

BUTTON MUSHROOM CULTIVATION

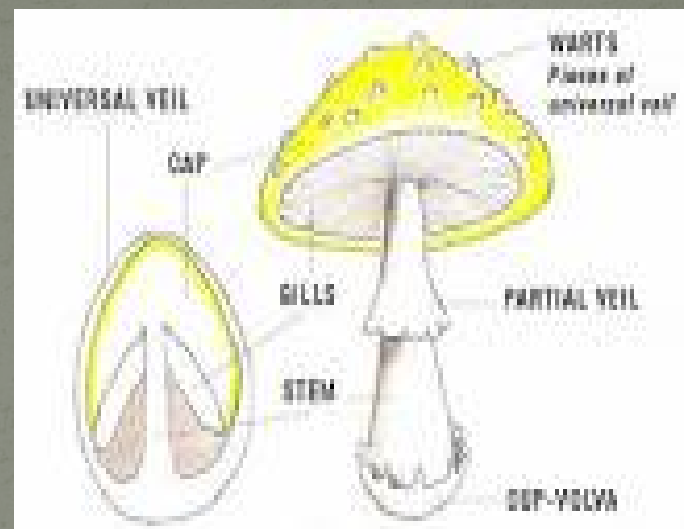
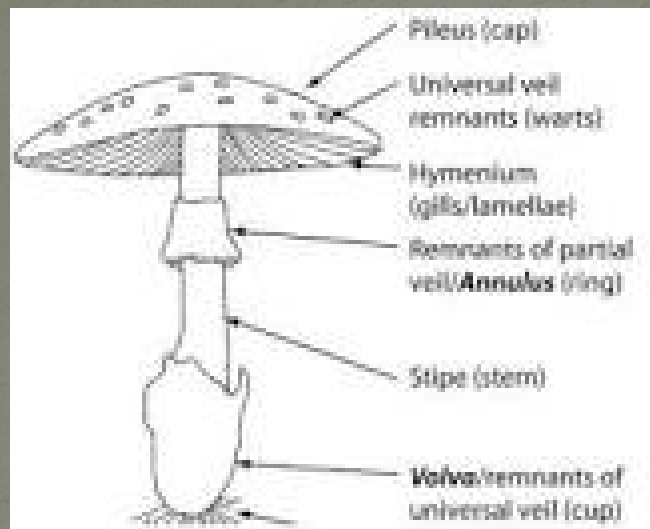


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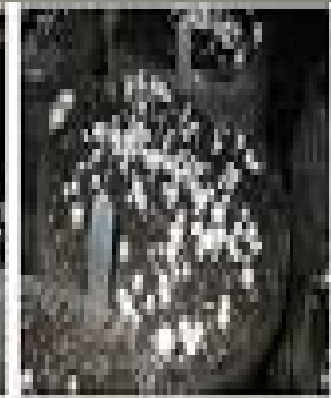
❖ ***Agaricus bisporus*** is an edible basidiomycete mushroom native to Europe and North America.



- ◆ It has **gills** on **hymenium**.
- ◆ Cap is **convex** and its **stipe** has a **ring**.
- ◆ **Matures** are **white** or **brown**.
- ◆ It produces **brown** colour **spores**.
- ◆ Grow well in **saprophytic** **ecology**.
- ◆ It is rich in **carbohydrate**.
- ◆ It is very **delicious** and one of the **preferred** **items** of **vegetarians**.



- ❖ It is a temperate variety cultivated on compost in a dark room at temperature 15-18°C and humidity around 95%.
- ❖ For this the compost made of wheat/paddy straw along with other nutrients is filled in the wooden trays and planted with mushroom seed, called spawn.
- ❖ It takes 30-35 days for mushroom to pop up. These fungal fruit bodies appear in flushes, which are harvested when buttons are tightly closed.



- ❖ An average yield of **10 Kg** mushroom per meter square of tray area is obtained in a cropping cycle of 8-10 weeks.

