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## Turnip is which part of plant

Which part of the plant is the turnip we eat.

Type of root vegetable for the naming of the robberies, see Turnip (terminology). Brassica rapa rapa redirects here: Pirate is in the same subspecies. Roots of Turnip United Kingdom: plantae Clade: Tracheophytes Clade: Angiosperms Clade: Eudicots Clade: Rosids Order: Brassicales Family: Brassicaceae Genus: Brassica Species: B. rapa Variety: B. r. var. rapa Trinomial name Brassica rapa var. Rapal. The turnip or white turnip (Brassica rapa subsp. Rapa) is a root vegetable commonly grown in temperate climates worldwide for its white and fleshy root. The word is a compound turnip turning as in shot / rounded on a lathe and neep, napus derived from the Latin, the word for the plant. Small varieties are grown hold for human consumption, while larger varieties are grown as feed for livestock. In the north of England, Scotland, Ireland, Cornwall and parts of Canada (Quebec, Newfoundland, Manitoba and the Maritime), the word giraip (or neep) is often referred to rutabaga, also known as swede, a larger root, plant yellow in the same genus (Brassica). [1] Description The most common type of turnip is mostly white-skinned apart from the upper 1 to 6 centimeters (2 to 1 1/2 + 2 inches), which sporgeno above the ground and are purple or red or greenish where the sun hit. This above-ground part develops from stem tissue, but is fused with the root. [Citation needed] The interior flesh is entirely white. The root is roughly globular, from 5-20 cm (2-8 inches) in diameter, and lacks lateral roots. Below, the tap root (the normal root below the swollen storage root) is thin and 10 cm (4 inches) or more in length; It is often cut off before the vegetables being sold. The leaves grow directly from above the shoulder of the root, with little or no visible crown or neck (as found in rutabagas). The Turnip leaves are sometimes eaten as "rap Green" ( "torpici" in the UK), and resemble mustard greens (which are closely related) in flavor. The Turnip greens are a common side dish in the kitchen southeastern United States, mainly during late autumn and winter. The smaller leaves are preferred, but the bitter taste of larger leaves can be reduced by pouring the water from the first boiling and replacing it with fresh water. Turnip Varieties specifically grown for their leaves resemble mustard greens and have little or no storage roots. These include rapini (broccoli rabe), bok choy, and Chinese cabbage. As the raw cabbage or radish, turnip leaves and roots have a pungent flavor that becomes milder when cooked. [Citation needed] The Turnip roots weigh up to 1 kilogram (2 pounds 3 ounces), although usually are harvested when smaller. The size is partly a function of variety and partly a function of the length of time that has grown raps. Most of the tiny centimes (also called Children robberies) have variety of specialties. These are only available when freshly harvested and do not keep well. Most robberies can be eaten whole, including their leaves. The children robberies are sold in yellow-orange- and red-fleshed varieties, as well as in white-fleshed. Their flavor is delicate, so you can be eaten raw in salads like radishes and other vegetables. [Citation needed] 0.4 mg% of IU = International carbon monoxide à € percentages are approximately approximate using US recommendations for adults. Source: USDA Food Mg of quartz, cooked, bubbly, drained, without salt Nutritional value per 100 g (3.5 oz) Energy92 KJ (22 kcal) Carboidrati5.1 G Sugars3.0 Food Power 2.0 G Grass0.1 G Protein0. 7 g vitamin% dvà € thiamine (b1) 2% .027 mgriboflavina (b2) 22% mgniacina mg Other constituents quantity water93.6 g Link to USDA Input unit Database 1¼g = Micrograms à € ¢ mg = Milligrams IU = International units À € percentages are approximately approximate using US recommendations for adults. Source: USDA Food Central data Boiled green leaves of the Top of Rapa ("Greens of Rapa") provide 84 snails (20 bedrooms) of food energy in a reference portion of 100 grams (3 + 1 1/2 oz), and they are 93% of water, 4% carbohydrates, and 1% protein, with negligible fat (table). The boiled greens are a rich source (more than 20% of the daily value, DV) in particular vitamin K (350% DV), with vitamin A, vitamin C and folate also in significant content (30% dv or greater, table) . The boiled Rapa greens also contain substantial lutein (8440 micrograms per 100 g). In a reference quantity of 100 grams, Rapa boiled root provides 92 KJ (22 kcal), with vitamin C only in moderate quantity (14% DV). Other boiled micronutrients are in low or negligible content (table). The boiled turnip is 94% of water, 5% carbohydrates and 1% protein, with negligible fat. The wild forms of turnip and its relatives, mustard and rays are found on western asia and Europe. Starting from 