

Report on Oyster Mushroom Cultivation

Date 30/06/2022

This is the Oyster Mushroom Cultivation report which took place in the month of May 2022, at Bhavans College, Mumbai.

The cultivation process and Methodology was explained and performed under the guidance of Dr. (Mrs.) Parmajit Anathappan. The very first step was to cut down straws into small pieces to increase the surface area so that it could have apt inside the bottle. Straws were soaked inside the water as a result for them to be moist and soft. After the soaking process was completed, straws were kept to be dried for a short period of time without oozing a lot of water. In parallel, holes at the distance of 2-3 inches in the zig-zag form were made for the growth process as per the instructions. Subsequently, bottle was cut into half from the upper part, to put inside the straw and other substrates used with it. Before placing straw inside the bottle, it was disinfected using a spray. Substrates which were used were tea leaves, filtered coffee, card board, campus collected twigs and coconut fibre.

Blue oyster mushroom seeds and Grey oyster mushroom seeds were used, also known as Spawn. Spawns were used in alternating way; first layer was used as Grey seed and on second layer Blue seeds were utilized. Spawns mainly were put on the peripheral parts. Followingly, bottles were again sealed from the top to keep it away from getting contaminated. Further, for quick growth in Mycelium Bottles they were instructed to be kept in the humid place or a dark corner at house so it could help in rapid growth of mushroom.

As a result, in the cultivation process the progress observed in some mushroom bottles was slow. Comparatively, observation in the bottle of (Straw + Twigs) and (Straw + Coconut Fibre) the mycelium growth was fast and mushroom bud was spotted. Additionally there was no growth detected in Control.

The following images were taken by the intern students showing the growth progress of the oyster mushroom.









Sanika Naik

Chinmayee Shinde

(Straw + Filtered Coffee)
Coffee)

Sancia Bosco

(Straw + Filtered
Coffee)
(Straw + Coconut Fibre)