

# *Diversity and natural production of wild edible fungi from African ectomycorrhiza-dominated forests*



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# A project with interests in

- Taxonomy of tropical African fungi
- Training local scientists & capacity building
- Ecosystem functioning and services
- Conservation
- Tools for valorisation

**It's about people and Fungi**



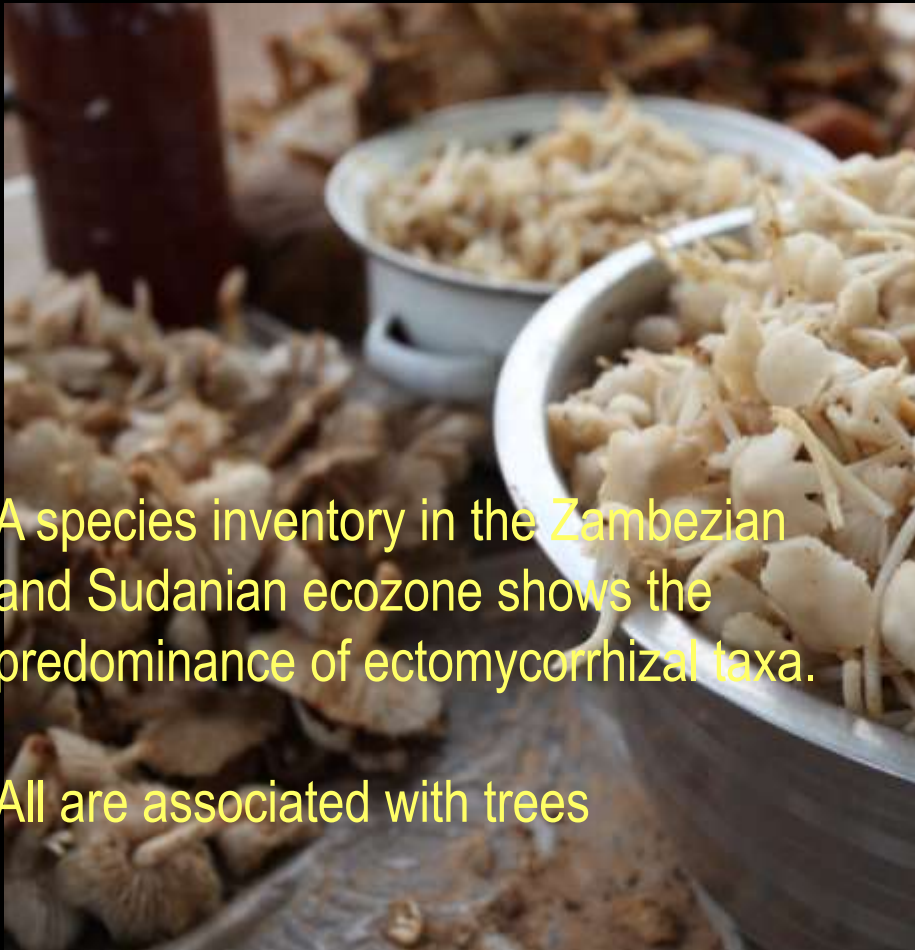
# Introduction

- In tropical Africa about 400 species of wild edible fungi are used for food.
- Across the entire region all edible taxa have a socio-economic significance for local communities.