2000 A.C., the subspecies of Brassica Rapa as Oleifera could have been tampered several times by the Mediterranean to India, even if these are not the same turnips cultivated for its roots. [2] Furthermore, domestication dates estimates are limited to language analysis of plant names. [3] Edible raps were probably cultivated for the first time in northern Europe, and constant an important food in the Hellenistic and Roman world. [2] The turnip widespread east in China, and joined Japan within 700 D.C. [2] Turnips were an important harvest in the kitchen of the Antbellum America. The roots were cultivated for their greeners and could produce edible green in a few weeks of plantation, making them a base of new plantations still in the process of becoming productive. They can be planted up to the fall and still provide the settlers just arrived with a source of food. The typical southern way of cooking the Rapa greens was to boil them with a large piece of "bacon". The broth obtained from this process was known as a pot likker and was served with crumbs grain places, often done as a coarse meal when little else was available along the frontier of Antebellum. [4] Cultivation The American Household Cyclopedia of 1881 recommends that the robberies can be grown in fields that have been torn, powdered and planted with a turnip seed. It is advisable to plant at the end of May or June and the grass and thinning with a hoe during the summer. [5] As a crop of roots, the robberies grow better in fresh time; Hot temperatures cause roots to become woody and bad-tasting. They are typically planted in spring in cold climates (like the United States of North and Canada) where the growing season is only 3-4 months. In temperate climates (one with a growing season of 5-6 months), robberies can also be planted late summer for a second autumn harvest. In warm climates (7 or more growth months), they are planted in autumn. 55à € "60 days is the average period from sowing to harvest. [Necessary quote] Turnips are a two-year plant, which takes two years from germination to reproduction. The root The first year of cultivation and conservation of nutrients, and the second second fiori, produce semi and muore. I fiori della rapa sono alti e gialli, con 1 semi che si formano in baccelli simili a piselli. Nelle aree con stagioni in Crescita inferiori a sette mesi, le temperature sono troppo fredde per le radici per sopravvivere all'inverno. Per produrre semi, tirando le spurghe e archiviarle in winter è necessario, facendo attenzione a non danneggiare le foglie. During the spring, i canno essere rientati nel terra per completare il ciclo di vita. [Citazione necessaria] PARIP (FIORE) Un pacchetto di Tokyo Rape Use umno Inghilterra intorno al 1700. Charles "Turped" Townsend ha promosso l'uso di rape in un quattro -Nyear Crop-rotation System che ha abilitato l'alimentazione di bestiame tutto tutto anno. [6] Nella maggior part dell'Inghilterra, le verdure bianche più piccole sono chiamate rape, mentre quelle gialle più grandi sono indicate come svedesi. Negli Stati Uniti, le rape sono le stesse, ma gli svedesi sono solitamente chiamati Rutabagas. Albero araldica Golden Rape nello stemma di Kauvatsa La rapa è una vecchia carica di verdure in araldica. He was a usato of Leonhard von Keutschach, Prince-Archivescovo di Salisburg. La rapa è ancora lo scudo del cuore tra le braccia di Keutschach am See. [Citazione necessaria] Le braccia dell'ex Comune di Kiikala, Finlandia, erano Guli, una rapa. [7] Guard anche Daikon DCPA, un erbicida comunemente usato nella grownta di rangips Kohlrabi, alias "Turped Turped" Celeriac, alias "Sedano radice di radice" nanakusa-no-sekku rarip murping referenze invernali ^ smillie, Susan (25 Gennaio 2010). "I" Neeps "single svedesi the rape?" Il guardiano. ^ a b c Sanderson, Helen (2005). PRANZA, GHILLANO; Nesbitt, Mark (EDS). La storia culturale delle piante. Routledge. ISBN 0415927463. ^ Zohary, Daniel; Hoppf, Maria; Weiss, Ehud (2012). Domesticazione delle piante nel vecchio mondo: l'origine e la diffusione di piante addomesticate nel sud-ovest dell'Asia, in Europe and del bacino del Mediterraneo (4 ^). Oxford: Oxford University Press. P. 139. ISBN 9780199549061. ^ ^ Ashton, T S (1948). La rivoluzione industriale. Un libro di galassia (terza stampa, 1965 ed ed.). New York: Oxford University Press. P. 21. ^ Hardemink, Ralf. "Kiikala", Araldica Wiki. Recuperate 2021-02-14. Blazon ufficiale (finlandese): Kultainen Nauris Link esterni Wikimedia Commons ha un supporto sobre Brassica Rapa Subsp. Rapa. Wikibooks Cookbook dispone di una ricetta / modulo sulle informazioni tassonomiche multilingue della rapa da Università di Melbourne Manuale del raccolto del campo Alternate di Melbourne: Turnip recovers from " . "https ://en.wikipedia.org/w/index.php? Titolo = Turnop & OldId = 1050360466 "

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