PLANT FACT SHEET

Thymus armeniacus Klokov & Des-Shost.

GENUS *Thymus* **FAMILY** Lamiaceae

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring, Flowers

The leaves are used fresh and dried as a spices for soup and meat dishes. It is also used in cheese.
The leaves are used for tea.

DESCRIPTION

A herb.

HABITAT

It is a temperate plant.

REFERENCES

Bussman, R. W., et al, 2016, A comparative ethnobotany of Khevsureti, Samtskhe-Javakheti, Tusheti, Svaneti, and Racha-Lechkhumi, Republic of Georgia (Sakartvelo), Caucasus. Journal of Ethnobiology and Ethnomedicine (2016) 12:4 (As Thymus collinus)

Bussman, R. W. et al, 2017, Ethnobotany of Samtskhe-Javakheti, Sakartvelo (Republic of Georgia), Caucasus. Indian Journal of Traditional Knowledge Vol. 16(1) pp 7-24 (As Thymus collinus)

Hovsepyan, R., et al, 2016, Food as a marker for economy and part of identity: traditional vegetal food of Yezidis and Kurds in Armenia. Journal of Ethnic Foods. 3:32-41 (As Thymus collinus)

Nanagulyan, S., et al, 2020, Wild plants and fungi sold in the markets of Yerevan (Armenia). Journal of Ethnobiology and Ethnomedicine 16:26 (As Thymus collinus)

Pieroni, A. & Soukand, R., 2019, Ethnic and religious affiliations affect traditional wild plant foraging in Central Azerbaijan. Genet Resour Crop Evol 66:1495–1513 (As Thymus collinus)

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/dab20793-623a-4cd2-88be-66410ae8a74c