Lactifluus piperatus (L. ex Fr.) Roussel

Identifiants : 122857/lactpipe

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/taxinomie traditionnelle :**
  - Règne : Fungi ;
  - Division : Basidiomycota ;
  - Classe : Agaricomycetes ;
  - Ordre : Russulales ;
  - Famille : Russulaceae ;
  - Genre : Lactifluus ;
- **Synonymes :** Agaricus piperatus L.; Agaricus acris Bull. Lactarius piperatus (L.) Pers. and others ;
- **Nom(s) anglais, local(aux) et/ou international(aux) :** , Dudhe chyau, Hed kha, Nghe shyamo, ;

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

Détails : Le goût poivré disparaît à la cuisson. Ce n'est pas facile à digérer. Attention : cela peut être toxique.{{{0(+x)
(traduction automatique)

Original : The peppery taste disappears when cooked. It is not easily digested. Caution: It can be toxic{{{0(+x)

Précautions : cf. consommation

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

dont classification :

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

Alexopoulos, C.J., 1962, Introductory Mycology. Wiley Toppan. p 515 (As Lactarius piperatus)Bailey, F. M., 1913, Comprehensive Catalogue of Queensland Plants. Queensland Government. p 722 (As Lactarius piperatus)Boa, E. R., 2004, Wild edible fungi and their importance to people. FAO Non Wood Forest Products Booklet 17 (As Lactarius piperatus)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.Bussman, R. W., et al, 2021, Unity in diversity?food plants and fungi of Sakartvelo (Republic of Georgia), Caucasus. Journal of Ethnobiology and Ethnomedicine (2021) 17:72 p 17Christensen, M., et al, 2008, Collection and Use of Wild Edible Fungi in Nepal. Economic Botany, 62(1), 2008, pp. 12?23 (As Lactarius piperatus)Fox, F. W. & Young, M. E. N., 1982, Food from the Veld. Delta Books. p 234 (As Lactarius piperatus)Fuhrer, B., 2005, A field guide to Australian Fungi. Bloomings Books. p 105 (As Lactarius

piperatus)Genccelep, H. et al, 2009, Determination of mineral contents of wild-grown edible mushrooms. Food Chemistry 113: 1033-1036 (As Lactarius piperatus)Imai, 1938, (As Lactarius piperatus)Joshi, K. and Joshi, A. R., 2008, Ethnobotanical Studies on Some Lower Plants of the Central Development Region, Nepal. Ethnobotanical Leaflets 12:832-40 (As Lactarius piperatus)Kaufmann, B. et al, 1999, The Great Encyclopedia of Mushrooms. Konemann. p 52 (As Lactarius piperatus)Kiple, K.F. & Ornelas, K.C., (eds), 2000, The Cambridge World History of Food. CUP p 319 (As Lactarius piperatus)Lentini, F. and Venza, F., 2007, Wild food plants of popular use in Sicily. J Ethnobiol Ethnomedicine. 3: 15 (As Lactarius piperatus)Li, H., et al, 2020, Reviewing the world?s edible mushroom species: A new evidence-based classification system. Compr Rev Food Sci Food Saf. 2021;20:1982?2014. (As Lactarius piperatus)NYBG herbarium "edible" (As Lactarius piperatus)Srichaiwong, P., et al, 2014, A Study of the Biodiversity of Natural Food Production to Support Community Upstream of Chi Basin, Thailand. Asian Social Science 10 (2): (As Lactarius piperatus)www.plantnames.unimelb.edu.au (As Lactarius piperatus)