

***Persicaria hydropiper* (L.) Delarbre, 1800**

(Renouée poivre d'eau)

Identifiants : 23729/perhyd

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

Fiche réalisée par Patrick Le Ménahèze

Dernière modification le 29/04/2024

- **Classification phylogénétique :**

- **Clade :** Angiospermes ;
- **Clade :** Dicotylédones vraies ;
- **Ordre :** Caryophyllales ;
- **Famille :** Polygonaceae ;

- **Classification/taxinomie traditionnelle :**

- **Règne :** Plantae ;
- **Division :** Magnoliophyta ;
- **Classe :** Magnoliopsida ;
- **Ordre :** Polygonales ;
- **Famille :** Polygonaceae ;
- **Genre :** Persicaria ;

- **Synonymes :** *Polygonum hydropiper* L. 1753 ;

- **Synonymes français :** poivre d'eau, piment aquatique ;

- **Nom(s) anglais, local(aux) et/ou international(aux) :** marsh-pepper smartweed, redleaf, smartweed, water-pepper , Wasserpfeffer (de), la liao (cn transcrit), pepe d'acqua (it), erva-de-bicho (pt,br), pimenta-d'água (pt,br) ;



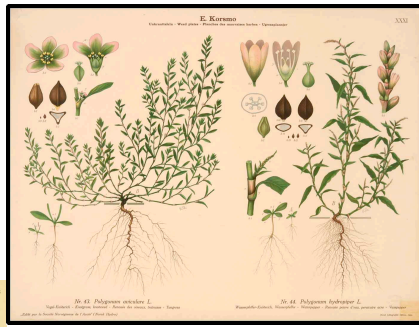
- **Rapport de consommation et comestibilité/consommabilité inférée (partie(s) utilisable(s) et usage(s) alimentaire(s) correspondant(s)) :**

Feuille (jeunes, dont pousses et tiges (avec parcimonie) ; fraîches ou séchées ; aromatisantes (crues/cuites, piquant)1) et graines (aromatisantes (piquant1)) ; dont germes1) comestibles. Les tiges et les feuilles sont mangées. Les jeunes feuilles ont un fort goût poivré et sont utilisées pour aromatiser les aliments. Ils sont finement hachés. Les tiges sont rôties, puis pelées et mangées. Le jus âcre est utilisé comme épice. Les jeunes plants servent à garnir de nombreux plats



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

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



De gauche à droite :

Par Lindman, C.A.M., *Bildes ur Nordens Flora Bilder Nordens Fl.* vol. 2 (1922) t. 356, via plantillustrations

Par Korsmo, E., *Unkrauttafeln - Weed plates - Planches des mauvaises herbes - Uggressplansjer* (1934-1938) (1934) t. 31 f. 44 , via plantillustrations

- **Autres infos :**

dont infos de "FOOD PLANTS INTERNATIONAL" :

- **Statut :**

Il est utilisé comme piment épicé pour les algues au Japon. Il est vendu sur les marchés locaux en Chine^{{{{0(+x)}}}}
(traduction automatique)

Original : It is used as a hot spicy pepper for seaweeds in Japan. It is sold in local markets in China^{{{{0(+x)}}}}.

- **Distribution :**

C'est une plante tempérée. Il pousse dans les eaux peu profondes le long des bords des ruisseaux et des rivières. Il pousse dans les zones humides. Il pousse dans les décharges ouvertes. Il convient aux endroits ensoleillés et humides. Il peut pousser du bord de mer jusqu'à 1500 m d'altitude. Herbar de Tasmanie. Au Yunnan. Au Sichuan^{{{{0(+x)}}}} (traduction automatique).

Original : It is a temperate plant. It grows in shallow water along the edges of creeks and rivers. It grows in wetlands. It grows in open waste places. It suits sunny wet locations. It can grow from the seashore to 1500 m altitude. Tasmania Herbarium. In Yunnan. In Sichuan^{{{{0(+x)}}}}.

- **Localisation :**

Asie, Australie, Balkans, Bangladesh, Bhoutan, Bosnie, Grande-Bretagne, Canada, Chine, Europe, Himalaya, Inde, Indochine, Indonésie, Japon, Kazakhstan, Corée, Kirghizistan, Macédoine, Malaisie, Mongolie, Myanmar, Népal, Amérique du Nord, Nord-est Inde, Pacifique, Pakistan, Philippines, Russie, Asie du Sud-Est, Sikkim, Slovénie, Sri Lanka, Tasmanie, Thaïlande, USA, Ouzkebistan, Vietnam^{{{{0(+x)}}}} (traduction automatique).

