

Ipomoea batatas (L.) Poir., 1804 (Patate douce)

Identifiants : 1883/ipobat

Fiche réalisée par Patrick Le Ménahèze ([Le Potager de mes/nos Rêves](#))
Dernière modification le 18/09/2020

- **Classification/taxinomie :**
 - Famille : Convolvulaceae ;
 - Nom complet : *Ipomoea batatas* var. *batatas* ;
- **Synonymes :** *Convolvulus chrysorrhizus* D.C. Solander ex J.G. Forster ;
- **Synonymes français :** batate, patate, patate commune, artichaut des Indes ;
- **Nom(s) anglais et/ou international(aux) :** sweet potato, batate, kumara [var. *batatas*], sweet-potato [var. *batatas*], kumara (local), umarra (local), gumarra (local), gumalla (local), cumar (Quichuen), kkumara [var. *batatas*] (pe, Aymara), tuktuka [var. *batatas*] (pe, Aymara), zoete aardappel [var. *batatas*] (nl), Batate [var. *batatas*] (de), Süßkartoffel [var. *batatas*] (de), goguma [var. *batatas*] (ko transcrit), batata-doce [var. *batatas*] (pt), batata-da-terra [var. *batatas*] (pt,br), apichu [var. *batatas*] (pe,qu), batata [var. *batatas*] (es), boniato [var. *batatas*] (es), camote [var. *batatas*] (es), papa dulce [var. *batatas*] (es,ve), batat [var. *batatas*] (sv) ;



- **Note :** *****
- **Note perso :** *****
- **Rapport de consommation et comestibilité/comestibilité inférée (partie(s) utilisable(s) et usage(s) alimentaire(s) correspondant(s)) :** Racine (tubercules cuits $\mu_{0,+x}$, $\mu_{27,+x}$ [nourriture/aliment $\mu_{0,+x}$, $\mu_{27,+x}$]) et feuille (jeunes feuilles $\mu_{0,+x}$, $\mu_{27,+x}$ [nourriture/aliment $\mu_{0,+x}$, $\mu_{27,+x}$]) comestibles $\mu_{0,+x}$;

Tubercules, feuilles, légume $\mu_{0,+x}$;

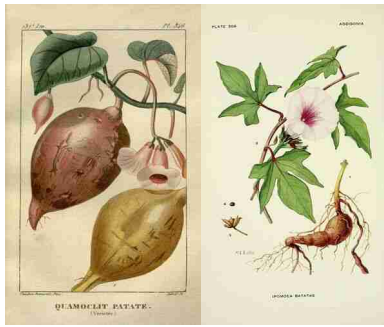
-les tubercules sont cuits $\mu_{0,+x}$, $\mu_{27,+x}$ au four ou bouillis $\mu_{0,+x}$; ils peuvent être cuits à la vapeur, frits, transformés en purée ou séchés ; ils peuvent aussi être fermentés dans des boissons alcoolisées (attention : l'alcool est une cause de cancer) ou utilisés dans les tartes, gâteaux, puddings, bonbons et confitures (et dérivés) ; ils peuvent également être utilisés dans les nouilles ; enfin, les tubercules coupés et séchés peuvent être bouillis avec du riz ou broyés en farine et mélangés avec de la farine de blé pour faire des gâteaux ou du pain ;
-les jeunes feuilles $\mu_{0,+x}$, $\mu_{27,+x}$ sont comestibles $\mu_{0,+x}$, consommées comme légume $\mu_{0,+x}$, $\mu_{27,+x}$ (potherbe, brède $\mu_{0,+x}$) ;



Précautions à prendre :

néant, inconnus ou indéterminés.

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



De gauche à droite :

Par Descourtilz M.E. (Flore médicale des Antilles, vol. 8: t. 546, 1829) [J.T. Descourtilz], via plantillustrations.org
 Addisonia (vol. 9: t. 306, 1924) [M.E. Eaton], via plantillustrations.org

• Liens, sources et/ou références :

- ["Plants For a Future" \(en anglais\)](#) et sa traduction [Plantes d'Avenir](#) ;
- **Wikipedia** :
 - https://fr.wikipedia.org/wiki/Patate_douce (en français) ;
 - https://en.wikipedia.org/wiki/Sweet_potato (source en anglais) ;
- **Tela Botanica** : <https://www.tela-botanica.org/bdtfx-nn-84204> ;
- **auJardin.info** : <https://www.aujardin.info/plantes/ipomoea-batatas.php> ;
- **Jardin! L'Encyclopédie** : https://nature.jardin.free.fr/grimpante/nmauric_ipomea_batatas.html ;

dont classification :

- ["The Plant List" \(en anglais\)](#) ;
- ["GRIN" \(en anglais\)](#) ;
- [INPI \(recherche en anglais\)](#) ;

dont Google (recherche de/pour) "Ipomoea batatas" : [pages](#), [images](#) / "Patate douce" : [pages](#) ;

dont livres et bases de données : 0"FOOD PLANTS INTERNATIONAL" (en anglais), 27Dictionnaire des plantes comestibles (livre, page 163, par Louis Bubenicek), 76Le Potager d'un curieux - histoire, culture et usages de 250 plantes comestibles peu connues ou inconnues (livre, pages 315 à 322, par A. Paillieux et D. Bois) ;

dont biographie/références de "FOOD PLANTS INTERNATIONAL" :

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