

Mushroom Production



Figure 1:
Sterilization of wheat Straw :
Substrate for mushroom production



Figure 2:
Shade dry and Maintenance of moisture level



Figure 3:
Spawn for mushroom production (Dhingri /white oyster mushroom)



Figure 4:
Mushroom production

Oyster Mushroom commonly known as Dhingri (*Pleurotus oysteratus*) was cultivated at Faculty of Agriculture & Agroforestry in the month of October, 2023 (Temp: 18degree centigrade and 52% relative humidity.). The spawn was obtained from Uttarakhand Horticulture Board, Jeolikote. 10kg of wheat straw was sterilised in 100 litres of water with 7g bavistein (fungicide) and 125ml formalin (Figure 1). This was kept aside for 18 hours. The next day straw was shade dried and optimum moisture level was checked, which was 60% (Figure 2). This was then put in polypropylene (pp) bags with spawn in a prestelized closed room. (Figure 3). A total of 12 bags were made from 10kg wheat straw. The total mushroom production after a month was approximately 6kg 500g (Figure 4).