

FAQ'S in Oyster mushroom

S. No.	Question	Answer
1	What is Oyster mushroom?	Oyster mushroom is scientifically known as <i>Pleurotus</i> or Dhingri mushroom in hindi.
2	When and where we can cultivate Oyster mushroom?	Oyster mushroom can be cultivated in any part of India during summer or winter season by selecting suitable Oyster mushroom species. <i>Pleurotus flabellatus</i> , <i>P. sajorcaju</i> , <i>P. djamor</i> can be cultivated during warm weather (20-28°C) conditions and <i>P. florida</i> , <i>P. ostreatus</i> , <i>P. eryngii</i> and <i>P. cornucopiae</i> during low temperature (12-20°C) conditions.
3	What type of substrate is required for growing Oyster mushroom?	Oyster mushroom can be cultivated on any kind of dried agricultural waste like wheat or paddy straw, maize, jowar or bajra waste or wastes from oil seeds or leguminous crops.
4	How much spawn is required for 1 quintal of dry straw?	We need 10 kg of spawn for 1 quintal of dry straw or 1 kg spawn is sufficient for 40 kg wet straw.
5	What are the different methods of substrate preparation for Oyster mushroom?	Straw can be treated by one of the following methods like soaking in hot water (75-80°C) for 20 minutes, composting for 6 days with turning on every alternate days or pasteurization of wet straw in pasteurization tunnel (60°C for 4 hours followed by conditioning of 40-45°C for 30-36 hours or treating straw in the chemical solution of carbendazim (5g/100L water) with formaldehyde (125ml/100L) for 14-16 hours.
6	What are the conditions or cultural practices required during cultivation?	After the mycelial growth on straw, bags are to be exposed for fruiting and high humidity (75-80 % RH), fresh air and light (6-8 hours) it requires for fruiting.
7	What types of growing rooms are required for cultivating Oyster mushroom?	Oyster mushroom can be cultivated in hoods, mud houses, RCC cropping rooms or insulated poly houses.
8	How long we can store Oyster mushroom?	Oyster mushroom immediately after harvesting should be spread on muslin cloth for 1-2 hours and than packed in perforated polythene bags and these bags can be stored 2-3 days under freeze conditions. We can also dry oyster in sun or in oven. Dried Oyster mushroom can be stored for 2-4 month.

9	What is the production of Oyster mushroom from 1 kilo of dry straw?	If we use good quality spawn, substrate and under optimum conditions, one can easily harvest 600-900 grams of fresh mushroom from 1 kilo of straw.
10	What are the precautions for growing Oyster mushroom?	One should always keep good hygiene and the doors and windows should be covered with wire mesh. The spores of Oyster mushroom causes allergies so before entering the cropping rooms the exhausts should be put on 2 hours in advance. It is also advisable to open windows and one should use mask during cultural operations.
11	What are the uses of spent Oyster mushroom waste?	The spent straw can be used for biogas production or for making organic compost or as cattle feed if it is not infected by moulds.