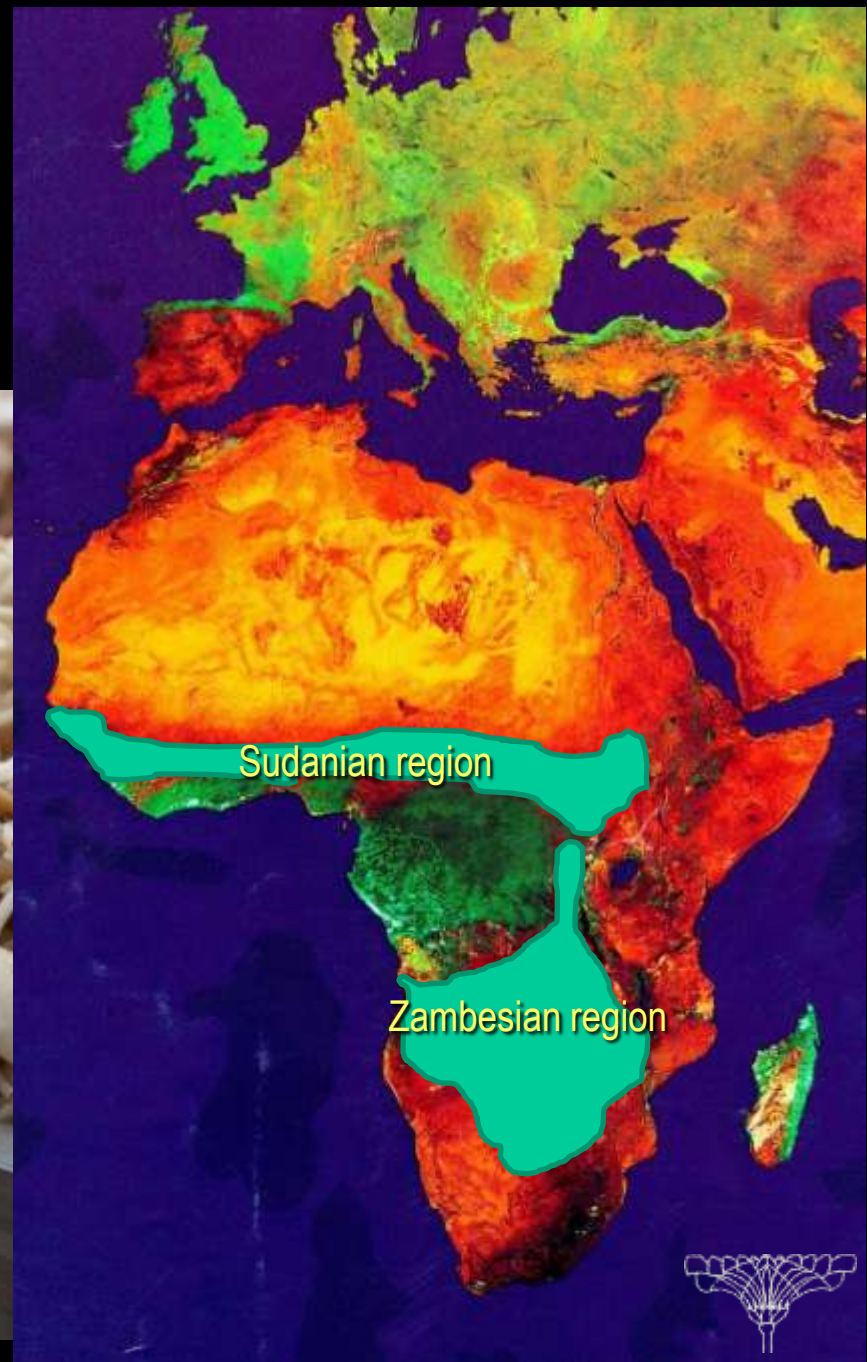
# Introduction

There is a unique and diverse set of wild edible fungi in each phytogeographical zone.

