PLANT FACT SHEET

Tremella fuciformis Berkeley

GENUS *Tremella* **FAMILY** Tremellaceae

COMMON NAMES White jelly fungus, Snow fungus

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

DESCRIPTION

A mushroom. A jelly fungus up to 10 cm across. It resembles crinkled pale-gold sea sponges. These are translucent convoluted masses. The spores are about 8 microns and round, smooth and colourless.

HABITAT

It is a temperate plant. They often occur in groups on dead wood. It is common in eucalypt and mixed forest.

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