

Oenanthe javanica (Blume) DC., 1830 **(Persil japonais)**

Identifiants : 22076/oenjav

Association du Potager de mes/nos Rêves (<https://lepotager-demesreves.fr>)

Fiche réalisée par Patrick Le Ménahèze

Dernière modification le 30/04/2024

- **Classification phylogénétique :**

- **Clade : Angiospermes ;**
- **Clade : Dicotylédones vraies ;**
- **Clade : Astéridées ;**
- **Clade : Campanulidées ;**
- **Ordre : Apiales ;**
- **Famille : Apiaceae ;**

- **Classification/taxinomie traditionnelle :**

- **Règne : Plantae ;**
- **Division : Magnoliophyta ;**
- **Classe : Magnoliopsida ;**
- **Ordre : Apiales ;**
- **Famille : Apiaceae ;**
- **Genre : Oenanthe ;**
- **Nom complet : Oenanthe javanica subsp. javanica ;**

- **Synonymes : Oenanthe stolonifera (Roxb.) DC. 1830 [Oenanthe javanica subsp. javanica] ;**

Synonymes français : korean watercress = cresson coréen, minari, korean minari, water dropwort = filipendule aquatique, céleri chinois, céleri aquatique, céleri d'eau, fenouil aquatique, fenouil d'eau, persil aquatique, persil d'eau ;

Nom(s) anglais, local(aux) et/ou international(aux) : Chinese-celery, Indian-pennywort, Java water-dropwort, water-celery (water celery), water-dropwort (water dropwort) , shui qin (cn transcrit), Java-Wasserfenchel (de), seri (jp r?maji), minari (ko transcrit), panturasee (bn) ;

Rusticité (résistance face au froid/gel) : -10°C ;



- **Note comestibilité : *****

- **Rapport de consommation et comestibilité/consommabilité inférée (partie(s) utilisable(s) et usage(s) alimentaire(s) correspondant(s)) :**

Cette herbe des marais est employée comme Épinard (Mueller, Select, etc.) ; le Seri ou OEnanthe stolonifera vient à l'état sauvage dans les terrains humides et dans les marais ; toutefois, celui qui est livré au commerce est le résultat de la culture et se mange cuit (Le Japon à l'Exposition universelle de 1878, vol. II, p. 137) à l'eau et salé (Dr Mène, Des productions végétales du Japon)¹⁷⁶⁽⁺⁾.

La plante est souvent consommée crue ou cuite. Ils sont bouillis ou cuits à la vapeur. Les feuilles sont utilisées dans les soupes et les salades et avec le poulet. ATTENTION Bien que l'on ne sache pas qu'il contient de l'oenanthotoxine très毒, il contient un médicament hallucinatoire, la myristicine

*Partie testée : feuilles^{176(+x)} (traduction automatique)
Original : Leaves^{176(+x)}*

Taux d'humidité	Énergie (kj)	Énergie (kcal)	Protéines (g)	Pro-vitamines A (µg)	Vitamines C (mg)	Fer (mg)	Zinc (mg)
90.6	117	28	1.8	40	6	3.0	0.5



néant, inconnus ou indéterminés.néant, inconnus ou indéterminés.

- **Note médicinale :** **

- **Illustration(s) (photographie(s) et/ou dessin(s)):**



Par Wig

- **Autres infos : Plante vivace, originaire des lieux marécageux du Japon de la Chine et de l'Inde^{76(+x)}.**

dont infos de "FOOD PLANTS INTERNATIONAL" :

- **Statut :**

C'est un légume cultivé commercialement. Les pousses sont vendues sur les marchés locaux. Un vert commun dans la plupart des régions montagneuses de Papouasie-Nouvelle-Guinée^{(0(+x)) (traduction automatique)}.

Original : It is a commercially cultivated vegetable. Shoots are sold in local markets. A common green in most highland areas of Papua New Guinea^{(0(+x))}.

- **Distribution :**

Une plante tropicale. Il se produit principalement entre 700 et 2800 m d'altitude sous les tropiques. Mais il pousse aussi jusqu'à la côte où il devient de plus en plus populaire. Il pousse dans les zones humides. Il pousse également en Chine, en Indonésie et dans d'autres pays asiatiques. Dans le nord-est de l'Inde, il pousse entre 1 900 et 3 000 m d'altitude. Il pousse mieux entre 15 ° et 25 ° C. Il convient aux zones de rusticité 9-12. Bontoc. Chez MARDI. Au Yunnan. Au Sichuan^{(0(+x)) (traduction automatique)}.