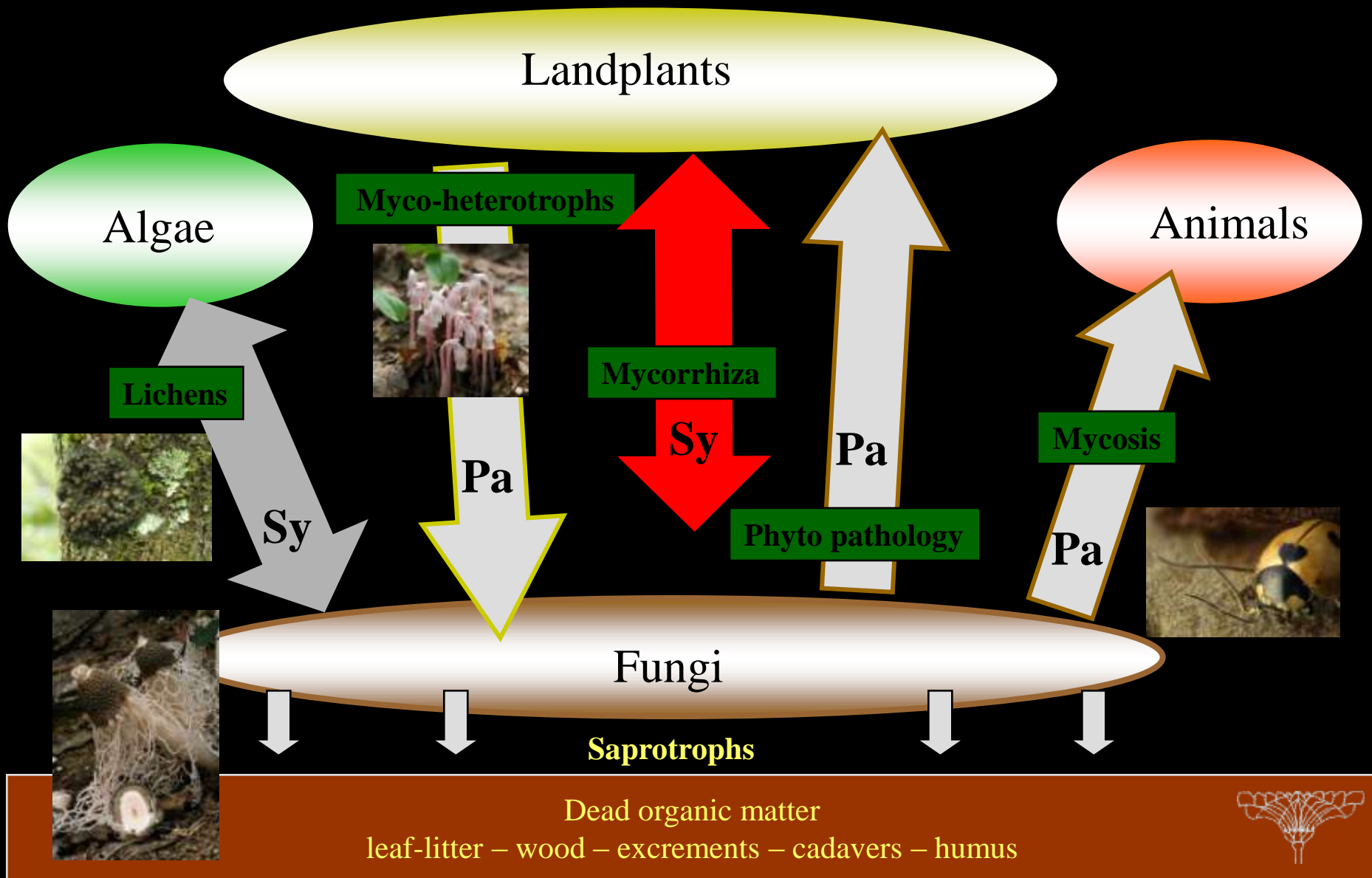


A species inventory in the Zambezan and Sudanian ecozone shows the predominance of ectomycorrhizal taxa.

All are associated with trees



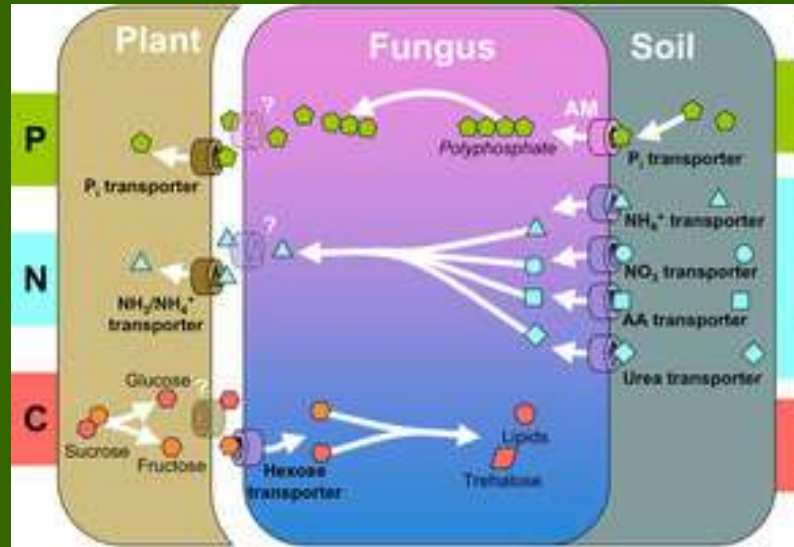
# Position of ectomycorrhizal taxa



# Mutual advantages of EcM associations

## For the plant

- water uptake
- draught and salt tolerance
- uptake of macro-elements
- uptake of oligo-elementen
- tolerance towards metal polluted soils
- protection against pathogen (nematodes, bacteria, ...)



