

Auricularia auricula (L.) Underwood

Identifiants : 3891/auriaurc

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

Fiche réalisée par Patrick Le Ménahèze

Dernière modification le 15/05/2024

- Classification/taxinomie traditionnelle :

- Règne : Fungi ;
- Division : Basidiomycota ;
- Classe : Agaricomycetes ;
- Ordre : Auriculariales ;
- Famille : Auriculariaceae ;
- Genre : Auricularia ;

- Nom(s) anglais, local(aux) et/ou international(aux) : Cloud-ear fungus, Wood ear, Jew's ear, , Bjichu kangru, Etiologbo, Jilinamcho, Kaney chaew, Kikurage, Matwe, Muer, Nam meo tron ;

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

Parties comestibles : champignon, légume^{{{{0(+x)}}}} (traduction automatique) | Original : Mushroom, Fungus, Vegetable^{{{{0(+x)}}}}

Partie testée : champignon^{{{{0(+x)}}}} (traduction automatique)

Original : Mushroom^{{{{0(+x)}}}}

Taux d'humidité	Énergie (kj)	Énergie (kcal)	Protéines (g)	Pro-vitamines A (µg)	Vitamines C (mg)	Fer (mg)	Zinc (mg)
	0	77	19.3	0	0	0	0



néant, inconnus ou indéterminés.

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

- Liens, sources et/ou références :

dont classification :

dont livres et bases de données : ⁰"Food Plants International" (en anglais) ;

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

Aletor, V. A., 1995, Compositional studies on edible tropical species of mushrooms. Food Chemistry 54 (1995) 265-268 ; Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 250 ; Fan, L., et al, The Use of Edible Wild Plants and Fungi in Korean-Chinese Villages. Journal of Environmental Information Science 44-5 p 71-79 ; Hall, I. R., et al, 2003, Edible and Poisonous Mushrooms of the World. Timber Press. p 313 ;

Hu, Shiu-ying, 2005, *Food Plants of China*. The Chinese University Press. p 266 ; Joshi, K. and Joshi, A. R., 2008, *Ethnobotanical Studies on Some Lower Plants of the Central Development Region, Nepal*. *Ethnobotanical Leaflets* 12:832-40 ; Kiple, K.F. & Ornelas, K.C., (eds), 2000, *The Cambridge World History of Food*. CUP p 317, 1758, 1819 ; Kunshan, Shi, *Non-wood forest products in Asia*. FAO Corporate Document Repository ; Latiff, A. et al, 1996, *Distribution of minerals in the pileus and stalk of some selected edible mushrooms*. *Food Chemistry* 56 (2): 115-121 ; Morris, B., 1987, *Common mushrooms of Malawi*. Oslo. ; Mukhia, P.K., et al, 2013, *Wild plants as Non Wood Forest Products used by the rural community of Dagana, a southern foothill district of Bhutan*, *SAARC Journal*, 27 pages ; Obadi, M., et al, 2014, *Evaluation of the Chemical and Antioxidant Properties of Wild and Cultivated Mushrooms of Ghana*. *Molecules* 2014, 19, 19532-19548 ; Penjor, D. et al, 2014, *Wild mushrooms and their contribution to livelihoods and diet in Bhutan*. in *Promotion of Underutilized Indigenous Food Resources for Food Security and Nutrition in Asia and Pacific*. FAO. Bangkok p 70 ; Sang, D. T., & Mizoue, K. O. N., 2012, *Use of Edible Forest Plants among Indigenous Ethnic Minorities in Cat Tien Biosphere Reserve, Vietnam*. *Asian Journal of Biodiversity* Vol. 3 (1), p 23-49 ; Thatoi, H. & Singdevsachan, S. K., 2014, *Diversity, nutritional composition and medicinal potential of Indian mushrooms: A review*. *African Journal of Biotechnology* 13(4): 523-545 ; Walulo, E. B., 2008, *Review: Research Ethnobotany in Indonesia and the Future Perspectives*. *Biodiversitas* Vol. 9 Nomor 1. Halaman 59-63 <http://www.unsjournals.com/D/D0901/D090114.pdf> ; Zhang, L., et al, 2016, *Ethnobotanical study of traditional edible plants used by the Naxi people during droughts*. *Journal of Ethnobiology and Ethnomedicine*. 12:39