

Oyster Mushroom	
Botanical classification	
Common Name	Oyster mushroom/ Oyster fungus / Hiratake
Scientific name	<i>Pleurotus ostreatus</i>
Family	Pleurotaceae
Use	Culinary purpose, create mycelium brick, leather-like products
Variety	Pearl Oyster (<i>Pleurotus ostreatus</i>), Blue Oyster (<i>Pleurotus ostreatus</i> var. columbinus), Golden Oyster (<i>Pleurotus citrinopileatus</i>), Pink Oyster (<i>Pleurotus salmoneo stramineus</i>), Phoenix Oyster (<i>Pleurotus pulmonarius</i>), King Oyster (<i>Pleurotus eryngii</i>)
Cultivation Practices	
Substrate	Paddy straw, wheat straw, cotton seed waste, paper waste, sawdust etc.
Temperature	For mycelium growth- 28 ⁰ C For reproductive growth- 20 ⁰ - 25 ⁰ C
Humidity	70% - 85%
Duration	Vegetative growth: 16 – 20 days Reproductive growth: 21 – 60 days
Harvesting	Usually 5 to 7 days after opening the bags



Pearl oyster



Blue oyster



Golden oyster



King oyster



Pink oyster



Phoenix oyster

King Oyster Mushroom	
Botanical classification	
Common Name	King Oyster mushroom, king trumpet mushroom, French horn mushroom, eryngi, king oyster mushroom, king brown mushroom, boletus of the steppes, trumpet royale
Scientific name	<i>Pleurotus eryngii</i>
Family	Pleurotaceae
Variety	Pearl Oyster (<i>Pleurotus ostreatus</i>), Blue Oyster (<i>Pleurotus ostreatus</i> var. columbinus), Golden Oyster (<i>Pleurotus citrinopileatus</i>), Pink Oyster (<i>Pleurotus salmoneo stramineus</i>), Phoenix Oyster (<i>Pleurotus pulmonarius</i>), King Oyster (<i>Pleurotus eryngii</i>)
Cultivation Practices	
Substrate	Paddy straw, wheat straw, cotton seed waste, paper waste, sawdust, sugar cane mulch, straw and corn cob
Temperature	Spawn Run: 10 – 25 degrees Celsius Fruiting Conditions: 15 – 20 degrees Celsius
Humidity	Above 80%
Duration	Vegetative growth: 18 – 21 days Reproductive growth: 21 – 60 days



Milky Mushroom	
Common Name	Milky mushroom
Scientific name	<i>Calocybe indica</i>
Temperature	For spawn running: 30-35°C For fruiting: 35-38°C
Substrate	Straws of paddy, wheat, ragi, maize, bajra, cotton stalks and leaves, sugarcane bagasse, cotton and jute wastes etc.
Duration	Total cultivation cycle of 57-60 days



Bag filling



Casing



Pin heads



Ready to harvest



Button Mushroom	
Common Name	Button mushroom / Table mushroom / cultivated mushroom
Scientific name	<i>Agaricus bisporus</i>
Temperature	20-28 degree C for vegetative growth 12-18 degree C for reproductive growth
Substrate	Cereal straw/ sugarcane bagasse etc.
Duration	Total cultivation cycle of 50-60 days

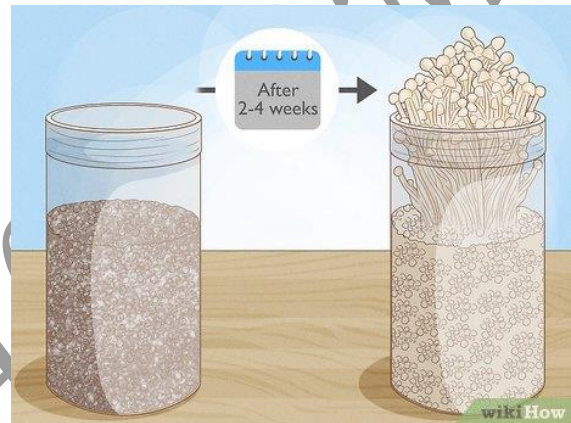


Shiitake Mushroom

Common Name	Shiitake mushroom
Scientific name	<i>Lentinus edodes</i>
Temperature	Spawn running: 22-26°C Cold water shock treatment: 10-15°C Fruiting: 22-26°C
Substrate	Coffee grounds, cardboard, logs or blocks of sawdust, hardwoods of Oak, maple, ironwood tree
Duration	Total cultivation cycle of 5-7 years



Enoki Mushroom	
Common Name	Enoki mushroom
Scientific name	<i>Flammulina filiformis</i>
Temperature	For spawn running: 22-25°C For fruiting: 10-15°C
Substrate	Aged hardwood sawdust medium
Duration	Gives fruit within 22 – 31 days



Maitake Mushroom

Common Name	Maitake mushroom, hen-of-the-woods, dancing mushroom
Scientific name	<i>Grifola frondosa</i>
Temperature	For spawn running: 22-23°C For fruiting: 16-18°C
Substrate	Supplemented sawdust-bran/Hardwood sawdust
Duration	Gives fruit within 31- 50 days



Lingzhi Mushroom (Medicinal mushroom)

Common Name	The lingzhi mushroom / Reishi mushroom
Scientific name	<i>Ganoderma lucidum</i>
Temperature	For spawn running: 28- 30°C For fruiting: 28- 35°C
Substrate	Mixture of wet sawdust and rice bran / Hardwood
Duration	Gives fruit within 50-70 days



Morel mushroom	
Common Name	Morel mushroom or Gucehi mushroom
Scientific name	<i>Morchella esculenta</i>
Temperature	13°C to 16°C
Substrate	Dry and aged trees



Health Benefits of Morchella Esculenta Mushroom

- ✓ Antitumor activity
- ✓ Antioxidant activity
- ✓ Anti-inflammatory activity
- ✓ Immune enhancement

Lion's mane mushroom	
Common Name	Lion's mane mushroom or mountain-priest mushroom or bearded tooth fungus
Scientific name	<i>Hericium erinaceus</i>
Temperature	For spawn running: 25-26°C For fruiting: 26- 28°C
Substrate	Mixture of sawdust of hardwood or conifer



Benefits of Lion's Mane Mushroom



-  Supports Memory, Focus, and Concentration
-  Promotes Increased Energy Levels
-  Supports Insulin Sensitivity
-  Supports Gut Health