## For the fungus

- carbo hydrates



# Ectomycorrhizal forest



# Ectomycorrhizal fungi



*Afroboletus luteolus*



*Amanita masasiensis*



*Russula congoana*



*Lactarius kabansus*

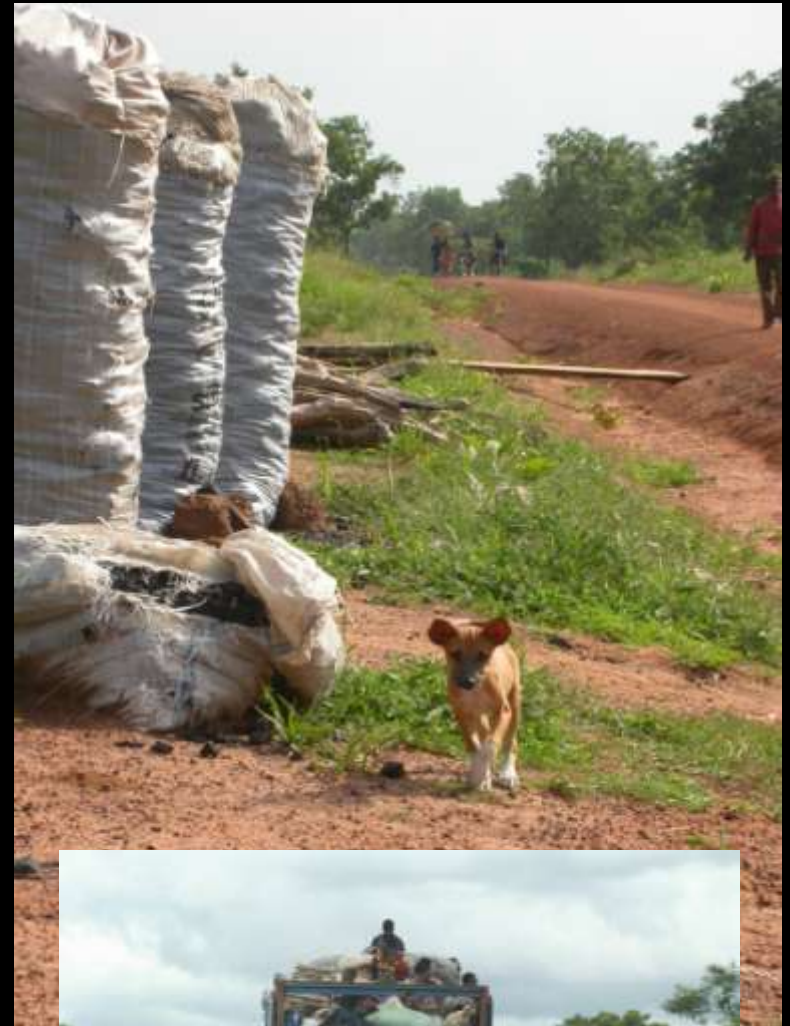


But, there is a problem ....



Sudanian and Zambezan miombos are under severe threat for the mass-production of charcoal.

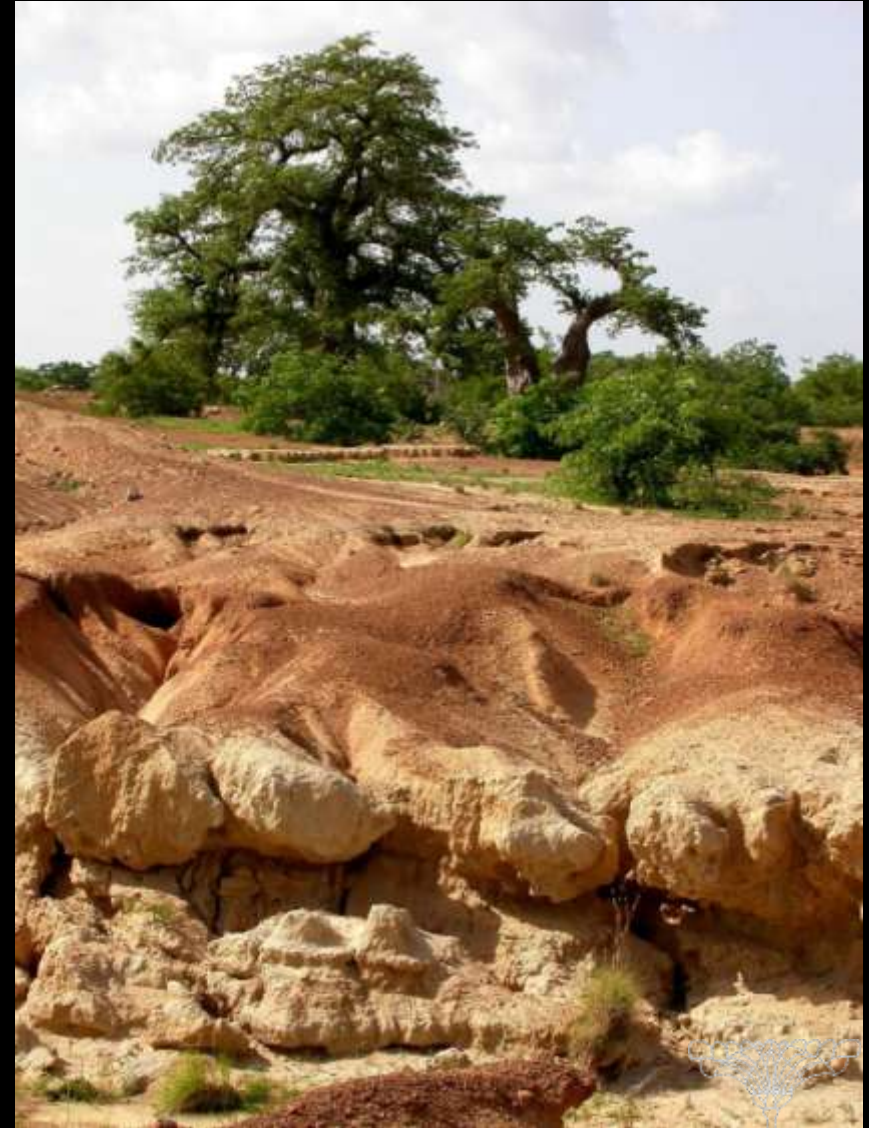
This activity is widespread and big business. It is encouraged by an increasing demand from the cities.



