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MUSHROOM TECHNOLOGY

A close-up photograph of a pile of fresh, white button mushrooms. The mushrooms are of various sizes, with some showing their gills and stems. The lighting is bright, highlighting the texture of the mushroom caps. The text "Mushroom Fun Facts" is overlaid in a large, bold, orange font with a slight shadow effect.

Mushroom Fun Facts

Hieroglyphics found in Egyptian
tombs showed pharaohs
considered
mushrooms
“the plant of
immortality”.



Crimini

Also known as baby 'bellas or browns, criminis are similar in appearance to whites, but have a light-tan to rich-brown cap and a firmer texture.



Mushrooms are grown indoors, so are always in season and ready to use



Portabella

A larger relative of criminis, Portabellas have tan or brown caps and measure up to 6 inches in diameter.



Maitake

Maitake appear rippling and fan-shaped, without caps. They are also called "Hen of the Woods."



The largest living organism
ever found is a honey
mushroom that covers 3.4
square miles of land in the
Blue Mountains of eastern
Oregon and it is still growing



Enoki

Enoki have tiny, button-shaped caps and long, spindly stems.



**Crimini mushrooms
growing**



**Hay and Straw are very important
to the mushroom growing process**



Shiitake

Shiitakes are tan to dark brown and have broad, umbrella-shaped caps, wide open veils, tan gills and curved stems that should be removed.



Mushrooms are unique for their umami content, meaning 'savory' or 'meaty' taste.



The truffle, a type of mushroom that grows below the ground, is one of the world's most expensive foods. One variety, *Tuber melanosporum*, can cost between \$800 and \$1500 a pound

The early Romans considered mushrooms “the food of the Gods”.



Compost for mushroom growing



A mushroom has almost as much potassium as a small banana.



Mushrooms contains 8% of the daily value





Mushrooms are the
only item on the
produce aisle with
Vitamin D

Oyster

Oysters can be gray, pale yellow or even blue, with a velvety texture.



The English
believed that
mushrooms had
to be gathered
under a full moon
to be edible.





SUBSTRATE PRODUCTION (Phase I) Wheat straw and hay, previously harvested and used in agricultural operations, (such as stable bedding from horse farms) is transferred to mushroom farms and placed on a wharf (concrete slab). It will be mixed and turned over several days as it decomposes.



COMPOST APPLICATION Compost can be re-applied to agricultural fields as well as mine reclamation projects, green roofs, storm water management basins, wetland material, greenhouses/nurseries, highway site remediation, erosion control and home gardens.



COMPOST is steamed, emptied and trucked away from the mushroom houses.



CASING/PINNING Peat moss is mixed with limestone and water and spread over the substrate. Small mushrooms (pins) push up and emerge through the peat moss.



CROPPING Mushrooms are harvested over several breaks or flushes. One break can last for six to eight days. Mushrooms are hand-picked, packed, refrigerated and sent to markets.



MUSHROOM HOUSE (Phase II)

Substrate is moved into mushroom houses, placed on beds and pasteurized. Mushroom spawn (seed) is then dug into the beds. With warm temperatures (75°F), the spawn will grow into threadlike strands called mycelium.

MUSHROOMS RECYCLE

If it weren't for fungi, there
might not be any fossil
fuels.

Mushrooms are a good source of **B vitamins**, including riboflavin, niacin, and pantothenic acid, which help to provide energy by breaking down proteins, fats and carbohydrates. B vitamins also play an important role in the nervous system.

Criminis & portabellas are the same mushrooms just picked at different times



Crimini

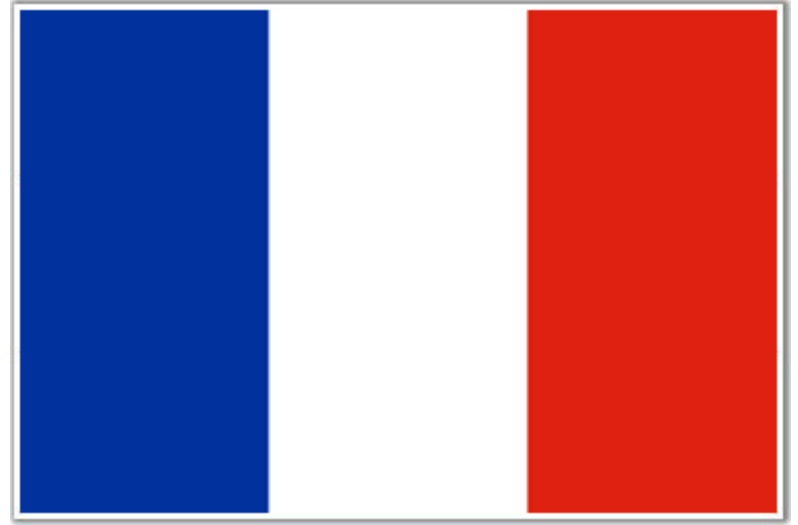


Portabella

Mushrooms are low in calories, fat-free, cholesterol-free and very low in sodium



Some of the
earliest
commercial farms



were actually set up in caves in
France during the reign of King
Louis XIV (1638-1715)

Mushrooms deliver the
antioxidant selenium &
ergothioneine which help
maintain a healthy immune
system

Kennett Square, PA is
considered the mushroom
capital of the world since it
produces the most fresh
cultivated mushrooms each
year.

Kennett Square, Pennsylvania



White button mushrooms
are the most popular
variety, representing 90% of
mushrooms consumed in
the United States.

White button

The most popular mushroom, white buttons represent about 90 percent of mushrooms consumed in the United States.

