Tremella fuciformis Berkeley

Identifiants : 39358/tremfuci

Association du Potager de mes/nos Rêves (https://lepotager-demesreves.fr)
Fiche réalisée par Patrick Le Ménahèze

Dernière modification le 16/05/2024

- ***Classification/taxinomie traditionnelle :***
  - ***Règne : Fungi ;***
  - ***Division : Basidiomycota ;***
  - ***Ordre : Tremellales ;***
  - ***Famille : Tremellaceae ;***
  - ***Genre : Tremella ;***
- ***Nom(s) anglais, local(aux) et/ou international(aux) : White jelly fungus, Snow fungus, , Cendawan jelly putch, Hanukao, Seet gnee, Shirokikurage, Silver ear mushroom, Yiner ;***
- ***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)*

Partie testée : champignon séché *{{{0(+x) (traduction automatique)*
Original : Fungus dried *{{{0(+x)*

Taux d'humidité	*Énergie (kj)*	*Énergie (kcal)*	*Protéines (g)*	*Pro-vitamines A (µg)*	*Vitamines C (mg)*	*Fer (mg)*	*Zinc (mg)*
19.7	*1150*	*275*	*3.7*	*0*	*0*	*3.5*	*0*

néant, inconnus ou indéterminés.

- ***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" :***

Boa, E. R., 2004, Wild edible fungi and their importance to people. FAO Non Wood Forest Products Booklet 17 ; Buyck, B., 2008, The Edible Mushrooms of Madagascar: An Evolving Enigma. Economic Botany 62(3) pp. 509-520 ; Crowe, A., 1997, A Field Guide to the Native Edible Plants of New Zealand. Penguin. p 163 ; Dashorst, G.R.M., and Jessop, J.P., 1998, Plants of the Adelaide Plains & Hills. Botanic Gardens of Adelaide and State Herbarium. p 22 ; efta-online.org, Edible Fungi of Tropical Africa, Jardin botanique Meise ; Food Composition Tables for use in East Asia FAO http://www.fao.org/infoods/directory No. 512 ; Fuhrer, B & Robinson, R., 1992, Rainforest Fungi of Tasmania and SE Australia, CSIRO p 81 ; Fuhrer, B., 2005, A field guide to Australian Fungi. Bloomings Books. p 295 ; Hall, I. R., et al, 2003, Edible and Poisonous Mushrooms of the World. Timber Press. p 316 ; Hu, Shiu-ying, 2005, Food Plants of China. The Chinese University Press. p 269 ; Kiple, K.F. & Ornelas, K.C., (eds), 2000, The Cambridge World History of Food. CUP p 322 ; Low, T., 1992, Bush Tucker. Australiaâ's Wild Food Harvest. Angus & Robertson. p 169 ; 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 ; Shaw, 1984, ; Solomon, C., 2001, Encyclopedia of Asian Food. New Holland. p 240 ; Sunrinrut, P. et al, 1987, Protein, amino acids and some major and trace

elements in Thai and Norwegian mushrooms. Plant Foods for Human Nutrition. 37:117-125 (As Tremellaria faciformis) ; Tibuhwa, 2013, Wild Mushroom - an underutilized healthy food resource and income generator: experience from Tanzania rural areas. Journal of Ethnobiology and Ethnomedicine 9:49 ; van Dijk, H., et al, 2003, Knowledge and Utilization of Edible Mushrooms by Local Populations of the Rain Forest of South Cameroon. Ambio Vol. 32, No. 1.pp 19-23 ; www.plantnames.unimelb.edu.au ;