

Importance Of Mushroom Cultivation In The State Tripura

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Mushrooms are macro fungus with good nutritional and medicinal value. In nature more than 14000 species are prevalent .But all the species are not edible. Some of them are poisonous also. In fresh mushroom 90% water, 6%vitamins and minerals and 4% protein are present. Due to low fat and low carbohydrate content it is useful to the patient of high blood pressure and diabetes respectively. Mushrooms have anti cancerous property also. The mineral content in mushrooms are mainly Calcium, Phosphorus, potassium and iron. It is useful for teeth and bone development due to high content of Phosphorus and Calcium. It is also recommended by the doctors to cure Anemia patients. It is rich resource of vitamin E, which is useful for pregnant women and for those women who fed their children. Mushrooms can be used as soup, mushroom pakora, mushroom pulao, mushroom paneer,mushroom pickle etc. Some species of edible mushrooms grow only in natural conditions such as Morchella esculenta, Tuber aestivum, termitomyces etc.

The important species which can be cultivated artificially throughout the year are:-

- 1) White bottom mushroom (Agaricus bisporus)
- 2) Dhingri mushroom (Pleurotus sajor-saju)
- 3) Paddy straw mushroom (Volvariella volvacea)
- 4) Milky mushroom (Calocybe indica)
- 5) Shiitake mushroom (Lentinula edodes)
- 6) Jew's ear mushroom (Auricularia spp)

In Tripura mushrooms can be cultivated throughout year. From 15th march to 15th September paddy straw mushrooms and milky mushrooms can be grown, and from 15th September to 15th march white bottom mushrooms and Dhingri mushrooms can be cultivated.

The temperature requirement for the white bottom mushrooms as follows:-

For mycelium development 20-24°C and for fruiting body formation 16-18°C .For cultivation of white bottom mushroom we have to make compost by either long method or short method of compost preparation. The yield of this mushroom is 12-14kg/quintal of compost in long method and 18-24kg/quintal in short method.

For the cultivation of Dhingri mushroom, the temperature requirement is 20-30°C. The Optimum temperature is 25°C.Dhingri mushroom can be cultivated either on wheat straw

or on chopped paddy straw. Fresh Dhingri mushroom gives yield up to 40kg/100 kg of chopped paddy straw/wheat straw.

Paddy straw mushroom can be cultivated in the temperature range of 28-49°C. The optimum temperature range is 32-35°C. The yield of this mushroom is 3-4 kg/ bed (35 kg paddy straw bundle).

Some mushrooms have medicinal value also such as Lentinula edodes mainly used to cure AIDS patients. Auricularia spp and Ganoderma lucidum are used to cure heart patients.

In Tripura plenty of substrates and varying climatic conditions are prevalent. So mushroom can be grown throughout the year. This will give employment, financial support & nutritional requirement to the population of the state.



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