

Macrofungi in *Castanea sativa* ecosystems on the North-Eastern Trás-os-montes

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One of the main objectives of this work is to study macrofungi diversity associated with chestnut orchard and its constitution in edible versus non edible and mycorrhizal versus nonmycorrhizal mushrooms in Natural Park of Montesinho, north-east Portugal.

Recollection was made since October 2004 to July 2007, in three 100 m² plots installed in a centenary chestnut orchard. The plots were visited weekly during Spring and Autumn and monthly during the rest of the year. All carpophores found were collected, their most ephemeral characteristics were registered in the field, and then brought to the laboratory. In this stage mushrooms were counted, weighted, identified and preserved.

In this ecosystem there were assembled 53 species of macrofungi, belonging to 22 genera. The most represented genera were *Russula*, with 8 species, followed by *Inocybe*, with 7 species and *Amanita* and *Cortinarius*, both with 4 species.

Of the gathered species, 28,3 % are edible, 49,1 % are non edible and 22,6 % are of unknown edibility. The classification of species by trophic groups revealed that the number of mycorrhizal edible species is 23,8 % vs. 57,1 % of non edible species and, in the group of nonmycorrhizal this relation is 46 % edible against 54 % non edible. In absolute values 10 species of fungus appeared mycorrhizal edible versus 5 species of non mycorrhizal edible.