Original : A tropical plant. It mostly occurs between 700 and 2800 m altitude in the tropics. But it also grows down to the coast where it is becoming more popular. It grows in wetlands. It also grows in China, Indonesia and other Asian countries. In Northeastern India it grows between 1,900-3,000 m above sea level. It grows best between 15° to 25°C. It suits hardiness zones 9-12. Bontoc. At MARDI. In Yunnan. In Sichuan^{(0(+x))}.

- **Localisation :**

Asie, Australie, Bhoutan, Cambodge, Chine, Timor oriental, Fidji, Hawaï, Himalaya, Inde, Indochine, Indonésie, Japon, Corée, Laos, Malaisie, Myanmar, Népal, Amérique du Nord, Inde du Nord-Est, Pacifique, Pakistan, Papouasie-Nouvelle-Guinée , PNG, Philippines, Russie, Asie du Sud-Est, Taiwan, Thaïlande, Timor-Leste, États-Unis, Vietnam^{((0(+x)) (traduction automatique)}.

Original : Asia, Australia, Bhutan, Cambodia, China, East Timor, Fiji, Hawaii, Himalayas, India, Indochina, Indonesia, Japan, Korea, Laos, Malaysia, Myanmar, Nepal, North America, Northeastern India, Pacific, Pakistan, Papua New Guinea, PNG, Philippines, Russia, SE Asia, Taiwan, Thailand, Timor-Leste, USA, Vietnam^{((0(+x))}.

- **Notes :**

Composition chimique: Protéine = 1,51%. Matières grasses = 0,28%. Glucides = 2,47%. Cendres = 1,4% Il contient 24,2 mg pour 100 g de poids sec et 14,7 mg de poids frais d'alpha-tocophérol (vitamine E). Water dropwort Oenanthe javanica La plante. Cette plante est un légume à feuilles vertes rampantes à tige creuse. La tige mesure souvent 100 cm de long et se trouve normalement le long du sol et se retourne près de la pointe. Les feuilles sont

*finement divisées comme des sommets de carottes, mais la taille, la forme et la couleur des feuilles peuvent varier un peu, même sur une plante. Les feuilles ont souvent des gaines foliaires qui s'enroulent autour de la tige. Les fleurs se trouvent aux extrémités des branches et forment un groupe de petites fleurs blanches. Où pousse la plante? Ces derniers temps, il a été introduit dans les zones côtières et pousse toujours bien huile. Dans les régions montagneuses, il est commun dans les jardins jusqu'à 2600 mètres d'altitude et a été vu grandir jusqu'à 3400 m d'altitude. Il pousse normalement près des ruisseaux ou dans taches humides ou humides dans les jardins. Les branches creuses à tige peuvent en fait flotter sur l'eau et les plantes semblent prospérer le long des drains et des fossés. Cette plante est également cultivée comme nourriture dans plusieurs autres pays. Il est commun en Indonésie et en Malaisie et est également cultivé en Inde, au Vietnam, en Chine, Taiwan et un certain nombre d'autres pays d'Asie du Sud-Est et du Pacifique. C'est un légume traditionnel avec une importance cérémonielle au Japon. Names Parce que la forme et l'apparence des feuilles de cette plante peuvent varier considérablement, elle a eu des noms scientifiques différents. Le nom correct est *Oenanthe javanica* et il a reçu ce nom par un scientifique appelé De Candolle en 1830. L'autre nom scientifique le plus couramment utilisé a été *Oenanthe stolonifera*, mais comme les deux plantes sont les mêmes, ce nom a maintenant été remplacé. Il a pas de nom anglais ou Tok Pisin communément accepté. Des noms tels que le céleri d'eau et la goutte d'eau ont été utilisés en anglais. Parce que plusieurs autres plantes *Oenanthe spp* sont très toxiques, ce n'est probablement pas une bonne idée d'utiliser simplement «*oenanthe*»? comme le nom et courir le risque de confondre un bon légume avec d'autres plantes toxiques. Il a de nombreux noms Tok Ples différents. Growing water dropwort. Cette plante pousse souvent à l'état sauvage. Ces plantes auto-semées ne sont pas aussi savoureuses que les types cultivés mais elles sont mangées. La plante est également cultivée dans les jardins. Il est planté à l'aide de boutures. Souvent, 5 ou 6 boutures sont plantées dans un trou fait avec un bâton à creuser. Dans un sol humide, les plantes s'établissent rapidement et facilement. . La quantité de nutriments différents dans un échantillon de 100 g de cet aliment est indiquée dans ce tableau. humidité énergie protéine calcium fer proVitA provitC 90,6% 28cals 1,8 g 113 mg 3 mg 2190 µg 14 mg un produit chimique a été montré dans l'eau goutte à goutte. Pour cette raison, il peut ne pas être bon de manger de grandes quantités de ce légume⁵ (traduction automatique).*

