


- After first harvest spray water to moist the bag
- Second harvest may develop after one week
- Total, four harvest can be taken from one bag
- The spent straw can be used as enriched manure

## CARE & MANAGEMENT

- ✓ Fix nylon of 35 or more mesh size to prevent entry of flies
- ✓ Maintain hygiene in the growing place to avoid contamination.
- ✓ Install sticky trap to attract the phorid flies.
- ✓ Use only good quality spawn and diseased free paddy straw.
- ✓ Maintain good hygiene in the cropping rooms and bed preparation yard.

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**Location**

**OYSTER MUSHROOM PRODUCTION**

**A profitable Enterprise**

**कृषि विज्ञान केंद्र - फ़ेक**

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## INTRODUCTION

- Oyster is an edible, protein rich mushroom (*Pleurotus sp.*)
- It was first cultivated in Germany (1917)
- It is an excellent alternative to animal protein, often referred to as “white vegetable” or boneless vegetarian meat.

## SUBSTRATES AND MATERIALS

- Saw dust, maize, vegetable wastes, paddy straw can be used as substrate

### Materials required

- Mushroom spawn
- Paddy straw (3-5 cm)
- Polythene bags (14x23) inch
- Gunny bags
- Ropes
- Sprayer

## PRODUCTION HOUSE

### THATCHED SHED

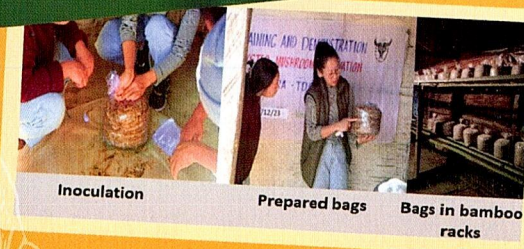


- A thatched shed or room preferably with optimum RH of 80-95%, room temperature of 24°C-28°C with diffused light and ventilation is required
- The room should be made rodent and insect proof

## CULTIVATION PROCEDURE

- Chop the straw to 2-3 inches long.
- Fill the straw in a gunny bag and soak it over night
- Drain out the excess water.
- Sterilize the straw by boiling it for 40-50 minutes
- Drain the standing water using clean net and put it under sunlight

### PRODUCTION



& fan. (No water drips when squeezed between hands)

- Fill the cooked straw in the polythene and press tightly. Sprinkle the spawn, more on the corners. Repeat the process to get 4-5 layers of straw
- Tie the mouth with rubber/string and pierce 8-10 holes on polythene for air circulation

## FRUITING & CROPPING

### PIN HEAD FORMATION



- When the pin heads emerge from the holes after 14-20 days from spawning, tear the poly bags with a sharp blade.
- After removing the polythene, spray water morning and evening

### MUSHROOM FLUSH



- First harvest will be ready by 15-21 days from spawning