

DEHYDRATED OYSTER MUSHROOM

Technology:

Process to dehydrate oyster mushrooms.

Application and Use:

To increase the shelf life and to use in soups, pickles etc.



Salient Features of Technology:

The fresh oyster Mushrooms cannot be retained in acceptable condition for more than 24 hrs at room temperature. The oyster mushrooms produced in large quantities in the rural sector can find an easier way of storage by dehydration. The material is light because of removal of ~80% moisture and easy for transportation. The method extends the mushroom storage life by several months.

Equipment and Machinery: Hot air drier and sealing machine.

Raw Materials: Fresh oyster mushrooms.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 25 kg/day
