Introduction about Mushroom

Day 1, Plenary Session I, 1000 Hrs-1115 Hrs, 17th Dec 2009, MSME DI, Guindy, Chennai

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Tamil Nadu Technology Development & Promotion Center

An autonomous society of Government of Tamil Nadu and Confederation of Indian Industry
MILKY MUSHROOM CULTIVATION

Calocybe indica
MUSHROOM
AN
INTRODUCTION
Mushroom?

Mushrooms are the fruiting bodies of macro fungi

An edible fungus (Agaricus campestris), having a white stalk which bears a convex or oven flattish expanded portion called the pileus. This is whitish and silky or somewhat scaly above, and bears on the under side radiating gills which are at first flesh-colored.
MAJOR MUSHROOM VARIETIES

- Oyster Mushroom
- Milk Mushroom
- Button Mushroom
WHY MUSHROOMS?

- High Nutritional Value
- High Medicinal Value
- Diversity
- By product Utilization
- Income & Employment Generation
- Eco Friendly
WHY MUSHROOMS?

Edible mushrooms once called the “food of the gods”

High-Nutrition Value

- Moisture 89 -90 %
- Crude protein 25 -28 %
- Fat 2 -3 %
- CHO Total 59 -60 %
- N-free 48 -51 %
- Fiber 8 -10 %
- Ash 8 -12 %
- Energy value 328-354
MUSHROOM GROWN DISTRICTS
IN
TAMILNADU

• NILGIRI
• COIMBATORE
• ERODE
• VILUPURAM
• MADURAI
• PUDUKOTAI
**MILKY MUSHROOM**  
*Calocybe Indica*

<table>
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<tr>
<th>Property</th>
<th>Details</th>
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<tbody>
<tr>
<td><strong>Species</strong></td>
<td>Calocybe Indica</td>
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<tr>
<td><strong>Origin</strong></td>
<td>West Bengal Forest</td>
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| **Developed By** | Arupukotai Research Center (TNAU)  
|                | APK 02                                   |
| **Shape**      | Umbrella                                 |
| **Colour**     | Milky White                              |
| **Size**       | Max 2 Kg/Mushroom                        |
Optimum Climate for Milky Mushroom

- 35 – 40 °C
- 0 – 200 MSL
- 85 to 95 % RH
Physical Character

- More Fiber
- Intermediate Moisture Content 40%
- Good Stability
Advantages

• More Shelf Life
• High Pest & Disease Resistance
• Marketability & Palatability
• Easiness of Cultivation
• Transportability
• Market Demand
• More Value addition like pickles, Powders, etc
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