

SWADESHI

MUSHROOM SPAWN

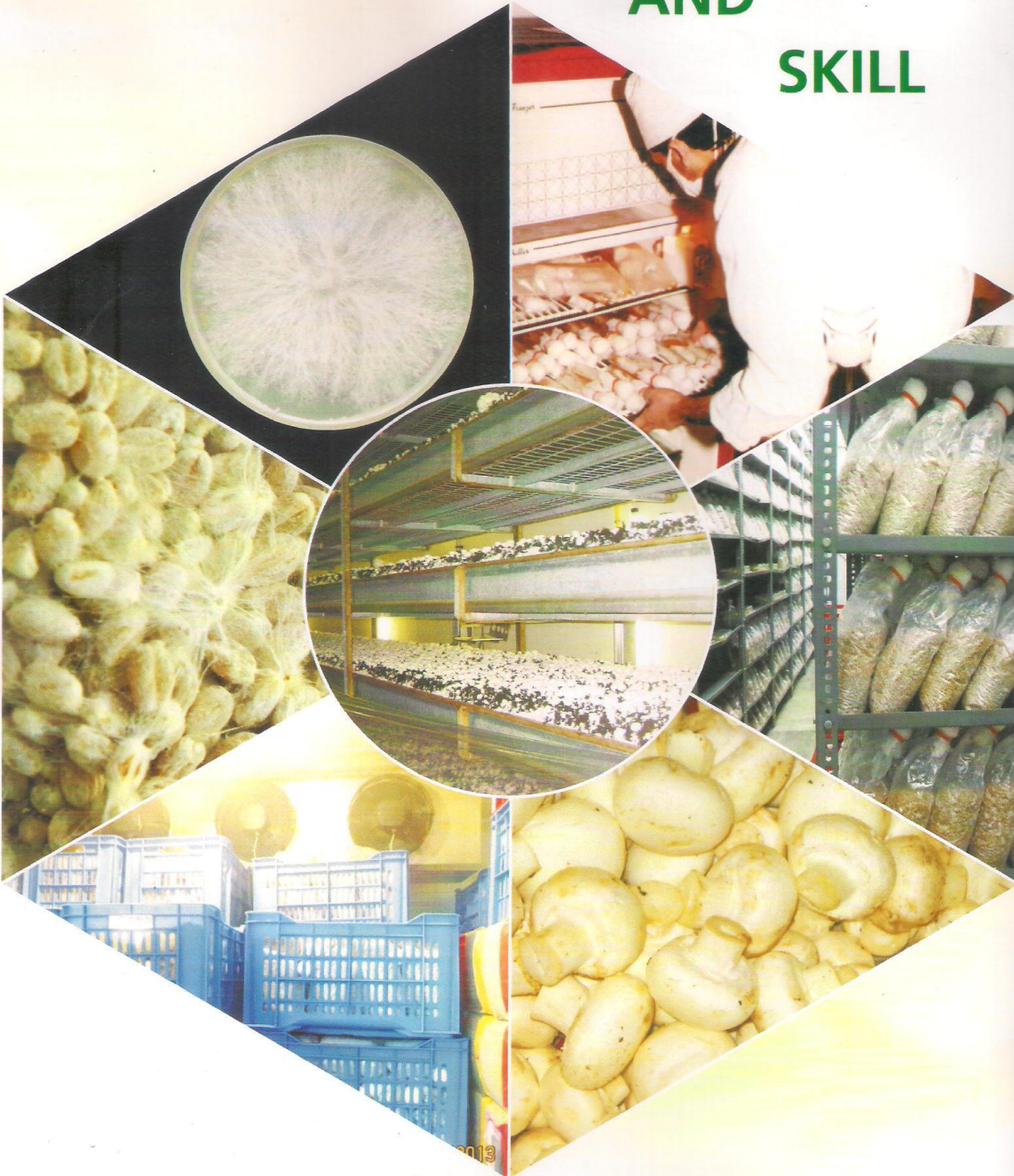


India's Largest Producer of Mushroom Spawn

www.swadeshimushroom.com



OUR EXPERTISE AND SKILL



MUSHROOM SPAWN

Mushroom is a unique gift of nature and the only non-green crop cultivated for commerce in the world. It is the fruit body of a fungus and is a rich source of vegetable protein diet. Mushrooms are cultivated indoors in a thatched shed or inside climate controlled cropping room. It is grown on agriculture by products/residues like wheat straw, paddy straw, saw dust, sugarcane bagasse, etc. There are thousands of type of mushrooms growing in wild and only a small number of these are edible. Some edible mushrooms have been domesticated and are now being cultivated indoors. Every mushroom has its own specific requirement for growth and nutrition. Different mushrooms require different raw materials as its substrate for growth. Environmental conditions required are also unique for each type of mushroom. Commonly cultivated varieties of mushroom are button mushroom, Oyster mushrooms, milky mushroom, paddy straw mushroom and others. White button mushroom is the most commonly cultivated mushroom in the world.