*Original : Chemical composition: Protein = 1.51%. Fat = 0.28%. Carbohydrate = 2.47%. Ash = 1.4%It has 24.2 mg per 100 g dry weight and 14.7 mg fresh weight of alpha-tocopherol (Vitamin E). Water dropwort *Oenanthe javanica*The plant. This plant is a hollow stemmed creeping green leafy vegetable. The stem if often up to 100 cm long and normally lies along the ground and turns up near the tip. The leaves are finely divided like carrot tops but the size, shape and colour of the leaves can vary quite a bit, even on the one plant. The leaves often have leaf sheaths which wrap around the stem. The flowers occur at the ends of the branches and are a group of small white flowers.Where does the plant grow ? In Papua New Guinea this is one of the commonest green leafy vegetables of the Highland areas. In recent times it has been introduced into coastal areas and still grows well. In the highland areas it is common in gardens up to 2600 metres altitude and has been seen growing up to 3400 m altitude. It normally grows near creeks or in wet or damp patches in gardens. The hollow stemmed branches can actually float on water and the plants seem to thrive along drains and ditches. This plant is also grown as food in several other countries. It is common in Indonesia and Malaysia and is also grown in India, Vietnam, China, Taiwan and a number of other South East Asian and Pacific countries. It is a traditional vegetable with ceremonial importance in Japan.Names Because the leaf shape and appearance of this plant can vary considerably, it has had some different scientific names. The correct name is *Oenanthe javanica* and it was given this name by a scientists called De Candolle in 1830. The other most commonly used scientific name has been *Oenanthe stolonifera* but as the two plants are the same this name has now been replaced. It has no commonly accepted English or Tok Pisin name. Names such as water celery and water dropwort have been used in English. Because several other *Oenanthe spp* plants are very poisonous, it is probably not a good idea to just use «*oenanthe*» as the name and run the risk of confusing a good vegetable with other poisonous plants. It has many different Tok Ples names.Growing water dropwort. This plant often grows wild. These self sown plants are not as tasty as the cultivated types but they are eaten. The plant is also grown in gardens. It is planted by using cuttings. Often 5 or 6 cutings are planted in a hole made with a digging stick. In moist soil the plants establish quickly and easily. It is also possible to grow the plants by seeds, but these are rarely used in PNG.Water dropwort as food. The leaves and young tips of the plant are often eaten raw or cooked. The amount of different nutrients in a 100g sample of this food is shown in this table. moisture energy protein calcium iron proVitA provitC 90.6% 28cals 1.8g 113mg 3mg 2190µg 14 mg A chemical called myristicin has been shown to occur in water dropwort. Because of this, it may not be good to eat large amounts of this vegetable⁵.*

- Liens, sources et/ou références :

- ⁵ "Plants For a Future" (en anglais) : https://pfaf.org/user/Plant.aspx?LatinName=Oenanthe_javanica ;

dont classification :

- "The Plant List" (en anglais) : www.theplantlist.org/tpl1.1/record/tro-1700468 ;
- "GRIN" (en anglais) : <https://npgsweb.ars-grin.gov/gringlobal/taxon/taxonomydetail?id=102119> ;

dont livres et bases de données : ⁷Le Potager d'un curieux - histoire, culture et usages de 250 plantes comestibles peu connues ou inconnues (livre, pages 569 à 571 [*Oenanthe stolonifera DC.*], par A. Paillieux et D. Bois) ;

dont biographie/références de ⁰"FOOD PLANTS INTERNATIONAL" :

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