What Do You Know About Truffles

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Short Communication

Truffle is the most expensive mushroom in the world (its price is more expensive than ostriches). The truffle of manna and its healing of the eye). Truffles are high in price but poor food and livelihood. It is called turf, camphor, spaghetti, thyme, thunderbolt or thunder plant since this fungus grows after thunderstorms as it needs large quantities of nitrogen to grow and thunder provides rain water in quantities of nitrous acid which turns into nitric acid and thus provides the amount of nitrogen needed for truffle growth. Truffles produce many rainy seasons in lightning and thunder in relatively light soils. Truffle is a parasite that does not contain chlorophyll and does not process photosynthesis, but relies on vital residues in the soil. Truffles grow under the surface of the earth, which does not show any parts of it above the surface of the earth in the form of tubers such as potatoes can be found by tracking the impact of cracking the ground above it or by its presence near the plant Algarroq is shared with the roots of this plant may be found by the pits which It is performed by rodents or trained dogs as a result of its attraction to its strong smell.

The truffles grow in almost all the Arab countries and most of the areas adjacent to the desert. They are found south of Basra and south of Baghdad, as they are found in the western desert region of Rutba, Ana, Rawa, Haditha and Hit until south of Falluja and the desert of Najaf down to the desert of Samawah, Nasiriyah and Diwaniyah. The truffles also spread in Egypt as they grow in Matrouh province, especially in Salloum. Those who collect truffles are often those who live in the areas adjacent to the desert. They are the poor in income and the rich in eating the truffles, as they cook in preparing and cooking them to the extent that they compensate for eating meat. The truffles vary in size from the very small ones, such as the size of the lemon and the large one, which weighs more than 3 kg. Truffles also grow in groups (10-20 tablets). The colors vary among white, yellow, red and black, and the more color and the darker the more the flavor and taste, and reflected on the price. - including the customer, such as red, yellow and non-cyan such as white.

The Truffles Advantages

For many reasons, the truffles advantages and most important are:

A. A sexual tonic, where the antioxidants and proteins that enter the essential amino acids and vitamins, most important of the vitamin B group.

B. In Previous decades and in the third world countries, its water (cut and placed in warm water or water extract obtained from truffles when heated in water over 40 m) is used to treat many eye diseases such as ointment because this water contains antibacterial substances positive for gram and gram negative and zinc peptides (short protein) is associated with the zinc element. It is scientifically known that zinc peptides made from beta-amine-beta-carboxylic amino acids are large-scale antibiotics, especially if extracted from their natural sources. Treatment of people who suffer from blue water when used twice a month as well as high eye pressure The Egyptian doctor Moataz Marzooqi has published a research in the Journal of Scientific Miracles of the Quran and the Sunnah about the benefits of water truffle where he said that it prevents the occurrence of trachoma, a type of fibrosis in the meat eye to the words of the Prophet Mohammed, “Truffle of manna and its water Chweoua eye (Figure 1).

Figure 1: KVK Scientists observing organic produce.