

# ***Agaricus campestris L., 1753*** **(Agaric champêtre)**

**Identifiants : 883/agarcamp**

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

**Fiche réalisée par Patrick Le Ménahèze**

**Dernière modification le 29/04/2024**

- **Classification/taxinomie traditionnelle :**

- *Règne : Fungi* ;
- *Division : Basidiomycota* ;
- *Classe : Agaricomycetes* ;
- *Ordre : Agaricales* ;
- *Famille : Agaricaceae* ;
- *Genre : Agaricus* ;

- **Synonymes : *Psalliota campestris* ;**

- **Synonymes français : rosé des prés, champignon de couche, champignon blanc, champignon des prés, potiron, rosé, camparol, champignon de Paris, souris-rose ;**

- **Nom(s) anglais, local(aux) et/ou international(aux) : Field mushroom , Bangerchhatta, Grass mushroom, Kharerhay, Khumb, Khumbi, Kukkago-dugu, Meadow mushroom, Mogu, Olatany, Olatra, Prataiolo, Pucerci, Sanjuanero, Shong, Sumbal ;**

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

**Parties comestibles : champignon, légume<sup>{}{{(0+x)} (traduction automatique)}</sup> | Original : Mushroom, Fungus, Vegetable<sup>{}{{(0+x)} (traduction automatique)}</sup> Les organes de fructification sont mangés. Ils sont utilisés pour parfumer les casseroles et les plats de riz. Ils peuvent être frits dans du beurre et épaisse avec un peu de farine et de lait**

**Partie testée : champignon<sup>{}{{(0+x)} (traduction automatique)}</sup>  
Original : Mushroom<sup>{}{{(0+x)}}</sup>**

Taux d'humidité	Énergie (kj)	Énergie (kcal)	Protéines (g)	Pro-vitamines A (µg)	Vitamines C (mg)	Fer (mg)	Zinc (mg)
88.8	155	37	2.7	0	0	1.0	0



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

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



De gauche à droite :

Par Byrain, via wikipedia

Par Vietz, F.B., *Icones plantarum medico-oeconomicae-technologicarum* (1800-1822) *Icones Pl. Med.-Ocon. vol. 3 (1806)*, via plantillustrations

- Liens, sources et/ou références

  - Wikipedia :

    - [https://fr.wikipedia.org/wiki/Agaricus\\_campesiris\\_\(en\\_français\)](https://fr.wikipedia.org/wiki/Agaricus_campesiris_(en_français)) ;

dont classification :

dont livres et bases de données : <sup>0</sup>"Food Plants International" (en anglais), 7"Sturtevant's edible plants of the world" (livre en anglais, page 407, par Edward Lewis Sturtevant et U. P. Hedrick ; éditions Dover) ;

dont biographie/références de <sup>0</sup>"FOOD PLANTS INTERNATIONAL" :

