

Capparis spinosa L., 1753

(Câprier)

Identifiants : 6320/capsipi

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

Fiche réalisée par Patrick Le Ménahèze

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- **Classification phylogénétique :**

- **Clade : Angiospermes ;**
- **Clade : Dicotylédones vraies ;**
- **Clade : Rosidées ;**
- **Clade : Malvidées ;**
- **Ordre : Brassicales ;**
- **Famille : Capparaceae ;**

- **Classification/taxinomie traditionnelle :**

- **Règne : Plantae ;**
- **Division : Magnoliophyta ;**
- **Classe : Magnoliopsida ;**
- **Ordre : Capparales ;**
- **Famille : Capparaceae ;**
- **Genre : Capparis ;**

- **Synonymes :** *Blumea grandiflora* Zipp. ex Span, *Capparis aculeata* Steud, *Capparis microphylla* Ledeb, *Capparis murrayi* Stewart ex Dalz, *Capparis ovalis* Risso, *Capparis ovata* Desf, *Capparis peduncularis* C. Presl, *Capparis sativa* Pers. ;

- **Synonymes français :** câprier épineux, câprier commun ;

- **Nom(s) anglais, local(aux) et/ou international(aux) :** *caper*, *caperbush (caper bush)*, *Flinders-rose*, *Coastal caper*, *shafallah (ar)*, *echter Kapernstrauch (de)*, *Kapernstrauch (de)*, *alcaparra (pt)*, *alcaparro (es)*, *kapris (sv)* ;

- **Rusticité (résistance face au froid/gel) :** -5°C ;



- **Note comestibilité :** **

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

Fleur (boutons floraux {confits au vinaigres : cornichons de câprier^{27(+x)}} [nourriture/aliment et/ou assaisonnement^(dp) : condiment^{27(+x)}]) comestible.*

Détails :

La France est un important producteur^{27(+x)}.

Les boutons floraux non ouverts sont marinés dans du vinaigre et utilisés comme câpres. Les fruits sont comestibles. Les fruits non mûrs sont consommés comme légume. Les jeunes feuilles sont extraites en 2 changements d'eau puis le solide est cuit et mangé. Les couches sont utilisées pour garnir les pizzas et en sauce. Les jeunes pousses sont mangées

Partie testée : fruit^{27(0+x) (traduction automatique)}

Original : Fruiti^{27(0+x)}

Taux d'humidité	Énergie (kj)	Énergie (kcal)	Protéines (g)	Pro-vitamines A (µg)	Vitamines C (mg)	Fer (mg)	Zinc (mg)
79.6	379	91	4.6	0	23	0.9	0.4



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

- Note médicinale : ***

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



Par Otto Wilhelm Thomé (1840-1925, Flora von Deutschland Österreich und der Schweiz, domaine public), via wikipedia

- Autres infos :

dont infos de "FOOD PLANTS INTERNATIONAL" :

- Statut :

C'est un légume cultivé commercialement^{(((0(+x)) (traduction automatique))}.

Original : It is a commercially cultivated vegetable^{(((0(+x))}.

- Distribution :

C'est une plante tropicale ou méditerranéenne. Il pousse le long des ruisseaux et dans les zones côtières rocheuses. Au Népal, il pousse jusqu'à 2000 m d'altitude. Dans l'Himalaya indien, il pousse entre 3000 et 3700 m au-dessus du niveau de la mer. Il convient aux zones de rusticité 9-12^{(((0(+x)) (traduction automatique))}.

Original : It is a tropical or Mediterranean plant. It grows along streams and in rocky coastal areas. In Nepal it grows up to 2000 m altitude. In the Indian Himalayas it grows between 3,000-3,700 m above sea level. It suits hardiness zones 9-12^{(((0(+x))}.

- Localisation :

Afghanistan, Afrique, Albanie, Algérie, Arménie, Asie, Australie, Azerbaïdjan, Bahreïn, Balkans, Bosnie, Caucase, Afrique centrale, Tchad, Chine, Crète, Chypre, Égypte, Europe, France, Grèce, Himalaya, Inde, Indochine, Iran, Irak, Israël, Italie, Jordanie, Liban, Libye, Macédoine, Malaisie, Méditerranée, Maroc, Myanmar, Népal, Afrique du Nord, Pacifique, Pakistan, Palestine, Philippines, Portugal, Qatar, Arabie Saoudite, Asie du Sud-Est, Sicile, Espagne, Syrie, Thaïlande, Tunisie, Turquie, Turkménistan, Emirats Arabes Unis, Emirats Arabes Unis, Ukraine, Vanuatu, Yémen, Yougoslavie^{(((0(+x)) (traduction automatique))}.

