OYSTER MUSHROOM CULTIVATION

Technology:

Process for cultivation of oyster mushroom (*Pleurotus Sajor caju or P.florida*) also known as dhingri mushroom.

Application and Use:

Culininary preparations.

Salient Features of Technology:

Oyster mushroom is grown in subtropical regions at temperature 21-28^{0}C, relative humidity 55-75% for a period of 6-8 months in a year. The clean dry paddy straw after pasteurization in hot water is mixed with grain spawn along with trace amounts of horse gram (any pulse) powder. The mixture is filled into polyethylene (about 150 gauge thick)tubes, on vertical model bamboo structures (3 feet tall). The beds are kept at room temperature. After 15-20 days of mycelial growth, the polyethylene is cut open, watering the straw blocks and the mushrooms formed all over the surface are harvested.

Equipment and Machinery: Straw cutter, soaking vessel, water sprayer and gas stove.

Raw Materials: Paddy straw, spawn, horse gram powder, vertical bamboo structure and polythene tube.

Status of Commercialization	**:**	Commercialized
Minimum Economic Unit Size (MEUS) :		25 kg/day