

Schizophyllum commune Fr.

Identifiants : 29373/schicomm

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

Fiche réalisée par Patrick Le Ménahèze

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- Classification/taxinomie traditionnelle :

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

- Synonymes : Agaricus alneus L, Agaricus multifidus Batsch, Daedalea commune (Fr.) P. Kumm, Merulinus alneus (L.) J. F. Gmel, Schizophyllum alneum Schroter, Schizophyllum alneus (L.) Kuntze, Schizophyllum multifidum (Batsch) Fr ;

- Nom(s) anglais, local(aux) et/ou international(aux) : Alder Agaric, Common split gill, , Bagale, Chendawan terkukur, Chengum, Cogumelo, Hed teen tukkae, Hongo cafe, Kakeketetele, Kangla yen, Kulat sisir, Liezhejun, Luvua, Much', Mukhum jijai, Mushroom, Okulokulo, Orejita, Oreja cafecita, Pashi, Passiso, Sepa, Split Gill Fungus, Sulumut, Tingchapa, Turu turu, Uz, Uziam, Xichin che ;

- 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 : Mushroom, Fungus^{{{0(+x)}}} Le champignon est cuit et mangé. Les champignons séchés peuvent être conservés. Il peut être dur, il est donc bouilli pendant 1 ou 2 heures avec du sel ajouté ou cuit avec de la viande au curry. Il est également cuisiné avec du poisson séché

Partie testée : champignon^{{{0(+x)}} (traduction automatique)}
Original : Mushroom^{{{0(+x)}}}

Taux d'humidité	Énergie (kj)	Énergie (kcal)	Protéines (g)	Pro- vitamines A (µg)	Vitamines C (mg)	Fer (mg)	Zinc (mg)
0	315	17.0	0	0	0	0	0



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) ;

