PLANT FACT SHEET

Pleurotus opuntiae (Durieu & Leville) Sacc.

GENUS *Pleurotus* **FAMILY** Pleurotaceae

COMMON NAMES White oyster mushroom

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

DESCRIPTION

A mushroom.

HABITAT

It is a temperate plant. It is eaten fresh or dried and cooked or roasted.

REFERENCES

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Lentini, F. and Venza, F., 2007, Wild food plants of popular use in Sicily. J Ethnobiol Ethnomedicine. 3: 15

Montoya, A., et al, 2003, Traditional Knowledge about Mushrooms in a Nahua Community in the State of Tlaxcala, Mexico. Mycologia 95(5) pp. 793-806

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