PLANT FACT SHEET

Crocus biflorus Mill.

GENUS *Crocus* **FAMILY** Iridaceae

COMMON NAMES Scotch crocus

EDIBLE PARTS AND USES

Edible parts: flower, Flowers, Spice, Corms

It is occasionally mixed with saffron.
The flowers are used as seasoning.
The corms are eaten after the fibrous coat is removed.

DESCRIPTION

A herb.

HABITAT

It is a temperate plant.

REFERENCES

Ertug, F, Yenen Bitkiler. Resimli Türkiye Florası -I- Flora of Turkey - Ethnobotany supplement

Licata, M., et al, 2016, A survey of wild plant species for food use in Sicily (Italy) – results of a 3-year study in four Regional Parks. Journal of Ethnobiology and Ethnomedicine 12:12

Motti, R., et al, 2022, Edible Flowers Used in Some Countries of the Mediterranean Basin: An Ethnobotanical Overview. Plants. 2022, 11, 3272

Pieroni, A., et al, 2019, Where tulips and crocuses are popular food snacks: Kurdish traditional foraging reveals traces of mobile pastoralism in Southern Iraqi Kurdistan. Journal of Ethnobiology and Ethnomedicine. 15:59

Seidemann J., 2005, World Spice Plants. Economic Usage, Botany, Taxonomy. Springer. p 121

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/af7fb688-1ffd-4af0-80ad-0f5a63dd5cc4