kuffre lime*, *Langdorniger Orangenbaum* (German), *Leech lime*, *Lima kaffir* (Spanish), *Limau purut* (Malaysian), *Limettier hérissé* (French), *Luuk makruut* (Thai), *Ma feng cheng* (Chinese), *Ma feng gan* (Chinese), *Ma feng mao gan* (Chinese), *Makrut* (Ukrainian), *Makrut lime*, *Ma kruut* (Thai), *Mao li qiu si ku cheng* (Chinese), *Mauritius papeda*, *Moorishasu papeda* (Japanese), *Odu dehi* (Singhalese), *Purutto* (Japanese), *Shauk-cho* (Burmese), *Shauk-nu* (Burmese), *Shauk-waing* (Burmese), *Suan gan yet* (Chinese), *Trúc* (Vietnamese), and *Wild lime*.

The leaves have a fragrance like lemongrass (*Cymbopogon citratus*) and the lemony-fragrant bitter-tasting fruit usually have relatively little juice.

Hystrix is derived from Greek *hystricho-* (porcupine) component meaning 'bristly or porcupine-like' with reference to the thorns.

The small lemon-like (*Citrus limon*), often green-tinged, yellow fruit with its pale green pulp are sold in local markets. The leaves (usually torn) and the juice are used in south-eastern Asian dishes as bay leaves or lemon juice are often used in the West. Indonesian lime leaves are said to make a contribution to the traditional flavouring of Thai soups and curries. In Indonesian Java they tend to be particularly associated with meat dishes while in the Philippines the juice is more often used to enhance the flavour of fish. Although not as popular as the juice (which as already mentioned is limited in volume) the fruit have been used to make drinks and the peel has been candied.

In Malaysia the acrid juice has been drunk to ward off evil spirits.

On a pragmatic basis some tribes in south-eastern Asia have mixed the boiled fruit with sesame leaves (*Sesamum indicum*) to produce a lather for a shampoo.

Some records note that the Filipinos have steam-distilled the leaves for an essential oil reputed to have a fragrance similar to that obtained from pomelo leaves (*Citrus maxima*). It

should be said that authorities debate this and some suspect that the leaves used were most likely to have been pomelo.

The wood has been used in some parts of south-eastern Asia for making tool handles. Medicinally, local remedies have turned to Indonesian lime for treating stomach aches, headaches and worms.