.... with a result

After a complete slash and burn, most types of miombo forest regenerate only slowly, or not at all.

Desertification, lateritisation and erosion are strengthened by global change.



# Question

.... how to convince and induce change ?

What is the value of edible fungi

.... how to gather this information ?



## Yields of wild fungi from different countries (source FAO, Boa 2004)

COUNTRY	DETAILS OF ANNUAL YIELDS	AMOUNT (Kg/Ha)	SOURCE
Russian Federation (central Siberia)	"Most popular (edible) mushrooms"	<b>65–170</b>	
Russian Federation (Arkhangelsk)	(a) <i>Lactarius torminosus</i> , (b) "red-headed mushroom" - ? <i>Russula</i>	(a) <b>2–14</b> (b) 9	Chibisov and Demidova, 1998
Finland(north)	All edible mushrooms at Sotkamo (a) 1976 and (b) 1977	(a) <b>30</b> (b) <b>85</b>	Koistinen, 1978
Finland	<i>Gyromitra esculenta</i> (note fluctuations; 1973 and 1974 good; 1975 and 1976 poor; 1977 mediocre)	<b>50–100</b>	Jalkanen and Jalkanen, 1978
Estonia(northwest)	Average for all edible fungi at three sites, from 1978 to 81 *	<b>124, 499,143</b>	Kalamees and Silver, 1988
Estonia(northwest)	Average for (a) <i>Suillus variegatus</i> – one site and (b) <i>Lactarius rufus</i> – three sites *	(a) <b>41</b> (b) <b>20; 24; 405</b>	Vladyshevskiy, Laletin and Vladyshevskiy, 2000
Mexico	All edible species from two sites	<b>85</b>	Lopez, Cruz and Zamora-Martinez, 1992
Mexico(Veracruz)	All edible species, two sites (a) and (b) for 1983 and 1985 resp.	(a) <b>1759; 234</b> (b) <b>747; 180</b>	Villarreal and Guzmán, 1985; 1986a
Mexico(Veracruz)	(a) <i>Suillus granulatus</i> ; (b) <i>Cantharellus cibarius</i> (c) <i>Amanita caesarea</i> ; (d) <i>Boletus edulis</i> For 1983 and 1985 resp.	(a) <b>246; 75</b> (b) <b>4; 8</b> (c) nd; <b>38</b> (d) <b>150; 9</b>	Villarreal and Guzmán, 1985; 1986a
United States(Pacific northwest)	(a) <i>Tricholoma magnivelare</i> ; (b) <i>Morchella</i> spp.; (c) <i>Cantharellus</i>	(a) <b>3–15</b> (b) <b>1–6</b> (c) <b>2– 0</b>	Pilz and Molina, 2002

# Objectives (to convince)

- Not estimate, but measure & compare how much edible fungi a selection of woodland ecosystems can deliver
- A qualitative (species) & quantitative (weight) approach
- Demonstrate that this service is renewable and that it is socio-economically more interesting than large-scale charcoal production.



*Termitomyces microcarpus*, not ectomycorrhizal

# Method: continuous sampling in permanent plots

- plots of 30 x 30m, 3 per forest type
- phytosociological relevé per plot
- weekly sampling, throughout the entire rainy season (1-3 years consecutively).
- fresh weight and number of fruitbodies is recorded per species.



