

eFlora of India

Home > Knowledge Base > *Species- Seed plants (families) > M--Z (families) > Z > Zingiberaceae > Kaempferia > Kaempferia galanga

Kaempferia galanga

Kaempferia galanga L., *Sp. Pl.* 3 1753. (Syn: *Alpinia sessilis* J.König; *Kaempferia galanga* var. *latifolia* (Donn ex Hornem.) Donn; *Kaempferia humilis* Salisb.; *Kaempferia latifolia* Donn ex Hornem.; *Kaempferia plantaginifolia* Salisb.; *Kaempferia procumbens* Noronha; *Kaempferia rotunda* Blanco [Illegitimate]);

India to China (S. Yunnan) and Indo-China: **Assam, Bangladesh, Cambodia, China South-Central, India, Myanmar, Thailand, Vietnam**; Introduced into: **China Southeast, Lesser Sunda Is., Malaya, Maluku, Philippines, Sri Lanka, Taiwan** as per POWO;

Common name: Aromatic Ginger, Resurrection lily, Lesser galangal, Sand ginger • **Hindi:** चंद्रमूला Chandramula, Sidhoul • **Marathi:** कचरी Kachri, कपूर कचरी Kapur kachri • **Tamil:** கச்சாலம் Kacholum, Pulankilanku • **Malayalam:** Kachhura, Kachhoora • **Bengali:** ekangi, bhui champa • **Assamese:** চন্দ্রমূলা Chandramula • **Sanskrit:** चंद्रमूलिका Chandramoolika, corakah, karcurah, Sathi, Sati, सुगंधमूला Sugandhamula

Kaempferia galanga, commonly known as **kencur**, **aromatic ginger**, **sand ginger**, **cutcherry** or **resurrection lily**, is a **monocotyledonous** plant in the **ginger family**, and one of four plants called **galangal**.

It is found primarily in open areas in Indonesia, southern China, Taiwan, Cambodia and India, but is also widely cultivated throughout Southeast Asia.

The plant is used as a herb in cooking in Indonesia, where it is called *kencur*, and especially in Javanese cuisine and Balinese cuisine. *Beras kencur*, which combines dried *K. galanga* powder with rice flour, is a particularly popular *jamu* herbal drink used to treat rheumatism and abdominal pain.^[1] Its leaves are also used in the Malay rice dish, *nasi ulam*.

Unlike the similar *Boesenbergia rotunda* (Thai กระชาย *krachai*), *K. galanga* is not commonly used in Thai cuisine, but can be bought as a dried rhizome or in powder form at herbal medicine stalls. It is known in Thai as *proh horm* (ประหลอม) or *waan horm* (ว่านหอม). It is also used in Chinese cooking and Chinese medicine, and is sold in Chinese groceries under the name *sha jiang* (Chinese: 沙姜; pinyin: *shajiang*),^[2] while the plant itself is referred to as *shan nai* (Chinese: 山柰; pinyin: *shanna*).^[3] *Kaempferia galanga* has a peppery camphorous taste.^[2]

K. galanga is differentiated from other galangals by the absence of stem and dark brown, rounded rhizomes, while the other varieties all have stems and pale rosebrown rhizomes.

^[citation needed] It is also sometimes called **Lesser galangal**, which properly refers to *Alpinia officinarum*. *K. galanga* is also erroneously called *zedoary*.^[citation needed]

(From Wikipedia on 30.8.13)

Fwd: Kaempferia galanga :

Region- **Malappuram dist, Kerala State**

Family – *Zingiberaceae*

habitat – **cultivated**

regional name

malayalam – **kacholam / kachooram**

common name – **resurrection lilly**

Monocotyledonous plant

habit – smooth stemless shrub