Original : Asia, Australia, Balkans, Bangladesh, Bhutan, Bosnia, Britain, Canada, China, Europe, Himalayas, India, Indochina, Indonesia, Japan, Kazakhstan, Korea, Kyrgyzstan, Macedonia, Malaysia, Mongolia, Myanmar, Nepal, North America, Northeastern India, Pacific, Pakistan, Philippines, Russia, SE Asia, Sikkim, Slovenia, Sri Lanka, Tasmania, Thailand, USA, Uzbekistan, Vietnam^{{{{0(+x)}}}}.

- **Notes :**

Composition chimique (échantillon chinois): Protéine = 7,54%. Lipides = 1,86%. Glucides = 7,99%. Cendres = 1,99%. Il existe environ 50 espèces de Polygonum^{{{{0(+x)}}}} (traduction automatique).

Original : Chemical composition (Chinese sample): Protein = 7.54%. Fat = 1.86%. Carbohydrate = 7.99%. Ash = 1.99%. There are about 50 Polygonum species^{{{{0(+x)}}}}.

- **Arôme et/ou texture :** poivre piquant et amer¹ ;

- **Liens, sources et/ou références :**

dont classification :

- "The Plant List" (en anglais) : www.theplantlist.org/tpl1.1/record/kew-2575083 ;

dont livres et bases de données : ¹Plantes sauvages comestibles (livre pages 84, par S.G. Fleischhauer, J. Guthmann et R. Spiegelberger) ;

