PLANT FACT SHEET

Thymus nummularius M. Bieb.

GENUS *Thymus* **FAMILY** Lamiaceae

COMMON NAMES Pizza thyme

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring

The leaves are used for Pizzas, and other dishes such as pasta.

DESCRIPTION

A herb. It is low spreading and it keeps growing from year to year. It grows 25 cm high. The flowers are pink.

HABITAT

It is a temperate plant. It can tolerate frost. In Brisbane Botanical gardens.

PICTURES



Credit: Food Plants International (Bruce French)

REFERENCES

Akbulut, S., 2022, Importance of edible wild plants in world food security: The case of Turkey. Int J Agric Sc Food Technol 8(3): 209-213.

Ertug, F, Yenen Bitkiler. Resimli Türkiye Florası -I- Flora of Turkey - Ethnobotany supplement

Kasumov, K. Y. & Gavrenkova, S. I., Components of the Essential Oil of Thymus nummularius. Plenum.

Ozbucak, T. B. et al, 2006, The Contribution of Wild Edible Plants to Human Nutrition in the Black Sea Region of Turkey. Ethnobotanical Leaflets 10: 98-103 (As Thymus pseudopulegioides)

PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/2d0f5fd0-d886-4842-870b-6428fce1c2ed