

Mushroom Production Technology (IHT-508)

DURATION - 3 DAYS

Introduction

What are Mushrooms?

Importance, Nutrition and Scope

Types of Mushrooms i.e. Edible, Nonedible, Button, Dhingri and Others, Medicinal etc. with Distinguishing Features

Compost Making

Establishment of Compost Yard

Components of Composts for Different Mushrooms

Standards, Specifications and Methods of Sterilization

Preparation Protocols

Sources of Availability

Spawn

What is Spawn

Basic Principles of Spawn Making

Mushroom Commercial Strains

Sources of Availability of Quality Spawn/Seed

Production Technology

Setting of Mushroom Production Units for Different Types of Mushrooms

Observing Sensitization and Hygienic Principles

Climate Control in Mushroom Houses

Disinfection of Production Units

Mixing, Seeding and Filling of Mushroom Grow Bags

Aftercare

Casing, Pinning Stage

Pest and Disease Management

Nematodes Management

Harvesting, Post-Harvest Management & Marketing

Harvesting

Cleaning

Grading

Packaging

Other Post Harvest Operations

Mushroom Products – Cooked and Processed

Marketing of Mushrooms