

*Corchorus olitorius*

[Synonyms : *Corchorus catharticus*, *Corchorus decemangularis*, *Corchorus lobatus*,  
*Corchorus quinquelocularis*]

**TOSSA JUTE** is an annual. Native to India it has small, yellow flowers.

It is also known as *Almindelig jute* (Danish), *Bangla tossa jute* (English, Indian), *Bawphali* (Urdu), *Bush okra*, *Chang shuo huang ma* (Chinese), *Chanvre du Bengale* (French), *Corcoro ortense* (Italian), *Corcoro siliquoso* (Italian), *Corète potagère* (French), *Corette potagère* (French, Réunion), *Daisee*, *Deshi pat* (Bengali), *Dzhut dlinnoplodnyi* (Russian), *Dzhut tossa* (Russian), *Janascha kashto* (Hindi), *Jew's mallow*, *Judenmalve* (German), *Juta* (Portuguese), *Juta-tossa* (Portuguese), *Jūtan* (Hindi), *Jute* (Danish, Dutch, English, German), *Juteplant* (Dutch), *Juteplante* (Danish), *Kirmizi jüt* (Turkish), *Korchoros* (Greek), *Korkoro ĝardeno* (Esperanto), *Korkoros* (Greek), *Koshta* (Hindi), *Krachao* (Thai), *Krasnyj dzhut* (Russian), *Lalitapat* (Bengali), *Lalo* (Creole-Haitian, French), *Lalou* (Creole-Haitian, French), *Langkapseljute* (German), *Lif khaysha* (Arabic), *Long fruited jute*, *Malta jute*, *Malükhīyah* (Arabic), *Malva dei giardini* (Italian), *Mauve des Juifs* (French), *Meetha pat* (Bengali), *Mélochīe* (French), *Meluchie* (German), *Melukhie*, *Mitha paat* (Hindi), *Muluhia* (Turkish), *Mulükhīyah* (Arabic, Egyptian), *Nagamitsunaso* (Japanese), *Nalita* (Arabic), *Nalita jute*, *Nalta* (Arabic), *Nalta jute* (English, German), *Paat* (Hindi), *Parintakura* (Telugu), *Pasau* (Filipino/Tagalog), *Patsan* (Hindi), *Patta* (Hindi), *Peratti* (Tamil), *Pikaviljaline Dzuut* (Estonian), *Po krachao* (Thai), *Rau đay* (Vietnamese), *Red jute*, *Spinaci degli Ebrei* (Italian), *Taiwantsunaso* (Japanese), *Tosha pat* (Bengali, Hindi), *Tossa*, *Upland jute*, *West African sorrel*, *Yute* (Spanish), *Yute de fruto alargado* (Spanish).

The stalks are harvested as the flowers die and are retted (steeped in water) for about 10 days after which the fibre, a poor quality jute (*Corchorus capsularis*) known as 'jute' or 'gunny-fibre' is extracted.

*Olitorius* means 'of culinary herbs'.

Locally the leaves have long been cooked as a flavouring in West African dishes. While in Egypt, the eastern Mediterranean and parts of Europe particularly, the young shoots have been eaten like spinach (*Spinacia oleracea*). Today the leaves are a common vegetable in western and northern Africa, the Middle East, India, south-eastern Asia, Australia, the Pacific, the Caribbean and South America.

Tossa jute has been cultivated for centuries in Bengal (India) and what is now Bangladesh. Although the fibre is of inferior quality to that of jute (*Corchorus capsularis*), it used to be exported all the way to Dundee in Scotland for weaving when that town was an international commercial centre for the jute industry.

This fibre is woven commercially into material to make sacking, twine, carpets and paper. Medicinally, the leaves and seeds have been used in India, the former as a tonic and the latter as a purgative.