

Cocculus hirsutus (L.) Diels.

Identifiants : 8685/cochir

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 : Ranunculales ;**
- **Famille : Menispermaceae ;**

- **Classification/taxinomie traditionnelle :**

- **Règne : Plantae ;**
- **Division : Magnoliophyta ;**
- **Classe : Magnoliopsida ;**
- **Ordre : Ranunculales ;**
- **Famille : Menispermaceae ;**
- **Genre : Cocculus ;**

- **Synonymes : Cebatha hirsuta (L.) O. Kuntze, Cocculus villosus (Lam.) DC, Cocculus villosus (L.) Diels, Menispermum hirsutum Linn, Menispermum villosum Lam, Cebatha hirsuta (L.) Kuntze ;**

- **Nom(s) anglais, local(aux) et/ou international(aux) : Python climber, Broom creeper, , Dagadi, Dusaraitige, Dusari balli, Dusseru, Huyer, Jaljamni, Jamti-ki-bÃ©l, Jamtikibel, Karrom, Kattukkodi, Nguelana, Para-vel, Patalagarudi, Rupamane, Sisi, Sogadi-ballı, Tsitsi, Ururio, Vasan vel, Vasanti tikta, Vasu vel, Vellakattukkodi, Vevati ;**



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

Parties comestibles : feuilles, fruits^{(((0+x) (traduction automatique))} | Original : Leaves, Fruit^{(((0+x)} Les feuilles peuvent être consommées crues. Ils sont également utilisés dans le curry. Les feuilles sont bouillies et mangées avec du sel et des piments

**Partie testée : feuilles^{(((0+x) (traduction automatique))}
Original : Leaves^{(((0+x)}**

Taux d'humidité	Énergie (kj)	Énergie (kcal)	Protéines (g)	Pro-vitamines A (µg)	Vitamines C (mg)	Fer (mg)	Zinc (mg)
76.5	0	0	3.9	0	0	9.9	0.6



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 de⁰"FOOD PLANTS INTERNATIONAL" :

Ambasta, S.P. (Ed.), 2000, The Useful Plants of India. CSIR India. p 133 ; **Arinathan, V., et al, 2007, Wild edibles used by Palliyars of the western Ghats, Tamil Nadu.** Indian Journal of Traditional Knowledge. 6(1) pp 163-168 ; **Bhaskarachary, K., et al, 1995, Carotene content of some common and less familiar foods of plant origin.** Food Chemistry 54: 189-193 ; **Dobriyal, M. J. 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 ; **H. G. A. Engler, Pflanzenr. IV.** 94(Heft 46):236. 1910 ; **Flora of Pakistan.** www.eFloras.org ; **Fowler, D. G., 2007, Zambian Plants: Their Vernacular Names and Uses.** Kew. p 48 ; **Fox, F. W. & Young, M. E. N., 1982, Food from the Veld.** Delta Books. p 266 ; **GAMMIE, (As Cocculus villosus)** ; **Grivetti, L. E., 1980, Agricultural development: present and potential role of edible wild plants.** Part 2: Sub-Saharan Africa, Report to the Department of State Agency for International Development. p 70 ; **GUPTA & KANODIA, ; Gupta, S., et al, 2005, Analysis of nutrient and antinutrient content of underutilized green leafy vegetables.** LWT 38:339-345 ; **INFOODSUpdatedFGU-list.xls** ; **Jadhav, R., et al, 2015, Forest Foods of Northern Western Ghats: Mode of Consumption, Nutrition and Availability.** Asian Agri-History Vol. 19, No. 4: 293-317 ; **Karthi, Sathya, & Salome, 2014, Uncultivated Edible Greens from Small Millet Farms Tamil Nadu India.** IDRC ; **Kuhnlein, H. V., et al, 2009, Indigenous Peoples' food systems.** FAO Rome p 192 ; **Peters, C. R., O'Brien, E. M., and Drummond, R.B., 1992, Edible Wild plants of Sub-saharan Africa.** Kew. p 147 ; **Rajasab, A. H. et al, 2004, Documentation of folk knowledge on edible wild plants of North Karnataka.** Indian Journal of Traditional Knowledge. Vol 3(4) pp 419-429 ; **Rajkalkshmi, P. et al, 2001, Total carotenoid and beta-carotene contents of forest green leafy vegetables consumed by tribals of south India.** Plant Foods for Human Nutrition 56:225-238 ; **Reddy, K. N. et al, 2007, Traditional knowledge on wild food plants in Andhra Pradesh.** Indian Journal of Traditional Knowledge. Vol. 6(1): 223-229 ; **Roodt, V., 1998, Trees & Shrubs of the Okavango Delta.** Medicinal Uses and Nutritional value. The Shell Field Guide Series: Part 1. Shell Botswana. p 35 ; Royal Botanic Gardens, Kew (1999). Survey of Economic Plants for Arid and Semi-Arid Lands (SEPASAL) database. Published on the Internet; <http://www.rbge.org.uk/ceb/sepasal/internet> [Accessed 4th May 2011] ; **Saidulu, P. et al, 2015, Ethnobotanical Knowledge Studied in Pocharam Wildlife Sanctuary, Telangana, India.** Not Sci Biol, 2015, 7(2):164 -170 ; **Sarvalingam, A., et al, 2014, Wild edible plant resources used by the Irulas of the Maruthamalai Hills, Southern Western Ghats, Coimbatore, Tamil Nadu.** Indian Journal of Natural Products and Resources 5(2):198-201 ; **Scudder, 1962, 1971, ; Shackleton, S. E., et al, 1998, Use and Trading of Wild Edible Herbs in the Central Lowveld Savanna Region, South Africa.** Economic Botany, Vol. 52, No. 3, pp. 251-259 ; **Singh, H.B., Arora R.K., 1978, Wild edible Plants of India.** Indian Council of Agricultural Research, New Delhi. p 39 (As Cocculus villosus) ; **Tamil herbs, 2007, Edible Plants of the Tropical Dry Evergreen Forest. ; WATT, (As Cocculus villosus)**