PLANT FACT SHEET

Pleurotus citrinopileatus Singer

GENUS *Pleurotus* **FAMILY** Pleurotaceae

COMMON NAMES Golden oyster mushroom

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom

The fruiting body is cooked with dried fish and soybean.

DESCRIPTION

A mushroom.

HABITAT

It is a subtropical plant.

REFERENCES

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