# Field collection and conservation of wild edible species in the Germplasm Bank of Zaragoza (Spain)





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There is a high number of non-cultivated edible plant species. Some of them are still appreciated and consumed, in other cases their consumption is only in the memory of the elderly people and the knowledge about these species is at risk of disappearing. Within the framework of the Spanish project 'The genetic resources of edible underutilized species: field collection, multiplication and conservation in the Germplasm Bank', during 2009 various collecting expeditions across Aragón, a region of 47720 km² in the northeast of Spain, were performed with the following aims: 1) To compile information about wild species used for eating, 2) To locate these species within their natural habitat, 3) To classify them taxonomically, 4) To obtain some seeds and maintain them under long-term storage conditions.

### **IDENTIFIERS**

A total of 31 personal interviews have been carried out. The age of the informers was between 44 and 92, being the average age 66 years old. Local information providers were mainly farmers (61.3%) and community members (32.2%) (Figure 1).





A total of 95 seed samples of wild edible species have been collected, belonging to 16 families and 29 species (Figure 2 and Table 1).













Figure 2. Plant species. A: Scolymus hispanicus; B: Scorzonera laciniata; C: Sylibum marianum; D: Bryonia dioica; E: Chondrilla juncea; F: Rorippa nasturtium-aquaticum; G: Clematis vitalva; H: Eruca sativa; I: Asparagus acutifolius.

**DESCRIPTORS** 

Table 1. Collected species.



Figure 1. Informants identifying the plants or collecting the seeds.

## SITE (GEOGRAPHICAL CONTEXT)

Twenty-seven localities have been visited, all of them in the Autonomous Community of Aragon (Figure 3). Samples were collected mainly in wild habitats (17.9%), cultivated habitats (9.5%) and weedy, disturbed or ruderal habitats (68.4%). More than half of the samples were collected in field margins (56.8%).

Most of the edible plants mentioned are abundant species commonly found in the entire collecting zone (96.8 %), although people indicated that currently some of them are less frequent mainly due to agronomical practices.

# **CONSERVATIO**

All reported species are held as seed samples at the Vegetable Germplasm Bank of Zaragoza (Spain), with low moisture content (~4% RH) and low temperature (-18 °C) in hermetic bottles with silicagel (Figure 4).



Figure 3. Prospected localities from Aragon (Spain)



Clematis vitalva (E) Scolymus hispanicus (F) and cold store (G).

### TRADITIONAL KNOWLEDGE ABOUT PLANTS

In Spain, wild plants are considered as famine food, eaten, above all, in times of scarcity. In that way, the collected plants are mainly used for food security and scarcity. When there were not other food alternatives, people used to gather these plants from nature for food. That is why some of these plants are no longer used. However, some species are very much appreciated, at least locally, and they are still gathered and even marketed. Figures 5 and 6 ilustrate parts of the plant used for food and different uses.



Figure 5. Parts of the plant used. A: Flower heads (*Sylibum marianum*); B: Tender shoots (*Clematis vitalva*); C: Young plants (*Scolymus hispanicus*).



Figure 6. Plants uses. A: Cooked with eggs (Asparagus acutifolius); B: Cooked with potatos (Scolymus hispanicus); C: Fried (Borago officinalis); D: In salad (Eruca sativa).





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