

Oyster Mushroom Production Techniques

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ARTICLE ID: 31

Introduction:

Mushrooms are very beneficial for our health because mushrooms contain Vitamin D, Calcium, Minerals, Folic Acid, Copper and also develop immunity to fight cancer and sugar. There are many types of mushrooms such as button mushroom, Oyster mushroom, paddy straw mushroom, milky mushroom, hericium mushroom and shiitake mushroom. Shiitake and hericium are two medicinal mushrooms which are used only in medicinal form.



Oyster Mushroom:

As we all know that button mushroom is cultivated by most of the people because button mushroom is very popular among the people, it can be easily eaten by making vegetable soup etc. items, that is why its demand remains 12 months of the year. We should also emphasize on oyster mushroom production also because various dishes can be made from oyster mushroom, and mainly, if Dhingri mushroom is dried and its powder is made, then we can use it for many months to year and year. We can also use Dhingri mushroom powder in various dishes like samosa, namkeen, biscuits, kachori, cutlets. And so, on just as we use flour

to make any dish, instead of using it in certain quantities, we can also use it in the dishes mentioned above.

Oyster Mushroom production techniques:

Scientifically oyster mushroom name is *Pleurotus ostreatus*. The optimum temperature for the production of Dhingri mushroom should be 20 - 30 ° and humidity should be 55 to 70%. We can grow this mushroom even in summer by giving extra humidity. The main state that produces this mushroom is Karnataka, Bihar, Uttar Pradesh, Maharashtra, Andhra Pradesh, Madhya Pradesh, West Bengal, and North Eastern Hill State.

The procedure for oyster mushroom cultivation can be divided into following four steps

- Preparation or procurement of spawn
- Substrate preparation
- Spawning of substrate
- Crop management

The popular methods of substrate preparation are: Steam Pasteurization, Hot Water Treatment, Sterile Technique, Fermentation or Composting and Chemical Sterilization.

In the chemical method, straw is prepared by filling 90 liters of water in a drum of 200 liter capacity and adding 12 to 14 kg of dry straw in it. It is made wet and then a solution of 10 liters of water, 7 grams of Bavistin and 125 ml of formalin is prepared in a plastic bucket and poured into a drum containing straw and the straw is covered with a polythene sheet or lid. After about 12 to 14 hours, the treated straw is taken out of the drum and spread. After 2 to 4 hours, it is left out so that the excess water comes out and the smell of formalin also goes away. After checking the moisture, mix 10% dry seeds or spawn in straw or chaff and fill it in a polythene bag and make holes all around in the polythene bag. Now keep this polythene bag in a room with a temperature of 20 to 30 degrees and maintain humidity. In 10 to 15 days this fungus will completely spread in the polythene bag. After 15 to 20 days, mushrooms start emerging and become ready for plucking in 3 to 5 days. Harvest Dhingri mushroom, dry it, make powder or pack it for sale.

Reference:

1. <https://en.wikipedia.org/wiki/Pleurotus>
2. https://agritech.tnau.ac.in/farm_enterprises/Farm%20enterprises_%20Mushroom_Oyster.html
3. https://nhb.gov.in/report_files/oyster_mushroom/oyster%20mushroom.htm