

***Lactarius deliciosus* (L.:Fr.) S. F. Gray**

Identifiants : 17599/lactdeli

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

Fiche réalisée par Patrick Le Ménahèze

Dernière modification le 08/05/2024

- **Classification/taxinomie traditionnelle :**

- Règne : Fungi ;
- Division : Basidiomycota ;
- Classe : Agaricomycetes ;
- Ordre : Russulales ;
- Famille : Russulaceae ;
- Genre : *Lactarius* ;

- **Synonymes : *Lactarius deliciosus* Arora; *Lactarius deliciosus* C. H. Kauffman ;**

- **Nom(s) anglais, local(aux) et/ou international(aux) : Orange milk-cup, , Chilpan, Delicious lactarius, Enchilado de llano, Meiwui rugu, Orange agaric, Orange delight, Rusitte, Saffron Milk-Cap ;**

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

Parties comestibles : champignon^{{{0(+x)}} (traduction automatique) | Original : Fungus, Mushroom^{{{0(+x)}} Il doit être cuit rapidement à feu vif et non cuit. Ils sont consommés cuits à la vapeur ou frits. Il est également cuit à la sauce tomate comme condiment pour les pâtes}}



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" :

Akata, I., et al, 2012, Chemical Composition and Antioxidant Activities of 16 Wild Edible Mushroom Species Grown in Anatolia. International Journal of Pharmacology 8(2): 134-138 ; Ambasta, S.P. (Ed.), 2000, The Useful Plants of India. CSIR India. p 312 ; Boa, E. R., 2004, Wild edible fungi and their importance to people. FAO Non Wood Forest Products Booklet 17 ; Brouk, B., 1975, Plants Consumed by Man. Academic Press, London. p 62 ; Christensen, M., et al, 2008, Collection and Use of Wild Edible Fungi in Nepal. Economic Botany, 62(1), 2008, pp. 12â€“23 ; Denchev, C. M., et al, The wild edible mushrooms in Bulgaria. Bulgarian Academy of Science. ; Dongol, et al, 1995, Edible Mushrooms in Nepal ; 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). Interiencia

Jan 2009 Vol. 34 No. 1 ; 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 ; Ferreira, I. C. F. R., et al, 2007, Free-radical scavenging capacity and reducing power of wild edible mushrooms from northeast Portugal: Individual cap and stipe activity. *Food Chemistry* 100: 1511-1516 ; Fox, F. W. & Young, M. E. N., 1982, *Food from the Veld*. Delta Books. p 233 ; Fuhrer, B., 2005, *A field guide to Australian Fungi*. Bloomings Books. p 104 ; Garibay-Orijel, R., et al, 2007, Understanding cultural significance, the edible mushrooms case. *Journal of Ethnobiology and Ethnomedicine*. 3:4 ; Gryzenhout, M., 2010, *Mushrooms of South Africa. Pocket Guide*. Struik. p 42 ; Guild, B., 1979, *The Alaskan Mushroom Hunter's Guide*. Alaska Northwest Publishing Company. p 64 ; Hall, I. R., et al, 2003, *Edible and Poisonous Mushrooms of the World*. Timber Press. p 153 ; Holloway, P. S. & Alexander, G., 1990, *Ethnobotany of the Fort Yukon Region, Alaska*. *Economic Botany*, Vol. 44, No. 2 pp. 214-225 ; <http://www.mykoweb.com/CAF/edible.html> ; Jordan, P., 2000, *The Mushroom Guide and Identifier*, Hermes House, p 64 ; Kalac, P. and Svoboda, L., 1999, A review of trace element concentrations in edible mushrooms. *Food Chemistry* 69: 273-281 ; Kaufmann, B. et al, 1999, *The Great Encyclopedia of Mushrooms*. Konemann. p 54 ; Kiple, K.F. & Ornelas, K.C., (eds), 2000, *The Cambridge World History of Food*. CUP p 319 ; Kybal, J., 1980, *Herbs and Spices, A Hamlyn Colour Guide*, Hamlyn Sydney p 112 ; Lentini, F. and Venza, F., 2007, Wild food plants of popular use in Sicily. *J Ethnobiol Ethnomedicine*. 3: 15 ; Montoya, A., et al, 2014, Availability of Wild Edible Fungi in La Malinche National park, Mexico. *Journal of Mycology*. Article ID 241896, 15 pages ; Nebel, S., Pieroni, A. & Heinrich, M., 2006, Ta cho`rta: Wild edible greens used in the Graecanic area in Calabria, Southern Italy. *Appetite* 47 (2006) 333â€“342 ; NYBG herbarium "edible" ; Pace, G., 1998, *Mushrooms of the world*. Firefly books. p 134 ; Perez-Moreno, J. et al, 2008, Wild Mushroom Markets in Central Mexico and a Case Study at Ozumba. *Economic Botany*, 62(3), 2008, pp. 425â€“436 ; Perez-Moreno, J., et al, 2009, *Social and Biotechnological Studies of Wild Edible Mushrooms in Mexico*. *Acta Botanica Yunnanica Suppl.* XV1: 55-61 ; Ponce, J. P. M. et al, 2019, Ethnomycological knowledge among Kaqchikel, indigenous Maya people of Guatemalan Highlands. *Journal of Ethnobiology and Ethnomedicine* (2019) 15:36 ; 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 ; Singer, 1961, ; Szanto, Zs et al, 2007, Current Radioactivity Content of Wild Edible Mushrooms. *Journal of Radioanalytical and Nuclear Chemistry*, Vol. 273, No. 1: 167â€“170 ; Tanaka, 1890, ; Vetner, J., 2004, Arsenic content of some edible mushroom species. *Eur. Food Res. Technol.* 219: 71-74 ; Vetner, J., 2005, Lithium content of some common edible wild-growing mushrooms. *Food Chemistry* 90:31-37 ; www.chileflora.com ; www.plantnames.unimelb.edu.au ; Zamora-Martinez, M. et al, 1995, Natural production of wild edible mushrooms in the southwestern rural territory of Mexico City, Mexico. *Forest Ecology and Management* 72:13-20