PLANT FACT SHEET

Tuber melanosporum Vittadini

GENUS *Tuber* **FAMILY** Tuberaceae

COMMON NAMES Black truffle, Perigord truffle

EDIBLE PARTS AND USES

Edible parts: Herb, Spice, Mushroom, Fungus, Vegetable

DESCRIPTION

A mushroom. A truffle. It is black inside and outside.

HABITAT

It is a temperate plant.

REFERENCES

Bianchini, F., Corbetta, F., and Pistoia, M., 1975, Fruits of the Earth. Cassell. p 118

Boa, E. R., 2004, Wild edible fungi and their importance to people. FAO Non Wood Forest Products Booklet 17

Hall, I. R., et al, 2003, Edible and Poisonous Mushrooms of the World. Timber Press. p 263

Kaufmann, B. et al, 1999, The Great Encyclopedia of Mushrooms. Konemann. p 236

Kiple, K.F. & Ornelas, K.C., (eds), 2000, The Cambridge World History of Food. CUP p 1872

Kybal, J., 1980, Herbs and Spices, A Hamlyn Colour Guide, Hamlyn Sydney p 198

Mattia, B., et al, 2009, The Cultivation of Truffles in Italy. Acta Botanica Yunnanica. 0253-2700 Suppl. XVI - 021-08

Mulherin, J., 1994, Spices and natural flavourings. Tiger Books, London. p 61

Nebel, S., Pieroni, A. & Heinrich, M., 2006, Ta cho`rta: Wild edible greens used in the Graecanic area in Calabria, Southern Italy. Appetite 47 (2006) 333–342

Pace, G., 1998, Mushrooms of the world. Firefly books. p 240

Radomir, M., et al, 2018, Conservation and trade of wild edible mushrooms of Serbia – history, state of the art and perspectives. Nature Conservation 25: 31–53

Rivera, D., et al, 2007, Gathered Food Plants in the Mountains of Castilla–La Mancha (Spain): Ethnobotany and Multivariate Analysis. Economic Botany, 61(3), (As Tuber nigrum)

Schneider, E., 2001, Vegetables from Amaranth to Zucchini: The essential reference. HarperCollins. p 673

www.plantnames.unimelb.edu.au

PROVIDED BY **Food Plants International**

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

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET https://www.echocommunity.org/en/resources/8fe2133f-4c84-4e6c-ad1e-2a734f6d3215