

# AGRICULTURAL RESEARCH AND EXTENSION UNIT

## FOOD AND AGRICULTURAL RESEARCH COUNCIL

VOD/2011/3 Rev. 1.0

### RECOMMENDATION SHEET

#### GREY OYSTER MUSHROOMS

Oyster mushrooms (*Pleurotus* spp.) are well appreciated for their high content in protein and dietary fibres. They have other nutritional as well as medicinal values and are being increasingly incorporated in local and exotic cuisine because of their unique taste. Since oyster mushrooms are cultivated locally, the need for their importation is comparatively lower.

During the past years, the white capped *Pleurotus sajor-caju* (strain 114) has been the only locally cultivated mushroom. Other oyster mushrooms have been evaluated by the AREU and two promising ones (strain 200 and strain 201) identified as they showed good adaptability, higher yield and better fruit quality. Moreover, these mushrooms have a more pronounced taste due to their lower water content.



Strain 114



Strain 200



Strain 201

**Characteristics of the 2 grey oyster mushrooms (strain 200 and strain 201) and the white mushroom (strain 114):**

Strain	114	200	201
Cap colour (at pinhead stage)	Cream	Grey black	Bluish grey
Cap colour (at maturity)	White to cream	Grey	Very light grey to cream
Time taken for fruiting bag colonisation (weeks)	3 - 4	3 - 5	2 - 4
Time taken from initiation to pinhead formation (days)	7 - 10	6 - 12	4 - 7
Cumulative yield (g)/fruiting bag of 3 kg	750	710 - 745	760 - 815
Number of fruits/flush	1 - 10	3 - 7	10 - 20