



A REVIEW

Cultivation and processing of edible mushrooms

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Abstract : This is a review paper of some writings or literatures which presents the edible mushroom cultivation and processing including types, production and its scenario. Mushroom is a fungus considered to be edible due to its high nutrition facts. It is a great source of vitamin D, some minerals and protein. In addition, due to short or quick growing, good prices and health benefits, it is popular amongst farmers and new entrepreneurs. Their spawns are produced carefully in healthy conditions and sown on a well prepared compost bed containing required nutrition for spawn. Harvesting starts 50 to 55 days after sowing and mushrooms are twisted in opposite directions for harvest. Their fleshy nature leads to deterioration if not consumed within some hours or refrigerated or not utilized for canning, pickling, drying etc. which are post harvesting processes.

Key Words : Mushroom, Nutrition, Production, Harvesting, Processing

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