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

Altschul, S.V.R., 1973, *Drugs and Foods from Little-known Plants. Notes in Harvard University Herbaria*. Harvard Univ. Press. Massachusetts. no. 848 (As *Polygonum hydropiper*) ; Ambasta, S.P. (Ed.), 2000, *The Useful Plants of India*. CSIR India. p 480 (As *Polygonum hydropiper*) ; Arora, R. K., 2014, *Diversity in Underutilized Plant Species - An Asia-Pacific Perspective*. Bioversity International. p 44 (As *Polygonum hydropiper*) ; Bodkin, F., 1991, *Encyclopedia Botanica*. Cornstalk publishing, p 819 (As *Polygonum hydropiper*) ; Burkill, I.H., 1966, *A Dictionary of the Economic Products of the Malay Peninsula*. Ministry of Agriculture and Cooperatives, Kuala Lumpur, Malaysia. Vol 2 (I-Z) p 1823 (As *Polygonum hydropiper*) ; Cerne, M., 1992, *Wild Plants from Slovenia used as Vegetables*. Acta Horticulturae 318. (As *Polygonum hydropiper*) ; Chen, B. & Qiu, Z., 2014, *Consumer's Attitudes towards Edible Wild Plants*, Ishikawa Prefecture, Japan. p 24 www.hindawi.com/journals/ijfr/aip/872413.pdf (As *Polygonum hydropiper*) ; Cherkoff V. & Isaacs, J., *The Bush Food Handbook*. How to gather, grow, process and cook Australian Wild Foods. Ti Tree Press, Australia p 196 (As *Polygonum hydropiper*) ; Cooper, W. and Cooper, W., 2004, *Fruits of the Australian Tropical Rainforest*. Nokomis Editions, Victoria, Australia. p 404 ; Cribb, A.B. & J.W., 1976, *Wild Food in Australia*, Fontana. p 126 (As *Polygonum hydropiper*) ; Curtis, W.M., 1993, *The Student's Flora of Tasmania*. Part 3 St David's Park Publishing, Tasmania, p 590 (As *Polygonum hydropiper*) ; Deka, N. & Devi, N., 2015, *Wild edible aquatic and marshland angiosperms of Baka district, BTC area, Assam, India*. Asian J. Plant Sci. Res. 5(1):32-48 ; Duke, J.A., 1992, *Handbook of Edible Weeds*. CRC Press. p 154 (As *Polygonum hydropiper*) ; Elliot, W.R., & Jones, D.L., 1997, *Encyclopedia of Australian Plants suitable for cultivation*. Vol 7. Lothian. p 204 ; Facciola, S., 1998, *Cornucopia 2: a Source Book of Edible Plants*. Kampong Publications, p 185 ; *Flora of Pakistan*. www.eFloras.org ; Foo, J.T.S.(ed), 1996, *A Guide to Common Vegetables*. Singapore Science Foundation. p 124 (As *Polygonum hydropiper*) ; Hani Medicine of Xishuangbanna, 1999, p 103 (As *Polygonum hydropiper*) ; Hist. nat. veg. 10:536. 1841 ; Hu, Shiu-ying, 2005, *Food Plants of China*. The Chinese University Press. p 372 (As *Polygonum hydropiper*) ; Huq, A. K. M. M., Jamal, J. A. and Stanslas, J., 2014, *Ethnobotanical, Phytochemical, Pharmacological, and Toxicological Aspects of Persicaria hydropiper (L.) Delarbre*, Evidence-Based Complementary and Alternative Medicine, pp.1-5. ; IRVINE, (As *Polygonum hydropiper*) ; Irving, M., 2009, *The Forager Handbook, A Guide to the Edible Plants of Britain*. Ebury Press p 174 ; Kiple, K.F. & Ornelas, K.C., (eds), 2000, *The Cambridge World History of Food*. CUP p 1797 (As *Polygonum hydropiper*) ; Kumar, Y J. et al, 1987, *Further Contribution to the Ethnobotany of Meghalaya: Plants used by "War jaintia" of Jaintia Hill District*. Econ. Tax. Bot. Vol 11 No. 1 pp 65- (As *Polygonum flaccidum*) ; Lamp, C & Collet F., 1989, *Field Guide to Weeds in Australia*. Inkata Press. p 225 (As *Polygonum hydropiper*) ; Larkcom, J., 1991, *Oriental Vegetables*, John Murray, London, p 130 (As *Polygonum hydropiper*) ; Lazarides, M. & Hince, B., 1993, *Handbook of Economic Plants of Australia*, CSIRO. p 194 (As *Polygonum hydropiper*) ; Li, D. et al, 2017, *Ethnobotanical survey of herbal tea plants from the traditional markets in Chaoshan, China*. Journal of Ethnopharmacology. 205 (2017) 195-206 (As *Polygonum hydropiper*) ; Low, T., 1992, *Bush Tucker*. Australia's Wild Food Harvest. Angus & Robertson. p 185 (As *Polygonum hydropiper*) ; MacKinnon, A., et al, 2009, *Edible & Medicinal Plants of Canada*. Lone Pine. p 322 ; Martin, F.W. & Ruberte, R.M., 1979, *Edible Leaves of the Tropics*. Antillian College Press, Mayaguez, Puerto Rico. p 99, 214 (As *Polygonum hydropiper*) ; Moerman, D. F., 2010, *Native American Ethnobotany*. Timber Press. p 424 ; Pham-Hoang Ho, 1999, *An Illustrated Flora of Vietnam*. Nha Xuat Ban Tre. p 749 (As *Polygonum hydropiper*) ; *Plants for a Future database*, The Field, Penpol, Lostwithiel, Cornwall, PL22 0NG, UK. <http://www.scs.leeds.ac.uk/pfaf/> (As *Polygonum hydropiper*) ; PROSEA handbook Volume 13 Spices. p 259 ; Rana, D., et al, 2019, *Ethnobotanical knowledge among the semi-pastoral Gujjar tribe in the high altitude (Adhwariâ's) of Churah subdivision, district Chamba, Western Himalaya*. Journal of Ethnobiology and Ethnomedicine (2019) 15:10 ; READ, (As *Polygonum hydropiper*) ; Redzic, S. J., 2006, *Wild Edible Plants and their Traditional Use in the Human Nutrition in Bosnia-Herzegovina*. Ecology of Food and Nutrition, 45:189-232 (As *Polygonum hydropiper*) ; Romanowski, N., 2007, *Edible Water Gardens*. Hyland House. p 77 ; Savita, et al, 2006, *Studies on wild edible plants of ethnic people in east Sikkim*. Asian J. of Bio Sci. (2006) Vol. 1 No. 2 : 117-125 (As *Polygonum hydropiper*) ; Shikov, A. N. et al, 2017, *Traditional and Current Food Use of Wild Plants Listed in the Russian Pharmacopoeia*. Frontiers in Pharmacology. Vol. 8 Article 841 ; Swapna, M. M. et al, 2011, *A review on the medicinal and edible aspects of aquatic and wetland plants of India*. J. Med. Plants Res. 5 (33) pp. 7163-7176 (As *Polygonum hydropiper*) ; *Tasmanian Herbarium Vascular Plants list* p 45 ; Terra, G.J.A., 1973, *Tropical Vegetables*. Communication 54e Royal Tropical Institute, Amsterdam, p 68 (As *Polygonum hydropiper*) ; van Wyk, B., 2005, *Food Plants of the World. An illustrated guide*. Timber press. p 286 ; Wang, J. et al, 2013, *A Study on the Utilization of Wild Plants for Food in Liangshan Yi Autonomous Prefecture*. Plant Diversity and Resources. 35(4): 416-471 (As *Polygonum hydropiper*) ; Wujisguleng, W., & Khasbagen. K., 2010, *An integrated assessment of wild vegetable resources in Inner Mongolian Autonomous Region, China*. Journal of Ethnobiology and Ethnomedicine 6:34 (As *Polygonum hydropiper*) ; www.eflora.org *Flora of China* (As *Polygonum hydropiper*) ; Xu, You-Kai, et al, 2004, *Wild Vegetable Resources and Market Survey in Xishuangbanna, Southwest China*. Economic Botany. 58(4): 647-667. (As *Polygonum hydropiper*) ; Zhang, Y., et al, 2014, *Diversity of wetland plants used traditionally in China: a literature review*. Journal of Ethnobiology and Ethnomedicine. 10:72 (As *Polygonum hydropiper*)