*Cantharellus densifolius*



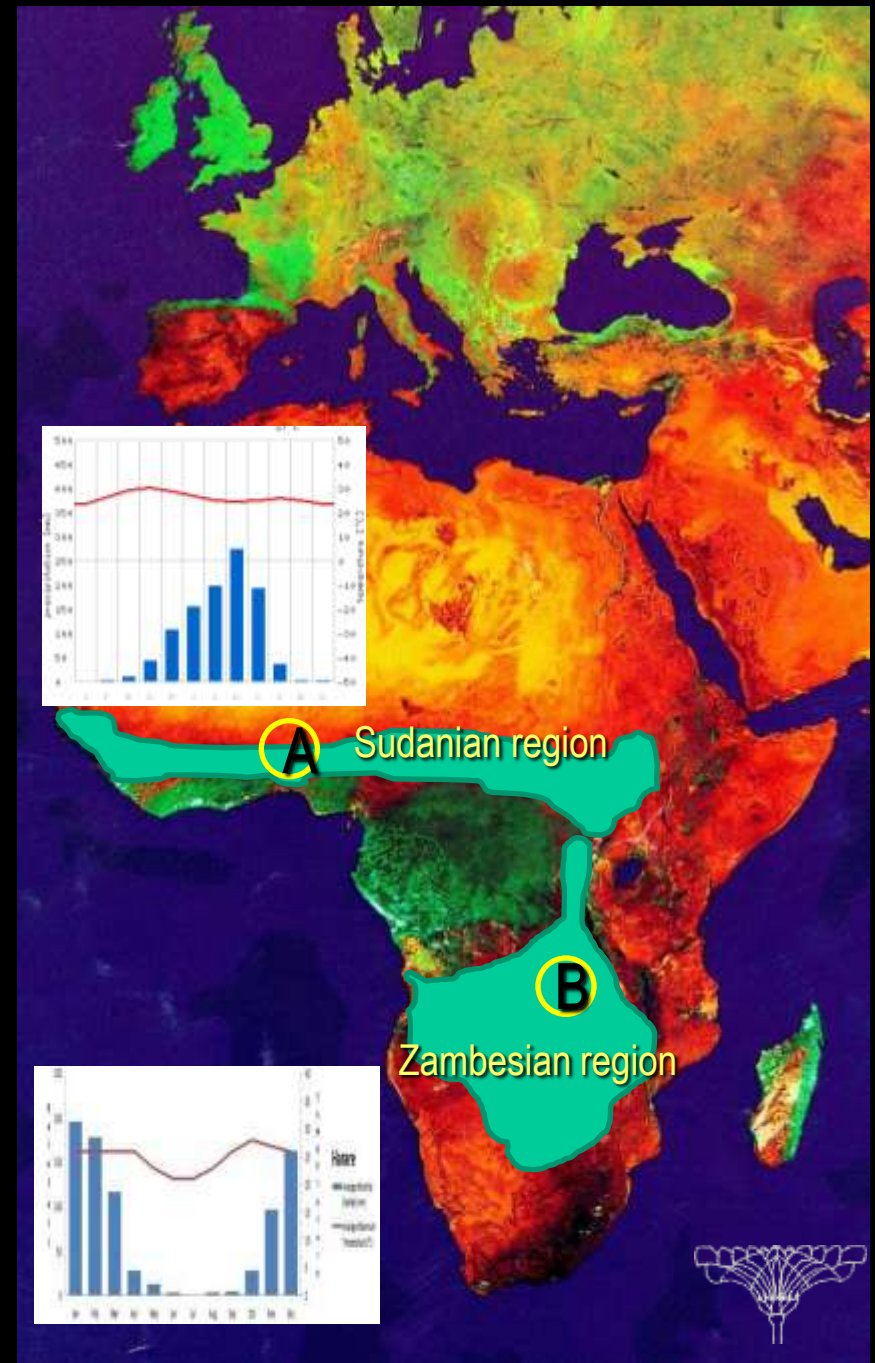
*Clavulina wisoli*

# Where ?

Areas with 3-6 months dry season, followed by a rainy season. Annual rainfall 700-1450mm/m<sup>2</sup>. Miombo forest plots mainly dominated by ectomycorrhizal trees and without termite hills. Well protected from picking, logging and intensive human disturbance .... not so easy.

Sites: 4 types of miombo forest in Bénin and also 4 in the DR Congo

- A. Sudanian region : Mont kouffé (Benin, West Africa), 4 EcM forest types = 12 plots
- B. Zambebian region : Mikembo sanctuary (Katanga, DR Congo) 4 EcM forest types = 12 plots



Local knowledge was previously collected in both regions and completed with all available data from the literature



*Volvariella volvacea*



*Pleurotus cystidiosus*



# Collecting reference specimens

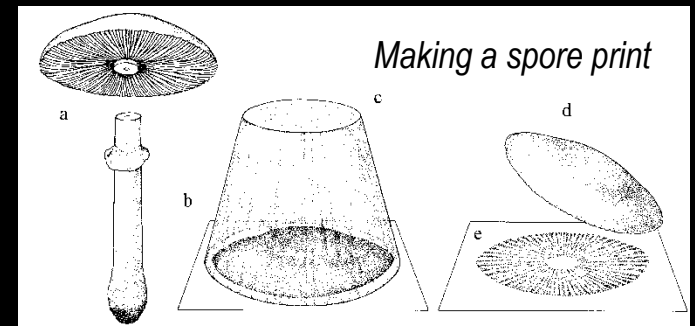
- Collecting material, tags, collection data
- Photographing (in & ex situ)
- Spore prints



