

Oenocarpus mapora H. Karst

Identifiants : 22091/oenmap

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

Fiche réalisée par Patrick Le Ménahèze

Dernière modification le 16/05/2024

- Classification phylogénétique :

- Clade : Angiospermes ;
- Clade : Monocotylédones ;
- Clade : Commelinidées ;
- Ordre : Arecales ;
- Famille : Arecaceae ;

- Classification/taxinomie traditionnelle :

- Règne : Plantae ;
- Division : Magnoliophyta ;
- Classe : Liliopsida ;
- Ordre : Arecales ;
- Famille : Arecaceae ;
- Genre : Oenocarpus ;

- Synonymes : *Oenocarpus dryandrae* Burret, *Oenocarpus macrocalyx* Burret, *Oenocarpus mapora* subsp. *dryandrae* (Burret) Balick, *Oenocarpus mapora* subsp. *mapora* Balick, *Oenocarpus multicaulis* Spruce, *Oenocarpus panamanus* L.H.Bailey ;

- Nom(s) anglais, local(aux) et/ou international(aux) : Bacaba, , Bacabai, Bacabilla, Bacabinha, Ciame, Cimba, Jejhue isa, Jora, Majillo, Manqueque, Mapora, Pusuy, Quebo itsama, Shimpi, Sinamillo, Turu palm, ;



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

Parties comestibles : fruits, chou, coeur de palmier, noix, fruits - huile, graines^{[[[0(+x)]] (traduction automatique)} | Original : Fruit, Cabbage, Palm heart, Nuts, Fruit - oil, Seeds^{[[[0(+x)]]} Les fruits sont utilisés pour faire des boissons . Les fruits sont légèrement cuits avant d'être consommés. Les graines sont comestibles. Le bourgeon terminal est utilisé comme un chou



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" :

Aguilar, S. & Condit, R., 2001, Use of Native Tree Species by an Hispanic Community in Panama. *Economic Botany* 55(2) pp 223-235. ; Balick, M.J. and Beck, H.T., (Ed.), 1990, Useful palms of the World. A Synoptic Bibliography. Colombia p 110, 161 (As *Oenocarpus multicaulis*), 332 (As *Oenocarpus multicaulis*), 402, 561. ; Brazil: Biodiversity for Food and Nutrition. <http://www.b4fn.org/countries/brazil/> ; Castaneda, H., & Stepp, J. R., 2007, Ecosystems as Sources of Useful Plants for the Guaymi People of Costa Rica. *Ethnobotany Journal*. 5:249-257 ; Condit, R., et al, 2011, Trees of Panama and Costa Rica. Princeton Field Guides. p 82 ; Etkin, N.L. (Ed.), 1994, Eating on the Wild Side, Univ. of Arizona. p 157 ; Eynden, Van den, V., & Cueva E., Cabrera, O., 2004, Edible Palms of Southern Ecuador. *Palms*. Vol 48(3):141-147 ; Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 30 (As *Oenocarpus multicaulis*) ; Gibbons, M., 2003, A pocket guide to Palms. Chartwell Books. p 152 ; Grandtner, M. M., 2008, World Dictionary of Trees. Wood and Forest Science Department. Laval University, Quebec, Qc Canada. (Internet database <http://www.wdt.qc.ca>) ; Grandtner, M. M. & Chevrete, J., 2013, Dictionary of Trees, Volume 2: South America: Nomenclature, Taxonomy and Ecology. Academic Press p 460 ; Haynes, J., & McLaughlin, J., 2000, Edible palms and Their Uses. University of Florida Fact sheet MCDE-00-50-1 p 10 ; Henderson, A., Galeano, G and Bernal, R., 1995, Field Guide to the Palms of the Americas. Princeton. p 130 ; Johnson, D.V., 1998, Tropical palms. Non-wood Forest products 10. FAO Rome. p 93 ; Johnson, D.V., 1998, Tropical palms. Non-wood Forest products 10. FAO Rome. p 20 (As *Oenocarpus multicaulis*) ; Jones, D.L., 1994, Palms throughout the World. Smithsonian Institution, Washington. p 278 ; Jones, D.L., 2000, Palms of Australia 3rd edition. Reed/New Holland. p 188 ; Kermath, B. M., et al, 2014, Food Plants in the Americas: A survey of the domesticated, cultivated and wild plants used for Human food in North, Central and South America and the Caribbean. On line draft. p 579 ; Langlois, H. C., 2004, Ethnobotanical analysis of different successional stages as sources of wild edible plants for the Guaymi people in Costa Rica. M. Sc. thesis University of Florida. ; Macbride, J. F., 1960, Flora of Peru. Vol. 8, Part 1 No. 2 p 382 (As *Oenocarpus muticaulis*) ; Marcia, M. J., et al, 2011, Palm Uses in Northwestern South America: A Quantitative Review. *Bot. Rev.* (2011) 77:462-570 ; Riffle, R.L. & Craft, P., 2003, An Encyclopedia of Cultivated Palms. Timber Press. p 395 ; Smith, N., et al, 2007, Amazon River Fruits. Flavors for Conservation. Missouri Botanical Gardens Press. p 84 ; Sukarya, D. G., (Ed.) 2013, 3,500 Plant Species of the Botanic Gardens of Indonesia. LIPI p 797 ; Van den Eynden, V., et al, 2003, Wild Foods from South Ecuador. *Economic Botany* 57(4): 576-603 ; Van den Eynden, V. et al, 2004, Edible Palms of Southern Ecuador. *Palms* Volume 48(3):142-148 ; Vasquez, R. and Gentry, A. H., 1989, Use and Misuse of Forest-harvested Fruits in the Iquitos Area. *Conservation Biology* 3(4): 350f ; Zambrana, P, et al, 2017, Traditional knowledge hiding in plain sight â€“ twenty-first century ethnobotany of the Chacabobo in Beni, Bolivia. *Journal of Ethnobiology and Ethnomedicine* (2017) 13:57