

Prepared by:
Madhumita Sonowal, SMS (Plant protection)
Debasish Borah, SMS (Agronomy)
Arvind Singh, SMS (Horticulture)

Published by:
The Director,
National Research Centre on YAK (ICAR)
Dirang (Arunachal Pradesh)

L-02/KVKLOHIT/2008-09

PRODUCTION TECHNOLOGY OF OYSTER MUSHROOM



**Krishi Vigyan Kendra,
Lohit Dist., Momong
Arunachal Pradesh
Pin-792104**

The Pleurotus mushroom grows naturally mainly in cooler seasons in sub-tropical regions. Unlike other mushrooms, species of these genera show much diversity in their adaptation to the varying agro-climate conditions. Thus, this flexible nature of the genus gives it more cultivated species than any other mushroom.

The best months for growing Pleurotus mushroom are September to March.

Material required:-

- i. Chaff cutter or dao for cutting straw.
- ii. Paddy straw-1.5 kg/bag.
- iii. Spawn (Mushroom seed) - 1 bottle or packet of 250 gm.
- iv. Straw soaking tank.
- v. Water boiling drum.
- vi. Disinfectant-dettol/Formadehyde solution.
- vii. Sprayer-1 (1 liter capacity or more)

Method

- i. Chop good quality paddy straw (about 5 cm length).
- ii. Soak straw bits in cold water for about 12-18 hours.
- iii. Remove straw from water and boil for 15-20 minutes.
- iv. Remove the straw from from boiling water, drain off excess water and allow it to cool.
- v. Punch holes at 10 cm interval in the polythene bags and disinfect with Dettol solution (2 table spoon in 1 litre of water) or 4% formaldehyde solution (40 ml in liter of water).
- vi. Remove the spawn from the bottle into small bits with a clean stick. One bottle/packet of 250gms spawn is sufficient for making two bags.
- vii. Fill the polythene bag to about 5 cm of the paddy straw bits to from the first layer, then slightly press it with hand. Then take a handful of spawn and gram powder separately and sprinkle both over the entire straw layer and again cover with straw bits to another 5 cms.

- viii. Repeat the process till it is full & then tie the mouth of the polythene bag.
- ix. Then place the filled polythene bags vertically on racks/shelves or hang the bag in a warm and dark room and leave it for 12-20 days.
- x. White threaded like growth emerging from the spawn-grains will be visible through the polythene, which will cover the straw fully within 12-15 days. Then the polythene cover is carefully removed and hang/placed on a bamboo shelf in a well-ventilated crooping room.
- xi. After about 2 days sprinkle water on the substrate twice or trice daily. After 5-7 days the mushroom will be ready for harvest. Harvest matured mushroom carefully and gently with out breaking the straw bed.
- xii. After a week mushroom will come again from the substrate, 3-4 flushes (crop) mushroom can be harvested from a single a bag, giving a total yield of 1-1.5 kg fresh mushrooms.
- xiii. Use a perforated polythene bag for marketing and it can be stored 2-3 Days in refrigerator or it can be dry in sun and store in sealed polythene bags.
- xiv. After mushrooms are harvested, the paddy straw beds can be used as manure in the kitchen garden or field.



Boiling of paddy straw



Straw filling in spawn bag