PLANT FACT SHEET

Evernia prunastri (Linn.) Ach.

GENUS *Evernia* **FAMILY** Parmeliaceae

COMMON NAMES Oak moss

EDIBLE PARTS AND USES

Edible parts: Lichen

The lichen has a sweet smell and is eaten.
It is mixed in bread as a leavening agent.
Extracts from the lichen are used commercially to flavour baked goods, candy, drinks, soups and puddings.
It is also fermented.

DESCRIPTION

A lichen. It mostly grows on deciduous trees such as oak, sycamore, willow and alder. It also grows on fences, walls, rocks and soil. It has soft hanging branches. They are grey-green above and are white and cottony underneath. They can produce pink-brown spore producing disks but these are rare.

HABITAT

It needs a neutral substrate to grow on. Plants are damaged by polluted atmosphere and a sulphur level above 0.021 ppm.

PRODUCTION

Cultivation

It is difficult to cultivate but grows naturally.

Harvesting and Seed Production

It is very slow growing. Plants are collected in dry winter weather.

NOTES

There are about 10 Evernia species.

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Uphof,

www.lichen.com/usetype.html

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/e2701625-c865-423c-8fb9-0c77888b7f4f