Abdullah, F. & Rusea, G., 2009, Documentation of inherited knowledge on wild edible fungi from Malaysia. *Blumea* 54, 35-38 ; Aletor, V. A., 1995, Compositional studies on edible tropical species of mushrooms. *Food Chemistry* 54 (1995) 265-268 ; Alexopoulos, C.J., 1962, *Introductory Mycology*. Wiley Toppan. p 516 ; Ambasta S.P. (Ed.), 2000, *The Useful Plants of India*. CSIR India. p 557 ; 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., 2004, 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 2011 ; Buyck, B., & Nzigidahera, B., 1995, *Ethnomycological Notes from Western Burundi*. Belg. Journ. Bot. 128(2): 131-138 ; Christensen, M., et al, 2008, Collection and Use of Wild Edible Fungi in Nepal. *Economic Botany*, 62(1), 2008, pp. 12-23 ; Cronin, L., 1989, *The Concise Australian Flora*. Reed. p 301 ; Dashorst, G.R.M., and Jessop, J.P., 1998, *Plants of the Adelaide Plains & Hills*. Botanic Gardens of Adelaide and State Herbarium. p 26 ; Degreef, J., et al, 2016, Wild edible mushrooms, a valuable resource for food security and rural development in Burundi and Rwanda. *Biotechnol. Agron. Soc. Environ.* 2016 20(4), 441-452 ; Devi, O.S., P. Komor & D. Das, 2010, A checklist of traditional edible bio-resources from Ima markets of Imphal Valley, Manipur, India. *Journal of Threatened Taxa* 2(11): 1291-1296 ; efta-online.org, *Edible Fungi of Tropical Africa*, Jardin botanique Meise ; Fuhrer, B., 2005, *A field guide to Australian Fungi*. Bloomings Books. p 172 ; 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 34 ; Hall, I. R., et al, 2003, *Edible and Poisonous Mushrooms of the World*. Timber Press. p 312 ; Herrera, 1934, (*As Schizophyllum alneum*) ; Gryzenhout, M., 2010, *Mushrooms of South Africa*. Pocket Guide. Struik. p 69 ; Hall, I. R., et al, 2003, *Edible and Poisonous Mushrooms of the World*. Timber Press. p 214 ; Hoare, A., 2003, Food use of the Lundayeh SW Sabah. *Borneo Research Council*. ; Jacquat, C., 1990, *Plants from the Markets of Thailand*. D.K. Book House p 28 ; Jardin, C., 1970, *List of Foods Used In Africa*, FAO Nutrition Information Document Series No 2.p 115 ; Kharel, S. & Rajbhandary, S., *Ethnomycological Knowledge of Some Wild Edible Mushrooms in Bhardo, Lalitpur, Nepal*. ; Kiple, K.F. & Ornelas, K.C., (eds), 2000, *The Cambridge World History of Food*. CUP p 318 ; Kiple, K.F. & Ornelas, K.C., (eds), 2000, *The Cambridge World History of Food*. CUP p 322 (*As Schizophyllum alneum*) ; Latiff, A. et al, 1996, *Distribution of minerals in the pileus and stalk of some selected edible mushrooms*. *Food Chemistry* 56 (2): 115-121 ; Lautenschlager, T., et al, 2018, First large-scale ethnobotanical survey in the province of Uíge, northern Angola. *Journal of Ethnobiology and Ethnomedicine* (2018) 14:51 ; Lipp, 1991, ; Longvah, T. and Deosthale, Y. G., 1998, Compositional and nutritional studies on edible wild mushroom from northeast India. *Food Chemistry* 63(3): 331-334 ; Medhi, P. & Borthakur, S. K., 2012, *Phytoresources from North Cachur Hills of Assam -3: Edible plants sold at Hflong market*. *Indian Journal of Natural Products and Resources*. 3(1) pp 84-109 ; Medhi, P. & Borthakur, S. K., 2013, Wild edible plants sold by the Zeme Nagas at the makeshift market of Mahur, Dima Hasao district of Assam. *Pleione* 7(1): 84 - 93. 2013 ; Medhi, P., Sarma, A and Borthakur, S. K., 2014, Wild edible plants from the Dima Hasao district of Assam, India. *Pleione* 8(1): 133-148 ; Pfoze, N. L., et al, 2012, Assessment of Local Dependency on Selected Wild Edible Plants and fruits from Senapati district, Manipur, Northeast India. *Ethnobotany Research & Applications* 10:357-367 ; Pfoze, N. L., et al, 2012, Survey and assessment of floral diversity on wild edible plants from Senapati district of Manipur, Northeast India. *Journal of Biodiversity and Environmental Sciences*. 1(6):50-52 ; Pearce, G.D., 1981, *Zambian mushrooms - customs and folklore*. *British Mycological Society Bulletin* 139-42 ; 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 ; Rijal, A., 2011, *Surviving on Knowledge: Ethnobotany of Chepang community from mid-hills of Nepal*. *Ethnobotany Research & Applications* 9:181-215 ; Ruan-Soto, F., et al, 2006, Process and dynamics of traditional selling wild edible mushrooms in tropical Mexico. *Journal of Ethnobiology and Ethnomedicine* 2006, 2:3 ; Ruan-Soto, F. et al, 2009, Use and handling of wild fungi in two communities of the Lacandona Rainforest, Chiapas, Mexico. *Revista Mexicana de Micologia*. 29, 2009 ; Santiago, F. H., et al, 2016, Traditional knowledge and use of wild mushrooms by Mixtecs or Ñ'uu savi, the people of the rain, from Southeastern Mexico. *Journal of Ethnobiology and Ethnomedicine* 12:35 p 8 ; See, L. S., et al, 2008, Utilization of Macrofungi by some Indigenous Communities for Food and Medicine in Peninsular Malaysia. *Sustainable Forest Management and Poverty Alleviation: Roles of Traditional Forest-related Knowledge IUFRO World Series Volume* 21 ; Singh, P.K., Singh, N.I., and Singh, L.J., 1988, *Ethnobotanical Studies on Wild Edible Plants in the Markets of Manipur - 2*. *J. Econ. Tax. Bot.* Vol. 12 No. 1 pp 113-119 ; Thatoi, H. & Singdevsachan, S. K., 2014, Diversity, nutritional composition and medicinal potential of Indian mushrooms: A review. *African Journal of Biotechnology* 13(4): 523-545 ; Tibuhwa, 2013, *Wild Mushroom - an underutilized healthy food resource and income generator: experience from Tanzania rural areas*. *Journal of Ethnobiology and Ethnomedicine* 9:49 ; www.unesco.org/mab/doc/mys/2000/final_report_ghana/pdf