

# Daikon, Lobok, Oriental or Chinese Radish

Daikon, *Raphanus sativus*, is in the Longipinatus group, a member of the Brassicaceae (mustard) family. Varieties include Mino Spring Cross (spring cultivar), Summer Cross No. 3, Chinese White (cylindrical), Chinese Rose (round), Celestial (cylindrical), and Tokinashi (a good all-season cultivar).

Oriental radishes have extremely large roots. The Sakurajima variety, one of the largest, can weigh as much as 50 pounds. Most oriental radishes are in the 1 to 2½ pound class at full maturity. Leaf spreads of more than 2 feet are common. The leaves differ from those of spring radish types in that they have great notches and they spread from the root tops in rosette fashion. Some varieties form large round or top-shaped roots, while others are cylindrical.

**Other names.** *Lo pue* (Hmong); *daikon* (Japanese); *lor bark* (Cantonese Chinese); *labanos* (Filipino); *cu-cai trang* (Vietnamese).

## Market Information

**Use.** This type of radish is usually cooked rather than eaten fresh, but it can be used raw in salads. In Japan, the radishes are often pickled.

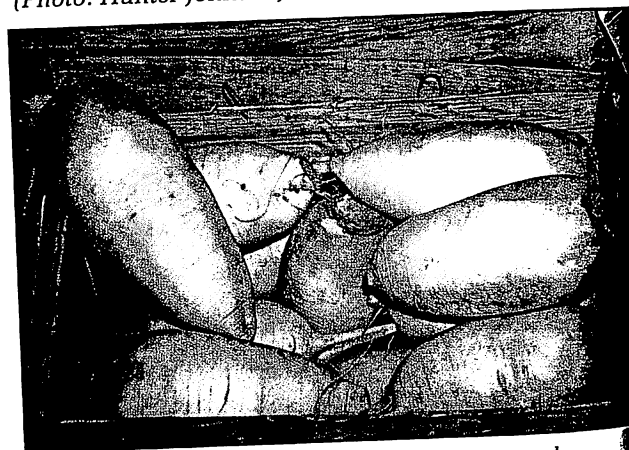
**Nutrition.** Daikon contains no Vitamin A, 22 mg of Vitamin C, 0.6 g of protein, and 27 mg of calcium per 100 g raw, edible portion (about 1 cup of sliced daikon).

## Culture

**Propagation and care.** Culture is similar to that used for more familiar radish varieties. Plant the seed ¾ inch deep in the fall (September through October) so the roots will enlarge in the cool months. The seeds and then the plants should be 4 to 6 inches apart in rows 3 feet apart. To compensate for the large root size, plant oriental radishes on high raised beds fortified with organic matter (compost). At each cultivation, work the soil higher and higher around the root as it grows. Most oriental radishes reach their best useable size in 60 to 70 days.



Daikon packed for the Los Angeles wholesale market. The roots are 6 to 20 inches long. (Photo: Hunter Johnson)



The oriental radish on display at the Los Angeles wholesale market. (Photo: Hunter Johnson)

**Harvest and postharvest practices.** The USDA storage recommendation are 32° to 34°F at 95% to 100% relative humidity, with an approximate storage life of 4 months.

## Sources

### Seed

W. Atlee Burpee & Company, 300 Park Avenue, Warminster, PA 18974

Johnny's Selected Seeds, Foss Hill Road, Albion, ME 04910

Nichols Garden Nursery, 1190 North Pacific Highway, Albany, OR 97321

Park Seed Co., Cokesbury Road, Greenwood, SC 29647-0001

Seeds Blüm, Idaho City Stage, Boise, ID 83706

Shepherd's Garden Seeds, Shipping Office, 30 Irene Street, Torrington, CT 06790

Sunrise Enterprises, P.O. Box 10058, Elmwood, CT 06110-0058

Tsang and Ma, P.O. Box 5644, Redwood City, CA 94063

### More information

Forsythe, Adrian. 1987. Of radishes and kings. *Harrow-smith*, May-June 1987, pp. 90-93

Federal-State Market News Service. 1988, 1989. *Los Angeles fresh fruit and vegetable wholesale market prices 1988-1989*. California Department of Food and Agriculture Bureau of Market News and USDA Marketing Service.

Federal-State Market News Service. 1987, 1988. *San Francisco fresh fruit and vegetable wholesale market prices 1987-1988*. California Department of Food and Agriculture Bureau of Market News and USDA Marketing Service.

Harrington, G. 1978. *Grow your own Chinese vegetables*. Garden Way Publishing, Pownal, VT.

Rubatzky, Vincent, and Mas Yamaguchi. 1997. *World vegetables, 2d ed.* Chapman and Hall, New York, NY.

Stephens, James. *Minor vegetables*. 1988. Cooperative Extension Bulletin SP-40, University of Florida, Gainesville, FL.

USDA. 1987. *Tropical products transport handbook*. Agric. Handb. 668. USDA, Washington, DC.

Prepared by Claudia Myers.

nily.  
cal),

FE

arket.

USDA  
95 to  
ximate