Color chart Pantone and setup for technical photography



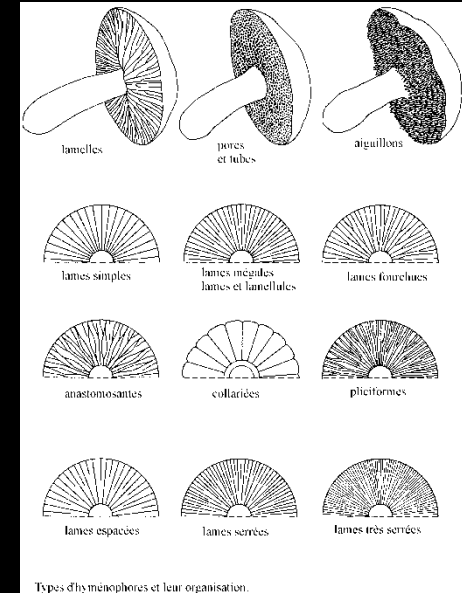
*Cantharellus* aff. *rufopunctatus*



Making a spore print

# Collecting reference specimens (2)

- Description form: 50 features (standard form)
- Drying
- Herbarium storage



Some features of Macromycetes



Field dryer

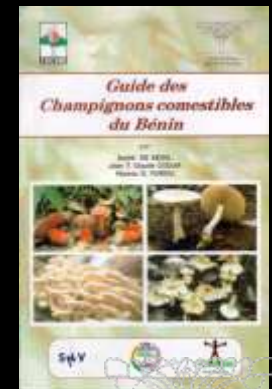
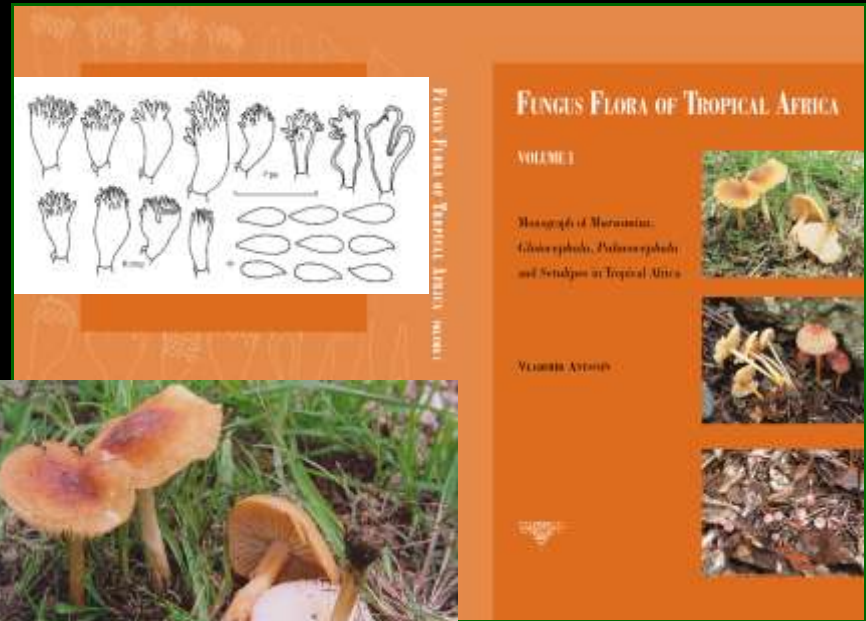


Storing dried collections



# Identification

- Based on morphological and whenever necessary also molecular characteristics (*Cantharellus*)
- Literature surveys
- Herbarium consultation and comparison with type material in BR



