

Lactifluus khasianus

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Why in news?

Recently, the researchers have discovered a new mushroom species in Meghalaya.

- **Scientific name** - Lactifluus khasianus
- It is the **edible mushroom species**.
- **Genus** -Lactifluus.
 - **More than 34 species** of Lactifluus are now documented from India, with Meghalaya contributing significantly.
- **Discovered in** - **East Khasi hills of Meghalaya**.
- **Altitude** - It grows in association with Khasi pine (Pinus kesiya) at altitudes of around 1,600 metres.

East Khasi Hills region part of the Indo-Burma biodiversity hotspot, is increasingly recognised as a treasure trove of fungi.

- **Locally known** - It is known as “Tit iongnah” by Khasi tribal communities, has long been gathered from the forest floor, sold in local markets during the monsoon, and savoured as a seasonal delicacy.
- **Appearance** - The mushroom is distinguished by its chocolate-brown cap, distinctive microscopic features, and genetic markers.
- It has its close relatives with Lactifluus gerardii found in North America and Asia, but differs in its larger cystidia (specialised fungal cells) and DNA signatures.
- **Edibility** - It is now the **5th confirmed species** of this section in India and notably, **the first to be reported as edible**.
- **Significance** - The documenting of this fungus helps to safeguards local food heritage, informs conservation of forest ecosystems, and may even open doors to future applications in nutrition and medicine.

Reference

[Hub News | New Mushroom species](#)

