

Konger lu koma ayimtsu (Mushroom production techniques)

Lusen tejok(garlic paste):

Lusen tejang ter approx.(50g garlic paste) tekup asatsu aser tsuksatsu, tsu 50 ml inoktsu.

Paste ji muslin cloth nung inoker ajetzukang.

Lusen solution nungi 3-4ml agizuka tsu litre ka nung inoktsu.

Litre ka yaki 5kg monu meta aliba(boil straw) nung inoktsu shidak asutsu.

Room Temperature:

Room temperature 30 degree tema tura atem(floor) nung tsu einang.

Room temperature 20 degree tekupok lura , anu tesangwa aitsu atema window lapokang.

Konger ya fungi lir. Konger dak tsu aika 80-90% tashi lir. Konger nung temo mali(max 0.3%) aser calories(32 Kcal/100gm) koba asen temang atema junger aji lir. Ergosterol koba ajanga asen temang nung vitamin D agutsur aji lir. Konger ya diabetic, gastritis/acidity timtem alir atema junger. Konger nung protein, vitamin B complex aser vitamin B 12 angutsu. Konger ya kanga dang tongtipang mozu aliba chiyongtsu lir. Antioxidants keta aliba ajanga aging process ajemtsur aser tenuk, kidney, bone marrow, temesen, skin nung teyari angur. Konger lu tapu balala ayimer:- button mushroom, shitaki, straw, black ear and oyster mushroom.

Konger lu ayimtsu atema sen aika menungdaker. Oyster konger lu ayimtsu atema mokokchung tsu mopung tapet lir aser temperature balala nung kanga junga adoker. Tsuk mou(straw) nung konger lu kanga junga dang ayimer. Konger lu ayimtsubaji kanga dang temela, kera- kera dang ainer, sen aika menungdaker aser jaka tila ka nung yimteter. Konger petzucker sulen anu nung konga yutetsu. Oyster konger ya item species tapu balala lir:- P.Florida, H.Ulmaris and P.Sajorcaju.

Konger lu ayimdang konger ya tsunglu, anu tatsuk nungi kumzuka ayutsula. Konger lu ya ki(under shade) telong nung ayimer. Ki asutsubaji konger lu ayimer dak keta lir.Anu mopung atema jung junga yanglutsula. Ki tesazukji alu ayimer dak keta lir, aser ki temeket meruka ayutsula. Average size kiji 3mx6m asutsula.

Metsu (spawn) ya anogo semer(30) tashi ki temperature nung(after inoculation) aser ita asem (3 months) refrigerator nung yutetsu. Konger lu ayimtsu atema mapang tajungtibaji November ita nungi April ita tashi lir.

Monu(Straw) ya mela mela dang angur saka mapang shitak nung tsunglu majaloki akongba monu asutsula.

Tenungdaktsutem:

Monu(Straw), Metsu(spawn), Nok, Transparent mica(40x60cm), Rosei(rope), Aoso(plate/tray), Chibo(Pot/tin), Sprayer, mica nung tapok yangluba machine, lusen tsu.

Teinyaktsutem:

- Monu tajung bendenang aser anuk anuka alangsang(1-2 inches).
- Monu alangsabaji chibo nung inokang aser tsu mobanga inokang.
- Minute 20-30 metang.
- Metazuker tsuji yangtemjang.
- Monuji mica/pakti nung agizukang aser jung junga mokungdakjang.
- Mica bag 40x60cm tapok tilala tupokang.
- Konger metsuji aoso temeruk ka nung agizukang aser anuk anuka ajetsang.
- Mica nungji monu mokonger alibaji 4-5 inches nemshia inokang.
- Konger metsu(spawn) temeyong aseme agiteta monu nungji prokshia inokang.
- Monu jung junga nemshia inokang aser konger mozu ken monu ken ta inokang(step by step)

-Metsuji(spawn) line pezu mesura pungu inokang.

-Mica tekolakji alenang aser anogo 25 to 30(Asukwa), 15-20(Lemluwa) yuang.

-Konger tilala adokya aliba mapang, mica ji blade agi rangpokang.

-Tsu anepdang aonung agujang.

-Konger agizuka chir (after first harvest) tsu hapta ka magutsui yuang.

- Hapta ka lir tsu anepdang aonung shia agujang.

-Konger telongji nai junga yura ken yangluba nungji asemben/ pezuben tashi apongtsu.

Konger apongtsu atema yamai yuang:

Anu sangwa direct malitsula.

Mopong aonba jaka masutsula.

Ki tera tamang asutsula

Mica bag renemba:

Micaji lenden agi anaben netang aser puncher agi 10cm tetsungda yua tapok yangluang.

Tapok ji 5mm diameter asutsula.

Mica bag ka nungji 15-20 tashi tapok tupokang.