Ahmad, I., et al, 2011, Ethnobotanical Study of Tehsil Kabal, Swat District, KPK, Pakistan. Hindawi Publishing Corporation Journal of Botany Volume 2011, Article ID 368572, 9 pages ; Ambasta S.P. (Ed.), 2000, The Useful Plants of India. CSIR India. p 19 ; Beckstrom-Sternberg, Stephen M., and James A. Duke. "The Foodplant Database." [http://probe.nalusda.gov:8300/cgi-bin/browse/foodplantdb.\(ACEDB version 4.0 - data version July 1994\)](http://probe.nalusda.gov:8300/cgi-bin/browse/foodplantdb.(ACEDB version 4.0 - data version July 1994)) ; Bhaben, T., et al, 2010, Wild edible fungal resources by ethnic tribes of nagaland, India. Indian Journal of Traditional Knowledge. Vol 10(3) p 513 ; Boa, E. R., Wild edible fungi and their importance to people. FAO Non Wood Forest Products Booklet 17 ; 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 1843 (As *Psalliota campestris*) ; Caballero, J. N., & Mapes, C. S., 1985, Gathering and Subsistence Patterns among the P'urhepecha Indians of Mexico. J. Ethnol. 5(1): 31-47 ; Cerne, M., 1992, Wild Plants from Slovenia used as Vegetables. Acta Horticulturae 318 ; Cheifetz, A., (ed), 1999, 500 popular vegetables, herbs, fruits and nuts for Australian Gardeners. Random House p 29 ; Christensen, M., et al, 2008, Collection and Use of Wild Edible Fungi in Nepal. Economic Botany, 62(1), 2008, pp. 12â€“23 ; Ciesla, W.M., 1998, Non-wood forest products from conifers. Non-wood forest products 12, FAO, Rome, p 91 ; Cribb, A.B. & J.W., 1976, Wild Food in Australia, Fontana. p 198 ; Crowe, A., 1997, A Field Guide to the Native Edible Plants of New Zealand. Penguin. p 129 ; Dashorst, G.R.M., and Jessop, J.P., 1998, Plants of the Adelaide Plains & Hills. Botanic Gardens of Adelaide and State Herbarium. p 30 ; Dongol, et al, 1995, Edible Mushrooms in Nepal ; Ertug, F., 2004, Wild Edible Plants of the Bodrum Area. (Mugla, Turkey. Turk. J. Bot. 28 (2004): 161-174 ; Estrada-Martinez, E., et al, 2009, Contribucion al conocimiento etnomicologico de los Hongos Comestibles Silvestres de Mercados Regionales y Comunidades de la Sierra Nevada (Mexico). Interciencia Jan 2009 Vol. 34 No. 1 ; Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 249 ; Fuhrer, B., 2005, A field guide to Australian Fungi. Bloomings Books. p ; Guild, B., 1979, The Alaskan Mushroom Hunter's Guide. Alaska Northwest Publishing Company. p 148 ; Hall, I. R., et al, 2003, Edible and Poisonous Mushrooms of the World. Timber Press. p 197 ; Harter, J.(Ed.), 1988, Plants. 2400 copyright free illustrations. Dover p 3.2, 5.11 ; Hu, Shiu-ying, 2005, Food Plants of China. The Chinese University Press. p 266 ; Imai, S., 1938, Studies on the Agaricaceae of Hokkaido. 2. Jour. Facul. Agr., Hokkaido Imp. Univ., Sapporo, Vol. XLIII, Pt. 2, August, 1938 ; Jardin, C., 1970, List of Foods Used In Africa, FAO Nutrition Information Document Series No 2.p 113 ; Jordan, P., 2000, The Mushroom Guide and Identifier, Hermes House, p 30 ; Kalac, P. and Svoboda, L., 1999, A review of trace element concentrations in edible mushrooms. Food Chemistry 69: 273-281 ; Kang, J. et al, 2016, Wild food plants and fungi used in the mycophilous Tibetan community of Zhalana (Tewo Country, Gansu, China) Journal of Ethnobiology and Ethnomedicine. 12:21 ; Kaufmann, B. et al, 1999, The Great Encyclopedia of Mushrooms. Konemann. p 162 ; Kiple, K.F. & Ornelas, K.C., (eds), 2000, The Cambridge World History of Food. CUP p 318, 322, 1818 ; Kiple, K.F. & Ornelas, K.C., (eds), 2000, The Cambridge World History of Food. CUP p 320 (As *Psalliota campestris*) ; Kuhnlein, H. V. and Turner, N. J., 1991, Traditional Plant Foods of Canadian Indigenous Peoples. Food and Nutrition in History and Anthropology Volume 8. Gordon and Breach. p 22 ; Lentini, F. and Venza, F., 2007, Wild food plants of popular use in Sicily. J Ethnobiol Ethnomedicine. 2007; 3: 15 ; Mabey, R., 1973, Food for Free. A Guide to the edible wild plants of Britain, Collins. p 45 ; Michael, P., 2007, Edible Wild Plants and Herbs. Grub Street. London. p 153 ; Murugan, Pal M., et al, 2010, Phytofoods of Nubra valley, Ladakh - The cold desert. Indian Journal of Traditional Knowledge. Vol. 9(2): 303-308 ; Pace, G., 1998,

*Mushrooms of the world. Firefly books. p 45 (As Psalliota campestris) ; Perez-Moreno, J. et al, 2008, Wild Mushroom Markets in Central Mexico and a Case Study at Ozumba. Economic Botany, 62(3), 2008, pp. 425–436 ; Pieroni, A., 1999, Gathered wild food plants in the Upper Valley of the Serchio River (Garfagnana), Central Italy. Economic Botany 53(3) pp 327-341 ; Pieroni, A., 2017, Traditional uses of wild food plants, medicinal plants, and domestic remedies in Albanian, Aromanian and Macedonian villages in South-Eastern Albania. Journal of Herbal Medicine Volume 9, September 2017, Pages 81-90 ; Quininez-Martinez, M., et al, 2014, Knowledge and use of edible mushrooms in two municipalities of the Sierra Tarahumara, Chihuahua, Mexico. Journal of Ethnobiology and Ethnomedicine 10:6 ; Santiago, F. H., et al, Traditional knowledge and use of wild mushrooms by Mixtecs or Å'u savi, the people of the rain, from Southeastern Mexico. Journal of Ethnobiology and Ethnomedicine (2016) 12:35 ; Siemonsma, J. S. & Kasem Piluek, eds. 1993. Vegetables. In: Plant Resources of South-East Asia (PROSEA) 8:311 ; Tibuhwa, 2013, Wild Mushroom - an underutilized healthy food resource and income generator: experience from Tanzania rural areas. Journal of Ethnobiology and Ethnomedicine 9:49 ; Tredgold, M.H., 1986, Food Plants of Zimbabwe. Mambo Press. p 20 ; Vetner, J., 2004, Arsenic content of some edible mushroom species. Eur. Food Res. Technol. 219: 71-74 ; www.plantnames.unimelb.edu.au ; Yanovsky, E., 1936, Food Plants of the North American Indians. United States Department of Agriculture Miscellaneous Publication No 237. Washington, D.C. p 2*