PLANT FACT SHEET

# *Aegopodium tribracteolatum* Schmalh.

**GENUS** *Aegopodium* **FAMILY** Apiaceae

## EDIBLE PARTS AND USES

**Edible parts:** Leaves

The fresh leaves are used to make yoghurt. They are also cooked in stews and other vegetable dishes.

## DESCRIPTION

A herb.

## HABITAT

It is a temperate plant.

## NOTES

It has antioxidants. It also has antibacterial properties.

## REFERENCES


Ertug, F, Yenen Bitkiler. Resimli Türkiye Florası -I- Flora of Turkey - Ethnobotany supplement (As Pimpinella anthriscoides)

Mukemre, M., et al, 2016, Survey of wild food plants for human consumption in villages of Catak, (Van-Turkey), Indian Journal of Traditional Knowledge. Vol. 15(2) pp. 183-191 (As Pimpinella anthriscoides)

Nadiroglu, M. & Behcet, L., 2018, Traditional food uses of wild plants among the Karlıova (Bingöl-Turkey). International Journal of Nature and Life Sciences (IJNLS). Vol. 2(2) p 63 (As Pimpinella anthriscoides)



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**ONLINE FACT SHEET** https://www.echocommunity.org/en/resources/9cd29045-5023-4d6c-a5af-6a1cc67d1bfa