

Citrus japonica cv margarita (Lour.) Swingle

Identifiants : 121647/citrjapo

Association du Potager de mes (nos) Rêves
(<https://lepotager-demesreves.fr> - <https://terralisme.fr>)

Fiche réalisée par Patrick Le Ménahèze
Dernière modification le 25/07/2026

- **Classification phylogénétique :**

- Clade : Angiospermes ;
- Clade : Dicotylédones vraies ;
- Clade : Rosidées ;
- Clade : Malvidées ;
- Ordre : Sapindales ;
- Famille : Rutaceae ;



- **Classification/taxinomie traditionnelle :**

- Règne : Plantae ;
- Division : Magnoliophyta ;
- Classe : Magnoliopsida ;
- Ordre : Sapindales ;
- Famille : Rutaceae ;
- Genre : Citrus ;

- **Synonymes :** Citrus margarita Lour.; Fortunella margarita (Lour.) Swingle; ;

- **Nom(s) anglais, local(aux) et/ou international(aux) :** , Chantu, Chu tsu, Geumgam, Jin Ju, Nagami, Nagamil kumquat, Shan Kam Kit Tsz, ;



- **Rapport de consommation et comestibilité/consommabilité inférée (partie(s) utilisable(s) et usage(s) alimentaire(s) correspondant(s)) :**

Détails : Les fruits mûrs peuvent être consommés frais, avec la peau. (Les graines sont enlevées) Les fruits sont souvent marinés ou utilisés en confiture. Ils sont conservés au sirop et marinés au vinaigre. On en fait des marmelades, des sauces et des gelées.{{{0(+x)}} (traduction automatique)

Original : The ripe fruit can be eaten fresh, skin and all. (The seeds are removed)The fruit are often pickled or used in jam. They are preserved in syrup and pickled in vinegar. They are made into marmalade, sauces and jellies{{{0(+x)}}



Précautions : néant, inconnus ou indéterminés.

- **Liens, sources et/ou références :**

dont classification :

dont biographie/références de 0"FOOD PLANTS INTERNATIONAL" :

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8Lazarides, M. & Hince, B., 1993, Handbook of Economic Plants of Australia, CSIRO. p 116

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Song, M., et al, 2013, Traditional knowledge of wild edible plants in Jeju Island, Korea. Indian Journal of Traditional Knowledge. 12(2) pp 177-194 (As *Fortunella*)

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van Wyk, B., 2005, Food Plants of the World. An illustrated guide. Timber press. p 197