

Offering nutritious food, livelihood security and employment

- Mushroom is an excellent source of antioxidants, dietary fibre, protein, vitamin, high quality carbohydrates and minerals.
- Mushroom cultivation is easy and does not require land and can improve livelihood of rural communities.
- Mushroom cultivation utilizes by products of agriculture like straw hay etc.
- Not affected by weather thus can provide year round income.
- Oyster mushroom is a popular non-conventioned food.



Cultivation is done indoors under controlled humidity and temperatures conditions on wet wheat straw in polythene bags.

Starter culture: On autoclaved Potato Dextrose Agar Medium or Malt extract agar medium in test tubes for 2 to 3 weeks in BOD incubator at 25°C



Master spawn: Prepared on boiled wheat grains in glass bottles and used for inoculating the commercial spawn.

Commercial spawn: Prepared in poly propylene bags on boiled wheat



Economics: The cost of cultivation less than Rs. 60/- per kg and fresh mushroom are sold between @ Rs. 150 to 175/- per kg. The amount invested can be doubled within three months.