RESSOURCES BIBLIOGRAPHIQUES SUR LE POTENTIEL DE L'AMARANTE (AMARANTHUS SPP) EN TANT QUE CULTURE STRATÉGIQUE POUR L'AMÉLIORATION DE LA SÉCURITÉ ALIMENTAIRE, DE LA SANTÉ HUMAINE ET DE LA DURABILITÉ AGRICOLE

Cette recension se concentre sur les références bibliographiques sur l'amarante, présentant les résultats de recherche visant à comprendre ses avantages nutritionnels, pharmaceutiques, thérapeutiques, économiques et de son rôle bénéfique pour l'agriculture durable. Les références proviennent non seulement des bases de données des organisations et instituts de recherche travaillant sur les espèces négligées et sous-utilisées, mais aussi de la littérature scientifique compilée par les chercheur(e)s de la Cameroonian Association for Safeguarding Forgotten Crops (CA4SFC). L'amarante étant encore sous-étudiée dans la littérature académique et institutionnelle au Cameroun, les études pertinentes incluses dans cette bibliographie sont menées ailleurs. Cette bibliographie ne prétend ni être définitive ni exhaustive. Nous sommes conscients que d'autres résultats de recherche pertinents sur l'amarante ne figurent pas dans cette bibliographie.

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