

MUSHROOM PRODUCTION

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Mushroom

- Mushrooms are the fleshy spore bearing fruiting body of the fungus typically produced above the ground level on soil compost or in other medias such as paddy straw
- Mushroom did not have chlorophyll since it cannot produce their own food and depends on higher plants for food
- Mushrooms obtaining nutrients from organic materials like straw ,dead wood, compost and dung

Benefits

- Rich in low calorie source of fiber
- Protein and amino acids
- Antioxidants good for heart due to low fat

Types of mushroom

- Oyster mushroom
- Button mushroom

Oyster mushroom

- It can be grown in the media paddy straw
- Paddy straws are to be chaffed in to small pieces and boiled in 40 deg.cel to destroy the pathogens and allow to cool
- With optimum moisture the paddy straws are loaded in the poly bag in between the spawn (mushroom mycelium coated seeds and to be kept in the racks or hanging in the roof
- Proper holes to be made to improve the aeration after 18 days mycelium sprout started and to be exposed to natural environment
- 1 to 1.5 kg of oyster mushroom can be harvested from one bag

Button mushroom production process

- Composting
- Spawning
- Casing
- Pinning
- Cropping

Composting and Bagging

- Compost with good source of organic matter is effective in producing mushrooms by providing proper aeration ,moisture and temperature
- The spawn inoculum is uniformly mixed with compost and filled 50% in the poly bags
- When the spawn grows it generate heat from 80 to 85 dg f heat
- It should be kept for 13 to 20 days

Spawning

- Mycelium propagated vegetatively from germinated spores
- The media used for spawn production is cholam

Casing & Pinning

- Top dressing with spawn run compost which is mixed with peat moss and ground lime stone to act as a water reservoir
- Mixed of peat vermiculture ,wheat bran are recommended to increasing the water holding capacity
- The temperature upto 75 deg F heat is to be maintained for 5 days after casing
- After that 2 deg F heat is to be reduced every day until mushroom initiates

Cropping

- Harvesting can be taken up after 18 to 21 days after casing













THANK YOU