

*Zanthoxylum piperitum*

[Synonyms : *Fagara bungei*, *Fagara piperita*, *Xanthoxylum piperitum*, *Zanthoxylum acanthophyllum*, *Zanthoxylum argyi*, *Zanthoxylum bungeanum* var. *bungeanum*, *Zanthoxylum bungei*, *Zanthoxylum bungei* var. *imperforatum*, *Zanthoxylum bungei* var. *inermis*, *Zanthoxylum fraxinoides*, *Zanthoxylum podocarpum*, *Zanthoxylum setosum*, *Zanthoxylum simulans*, *Zanthoxylum simulans* var. *imperforatum*, *Zanthoxylum simulans* var. *podocarpum*]

**CHINESE CHIAO** is a deciduous shrub or tree. Native to China it has small greenish flowers. It is also known as *Anispfeffer* (German), *Ánizsbors* (Hungarian), *Cayatuna* (Spanish), Chinese pepper, *Chinesischer Pfeffer* (German), *Cho pi na mu* (Korean), *Čínský pepř* (Czech), *Clavalier* (French), *Clavalier poivrier* (French), *Gelbholzbaum* (German), *Hoàng lục* (Vietnamese), *Hua jiao* (Chinese), *Iaponskii perets* (Russian), Japanese pepper, Japanese pepper leaf, Japanese pepper tree, Japanese prickly ash, Japanese sansho, *Japanilainen pippuri* (Finnish), *Japanischer Pfeffer* (German), Japan pepper, *Japonský pepř* (Czech), *Kinai bors* (Hungarian), *Kinome* (Japanese), *Pepe d'anis* (Italian), Pepper tree of Japan, *Pepř sečuánský* (Czech), *Pieprz chiński* (Polish), *Pieprz japoński* (Polish), *Pieprz syczuański* (Polish), *Pimienta de anis* (Spanish), *Pimienta del Japón* (Spanish), *Poivre anisé* (French), *Poivre brun* (French), *Poivre de Szechuan* (French), *Poivre du Japon* (French), *Poivre du Setchuan* (French), *Poivre du Sichuan* (French), *Poivre rouge* (French), Prickly ash, Sansho, *Sanshou* (Japanese), *Sanšó* (Czech), *Shan jiao* (Chinese), Sichaun pepper, *Sung* (Vietnamese), *Sychuan'skii perets* (Russian), Szechaun pepper, *Szechuanpfeffer* (German), Szechwan pepper, *Szecsuaáni bors* (Hungarian), *Trung* (Vietnamese), *Xuyên tiêu* (Vietnamese), and *Zóltodrzew* (Polish).

*Piperitum* is derived from the genus name *Piper* meaning 'like plants in that (pepper) genus' or 'tasting hot and sharp'.

The hard wood has been used to make utensils and, not least because of the hardness, pestles. The peppercorn-like seeds are an important condiment and spice in China and Japan. In fact in China they have never been superseded by introduced black pepper (*Piper nigrum*).