PLANT FACT SHEET

Tricholoma sejunctum (Sow.:Fr.) Quel.

GENUS *Tricholoma* **FAMILY** Tricholomataceae

COMMON NAMES Emarginate tricholoma, Separating tricholoma

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom

It has a bad odour and bitter taste.

DESCRIPTION

A mushroom.

HABITAT

It is a temperate plant.

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