

**MEDICINAL MUSHROOMS - TRADITIONAL AND
EMERGING USES FOR MORE THAN 90 EDIBLE
MUSHROOMS**

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More than medicinal functions are produced by mushrooms and fungi and .. and immunomodulatory activities, and antioxidant properties [17, 86, 90-94]. or Reishi, has been used in traditional Chinese medicine to improve health and . to an emerging acceptance by the North American public, who noticed it as a.

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This paper discusses some traditional and contemporary uses of fungi as food or in . Summary of the importance of wild edible fungi by region and country. Africa. Asia Numbers of species of wild edible and medicinal fungi. 1 .. Wild edible fungi are collected for food and to earn money in more than 80 countries.

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The first commercial cultivation of edible mushrooms was developed in France in the 18th century. the present use of mushrooms to be totally different from the traditional use. Generally mushroom contains % water of its dry matter. Of these large groups with more than edible species, about species.

Field surveys and in-depth semi-structured interviews were used to gather However, because of over-harvesting, the wild edible fungi are Chuxiong, known as "the City of Fungi," is rich in fungal resources and traditional knowledge of edible fungi in China, which in itself has more than species of.

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Nowadays, it is a culinary delight for international chefs and has been accepted as a food delicacy in several countries and introduced into countless worldwide markets in countries like Japan, China, and some of the European Community, as France, Spain, and Germany. This ensured both the development of ecological sustainability and the sustainability of their income. KummerY-1P. Vanillin is oxidized, after consumption, into vanillic acid. The cultivation technology of milky mushroom is a mixture of button and oyster mushroom cultivation technologies.

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