Original : Afghanistan, Africa, Albania, Algeria, Armenia, Asia, Australia, Azerbaijan, Bahrain, Balkans, Bosnia, Caucasus, Central Africa, Chad, China, Crete, Cyprus, Egypt, Europe, France, Greece, Himalayas, India, Indochina, Iran, Iraq, Israel, Italy, Jordan, Lebanon, Libya, Macedonia, Malaysia, Mediterranean, Morocco, Myanmar, Nepal, North Africa, Pacific, Pakistan, Palestine, Philippines, Portugal, Qatar, Saudi Arabia, SE Asia, Sicily, Spain, Syria, Thailand, Tunisia, Turkey, Turkmenistan, United Arab Emirates, UAE, Ukraine, Vanuatu, Yemen, Yugoslavia^{(((0(+x))}.

- Notes :

Il existe environ 250 espèces de Capparis. Il existe environ 50 espèces de Capparis en Amérique tropicale^{(((0(+x)) (traduction automatique))}.

Original : There are about 250 Capparis species. There are about 50 Capparis species in tropical America^{(((0(+x))}.

- Nombre de graines au gramme : 120/125 ;

- Liens, sources et/ou références :

- Ooreka : <https://jardinage.ooreka.fr/plante/voir/268/caprier> ;
- ⁵"Plants For a Future" (en anglais) : https://pfaf.org/user/Plant.aspx?LatinName=Capparis_spinosa ;

dont classification :

- "The Plant List" (en anglais) : www.theplantlist.org/tpl1.1/record/gcc-128727 ;

dont livres et bases de données : ²⁷Dictionnaire des plantes comestibles (livre, page 66, par Louis Bubenicek) ;

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

Ali-Shtayeh, M. S., et al, 2008, Traditional knowledge of wild edible plants used in Palestine (Northern West Bank): A comparative study. *J Ethnobiol Ethnomed.* 4: 13 ; Ambasta S.P. (Ed.), 2000, *The Useful Plants of India*. CSIR India. p 102 ; Anderson, E. F., 1993, *Plants and people of the Golden Triangle*. Dioscorides Press. p 205 ; Arora, R. K., 2014, *Diversity in Underutilized Plant Species - An Asia-Pacific Perspective*. Bioversity International. p 60 ; Battacharyya, A., 1991, *Ethnobotanical Observations in the Ladakh Region of Northern Jammu and Kashmir State, India*. *Economic Botany*, Vol. 45, No. 3, pp. 305-308 ; Bidak, L. M., et al, 2015, Goods and services provided by native plants in desert ecosystems: Examples from the northwestern coastal desert of Egypt. *Global Ecology and Conservation* 3 (2015) 433â€“447 ; Bianchini, F., Corbetta, F., and Pistoia, M., 1975, *Fruits of the Earth*. Cassell. p 208 ; Bircher, A. G. & Bircher, W. H., 2000, *Encyclopedia of Fruit Trees and Edible Flowering Plants in Egypt and the Subtropics*. AUC Press. p 81 ; Biscotti, N. et al, 2018, The traditional food use of wild vegetables in Apulia (Italy) in the light of Italian ethnobotanical literature. *Italian Botanist* 5:1-24 ; Biscotti, N. & Pieroni, A., 2015, The hidden Mediterranean diet: wild vegetables traditionally gathered and consumed in the Gargano area, Apulia, SE Italy. *Acta Societatis Botanicorum Poloniae* 84 (3): 327-338 ; Blamey, M and Grey-Wilson, C., 2005, *Wild flowers of the Mediterranean*. A & C Black London. p 59 ; Bodkin, F., 1991, *Encyclopedia Botanica*. Cornstalk publishing, p 211 ; Boesi, A., 2014, Traditional knowledge of wild food plants in a few Tibetan communities. *Journal of Ethnobiology and Ethnomedicine* 10:75 ; Brown, D., 2002, *The Royal Horticultural Society encyclopedia of Herbs and their uses*. DK Books. p 153 ; Burkhill, H. M., 1985, *The useful plants of west tropical Africa*, Vol. 1. 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R. & Dobriyal, R., 2014, Non Wood Forest Produce an Option for Ethnic Food and Nutritional Security in India. *Int. J. of Usuf. Mngt.* 15(1):17-37 ; Dorjev, K., et al, 2012, Ethnobotanical observations in Trans-Himalayan Region of Ladakh. *Journal of Plant Development Sciences* Vol. 4 (4): 459-464. ; Dorjev, K., 2015, Exploration of Plant based Traditional Knowledge from Sham region of Ladakh (J. & K.), India. *Journal of Plant Development Sciences* Vol. 7 (5) : 429-433. ; Ertug, F, Yenen Bitkiler. Resimli TÃ¼rkiye FlorasÄ± -I- Flora of Turkey - Ethnobotany supplement ; Esperanca, M. J., 1988. *Surviving in the wild. A glance at the wild plants and their uses*. Vol. 1. p 180 ; Etherington, K., & Imwold, D., (Eds), 2001, *Botanica's Trees & Shrubs. The illustrated A-Z of over 8500 trees and shrubs*. 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