# Taxonomic issues with *Cantharellus*



*Cantharellus afrociarius* newly described in 2013



# Taxonomic issues with *Cantharellus*



*Cantharellus platyphyllus* .... a good taxon, but very variable



# Natural production of *Lactarius* s.l. in the Sudanian woodland plots (Bénin)

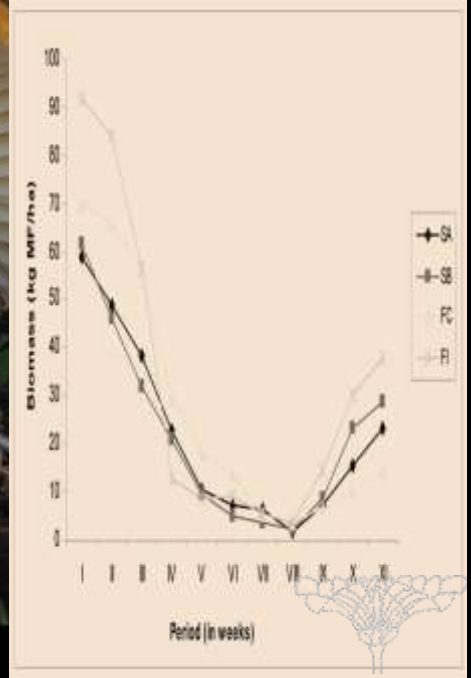
Edible taxa	Forest type	SA	SB (in kg/ha)	FC	FI
<i>Lactifluus gymnocarpoides</i> Verbeken		5.6 (318)	23.9 (3143)	115.2 (6533)	121.4 (6238)
<i>Lactifluus densifolius</i> Verbeken & Karhula		54.4 (1122)	15.7 (307)	-	1.1 (26)
<i>Lactarius afroscrobiculatus</i> Verbeken & Van Rooij-		-	1.2 (26)	34.5 (662)	5.8 (71)
<i>Lactifluus flammans</i> Verbeken		-	25.1 (1088)	5.4 (926)	3.8 (1078)
<i>Lactarius saponaceus</i> Verbeken		-	8.1 (548)	-	12.9 (740)
<i>Lactarius tenellus</i> Verbeken & Walley		6.7 (3733)	2.3 (1526)	0.6 (710)	0.3 (250)
<i>Lactarius baliophaeus</i> Pegler		7.1 (559)	-	-	-
<i>Lactifluus luteopus</i> Verbeken		-	0.9 (93)	1.9 (137)	2.0 (204)

Ta  
SA  
En  
sa  
bra

In Bénin, *Lactarius* is the more dominant genus, both in terms of appreciation by local people and yields per ha per year.

This foodsource is, by far, unexploited

*Lactarius flammans*



# Results

## Total annual production of edible fungi

	Sudanian plots	Zambezan plots
Number of plots	12	12
Total number of forest types	4	4
Caesalpiniaceae dominated	3	2
Phyllantaceae dominated: <i>Uapaca</i>	1	1
Dipterocarpaceae dominated: <i>Marquesia</i>	0	1
Edible fungi (all species)	30	67
Ectomycorrhizal species	26 (86,6%)	51 (76,1%)
• <i>Amanita</i>	6	6
• Boletes (sensu lato)	2	5
• <i>Cantharellus</i>	1	18
• <i>Lactarius</i> (incl. <i>Lactifluus</i> )	8	14
• <i>Russula</i>	7	6
<b>Average</b>	<b>140 kg/ha.y</b>	<b>184,5 kg/ha.y</b>



# Socio-economic considerations

## Edible fungi

Least productive forest type (fresh weight)

Most productive forest type (fresh weight)

## Average

Sudanian plots

Zambebian plots

140 kg/ha.y

184,5 kg/ha.y

The average local market price for edible fungi fluctuates between 0,5 and 1,5 \$/kg  
If 10% reaches the market, a single hectare of miombo delivers  $(184/10 \times 1\$) = 18.4\$/\text{year}$

Considering the actual market price, 1 hectare of slashed miombo delivers about 400\$ of charcoal. Since miombo forest regenerates in 30 years, charcoal conversion delivers  $400/30 = 13.3\$/\text{year}$





# Facts and conclusions

- There is a unique diversity of wild edible fungi in the Zambezian and Sudanian centres of endemism.
- All these taxa have a socio-economic significance for local communities
- Fungal ectotrophic taxa dominate among edible fungi. *Lactarius* in the West-African study area, *Cantharellus* and many more in Eastern Africa
- The woodland ecosystem delivers substantial amounts (100-300kg/ha.year) of edible fungi (all taxa) and this function is annihilated by large-scale charcoal production.
- The cash generated from charcoal conversion does not outweigh the income accumulated from mushroom harvesting.
- Maintaining the ecosystems' function is financially and culturally more beneficial for local people than charcoal conversion.

## Future research

- A socio-economic study, including all NTFP, for the conservation and sustainable use of miombo forests.



# Concluding remarks

- Let there be no doubt that the massive production of charcoal has become the biggest threat to all EcM dominated forests in the whole of tropical Africa.
- Using miombo forests for charcoal production leads to long term loss of biodiversity. For local people it definitely leads to a substantial loss of income from all their forest products.
- Conservation of miombo forests is the better way to a long-term improvement in the livelihood of millions of rural people.
- Although forest products, including edible fungi, are often highly valued by local inhabitants, much effort is still needed to promote awareness.
- Capacity building in learning how to find and build effective tools for conservation and sustainable use is highly needed.



# Acknowledgements

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