PLANT FACT SHEET

Imleria badia (Fr.) Vizzini

GENUS *Imleria* **FAMILY** Boletaceae

COMMON NAMES Bay bolete, Bay-capped bolete, The bar-brown bolete

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

DESCRIPTION

A mushroom. The cap is 4-14 cm across. The stem is 5-13 cm high.

HABITAT

It is a temperate plant.

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