

# **MUSHROOM PRODUCTION**

**POST HARVEST TECHNOLOGY**

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- **TOPIC: POST HARVEST TECHNOLOGY**

- **COURSE NO.: PATH 486**

- **COURSE TITTLE: Mushroom Production**

- **COURSE TEACHER : MISS. Prof. NAGOTHKAR P. R.**

# Mushrooms

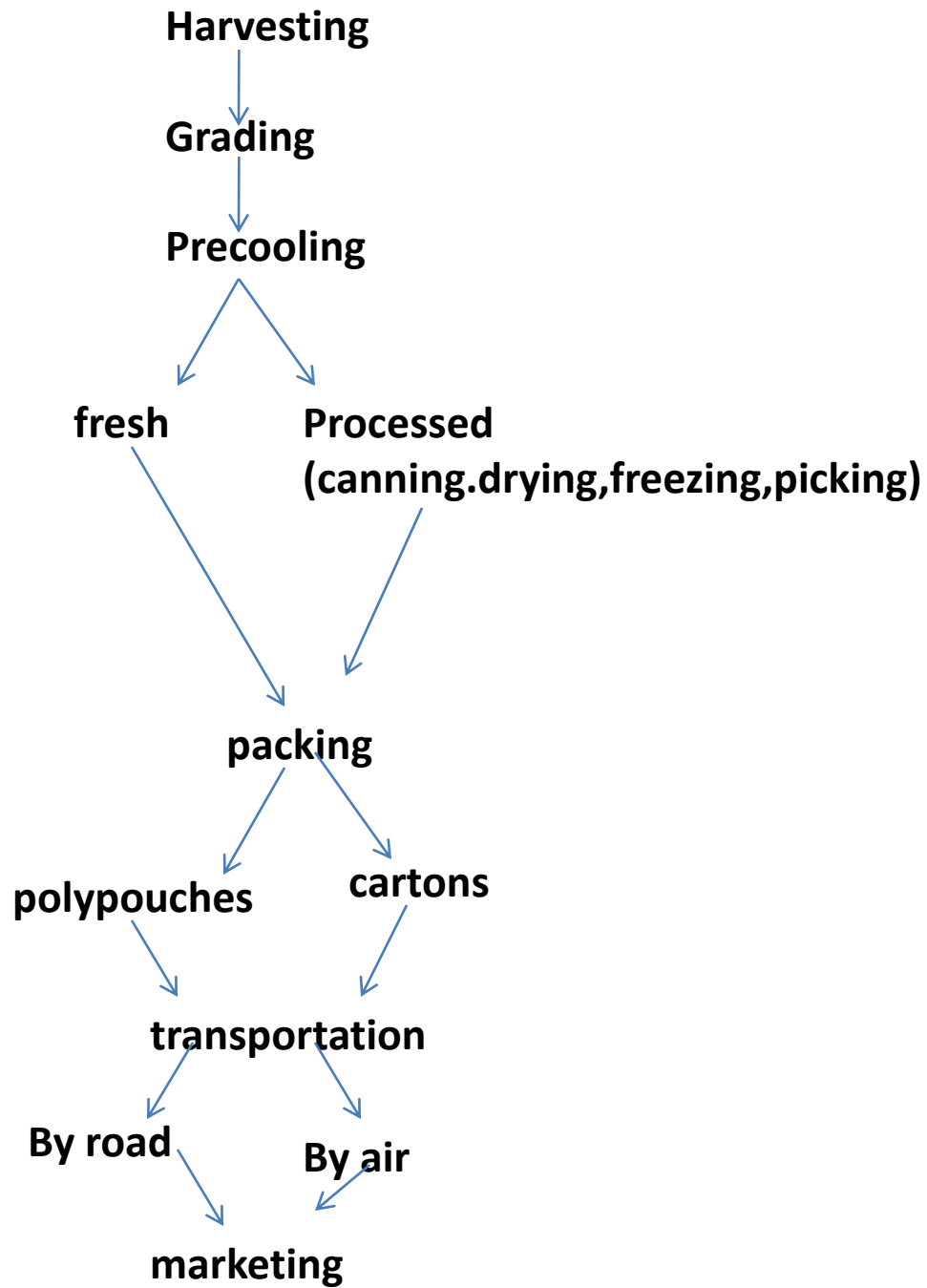
- Mushrooms are fungi.
- They contain 85 to 90 % water, so they are perishable.
- Self life of mushroom is less(1 to 2 days).
- Picking of mushroom is similar picking a apple from tree.

# Why we should preserve the mushroom????

- They grow in flushes.
- Every 8-10 days they are harvested in abundance.
- Day when there is good production the demand may be low and vice-versa.
- To prevent such a glut in the market, it is necessary to preserve them.
- Mushrooms require a great deal of attention during storage, marketing and processing at the post harvest stage.

# Post harvest tech. includes:-

- Harvesting
- Cleaning
- Grading
- Cooling
- Packing
- Transportation
- Marketing



**Harvesting:** *Mostly manual harvesting is done . Picking of mushroom is similar picking a apple from tree.*



**Harvesting.....**





**Harvesting of button mushrooms**

## **Cleaning:**

Removing of  
unwanted straw .  
Due to cleaning  
mushroom  
quality improves.



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**Cleaning of mushroom**

**Grading:** *Grading of mushrooms is important for marketing . For example button mushrooms are graded into Grade A, B and C .*  
Grading is done according to size, color and shape.

# Pre-cooling:-

*pre-cooling wherein the produce is kept in a plastic bag and stored in cooling unit.*

**Packing:-** Packing is essential to protect the mushroom during marketing. It is generally packed in polythene bags.



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**Mushroom packing in polypouches**



**Mushroom packing in cartons**

MADE IN JAPAN



**Packing machine**  
**for mushroom**

**Marketing:-***Mushrooms are marketed as fresh, dried and preserved. In India major markets are in Pune ,Mumbai ,Delhi and Chandigarh.*



**Fresh mushroom**



**Dried mushroom**

# Preservation of mushroom

- **Canning:-** is process of preserving mushroom pieces in brine, butter, oil, vinegar etc. It involves six basic operations like cleaning, blanching, can filling, sterilization, cooling and labelling.
- Canned mushrooms form major share of world trade.

- **Drying:-** Drying is the age old practice of preserving mushrooms at ambient temperatures. With the advancement of technology, different kinds of dehydration processes have been developed e.g. Sun drying, mechanical drying, air drying, micro-wave oven. Among these the microwave oven drying is the best method .





**SUN DRYING**



**Drying of mushroom**



**Oven drying**

# Pickleing:-

- In this process mushroom are fried with spices and allowed to cool and filled in bottles.

Thank you