Button Mushrooms

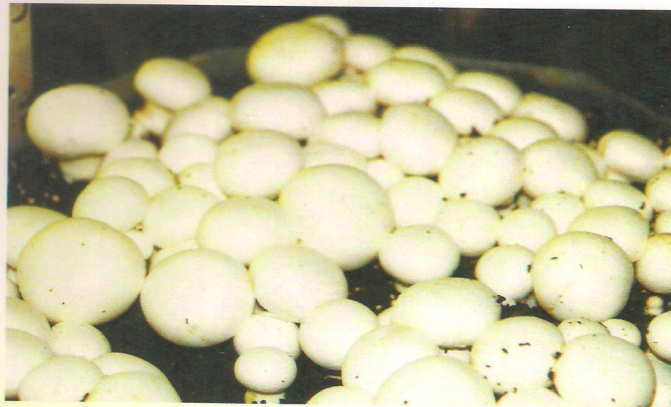
White Button Mushroom
Agaricus bisporus

Exotic Hybrids

- EH 560
- EH 589
- EH 529
- EH 559
- EH 519
- EH 530

Seasonal Strains

- SM 273
- SM 279



EH 560

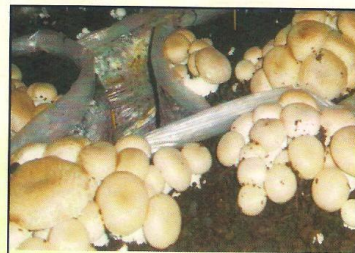
- ▶ The most popular exotic hybrid strain of white button mushroom.
- ▶ High yielding off white strain, produces mushrooms with firm white caps of medium to large size.
- ▶ Easier to pin under moderate pinning conditions.
- ▶ Tolerates fluctuating growing conditions, especially more flexible and forgiving when grown in less than optimum composts or growing conditions.

EH 530

- ▶ High yielding exotic hybrid of white button mushroom.
- ▶ Produces solid fruit bodies of slightly bigger size, good for fresh market.
- ▶ The strain is not very sensitive to minor environmental fluctuations.

EH 519

- ▶ Prolific yielder under ideal environmental conditions.
- ▶ Pins early and produces smooth white mushrooms having superior shelf life.
- ▶ This strain can be flushed aggressively to get maximum yield in 3-4 flushes.
- ▶ Great strain perfectly suited for fresh market.



Brown Button Cups
Portabello Agaricus bisporus
• EB 594

It is the exotic brown strain of button mushroom, a non-hybrid strain. This mushroom is grown to a full size of cap dia of 4-5 inches with cap still curved inwards with tight texture. It grows to a full size in normal cropping days after pin head formation.



Oyster Mushrooms

Black Oyster - *Pleurotus ostreatus*

• PT 500

The Black Oyster mushroom has its pileus black in color at the time of primordia / pin head formation. This mushroom is called Hiratake mushroom in Japan. It loves the lower temperature range of 18-22°C. The diameter of the pileus of this mushroom is 2-3 inches, but mushroom length comprising of pileus and stipe is about 3-4 inches. The fruit body looks like a horse-shoe.



Grey Oyster - *Pleurotus sajor-caju*

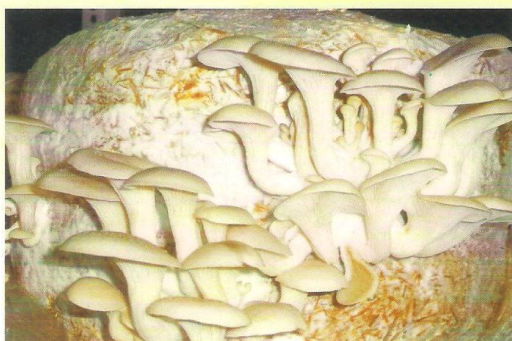
• PL 258

The Grey Oyster mushroom has its pileus grey to dark grey in color at pin head formation. The color of the pileus changes to light grey on maturity, with fan shaped fruit body and thick texture. The fruit bodies are weighty when fully grown, and the pileus diameter may extend up to 4 inches. This Oyster mushroom is popularly grown in India under seasonal growing conditions at temperatures ranging between 20-28°C.

Pink Oyster - *Pleurotus djmor*

• PJ 180

The pink oyster mushroom looks gracious on the bed and yields profusely. The mushroom pileus is thinner as compared to above three species, leathery in texture and looks like a pink queen on the beds. The pileus is up to 3-4 inches in diameter, with little or no stipe and pileus thickness is 3-4 mm at the outer edges.



White Oyster - *Pleurotus florida*

• PL 750

The White Oyster mushroom is white in color from primordial/pin head formation to maturity. The pileus of this mushroom is with thin margins, smooth and pileus thickness is lesser as compared to *P. ostreatus* and *P. sajor-caju*. The mushroom looks like a white disc, growing on a thick stipe with decurrent gills extending to the base of the stipe, unlike *P. ostreatus*/*P. sajor-caju*. This mushroom grows excellently at 18-22°C range but can grow up to 28°C.

MUSHROOM SPAWN



Yellow Oyster
Pleurotus citrinopileatus
• **PC 160**

This is a beautiful yellow / orange coloured oyster mushroom, grows in typical accropital order. Its fruit body is large (2-4 inches dia) and velvety to touch and fleshy. The mushrooms have a long stipe with decurrent gills.

Medicinal Mushrooms

Reishi Mushroom
Ganoderma lucidum
• **GN 766**

Lenzi, *Ganoderma Lucidum* is the leading medicinal mushroom cultivated under controlled conditions on wood and wood products at temperature range of 28–30° C



Caterpillar Mushroom
Ophiocordyceps sinensis
• **CT 787**

Chinese caterpillar mushroom, *Ophiocordyceps sinensis* can not be cultivated under controlled environment conditions. It is mainly harvested from natural habitats. Its mycelium is multiplied on wheat and rice grains and is also used for medicine preparation.



Speciality Mushrooms

King Oyster Mushroom - *Pleurotus eryngii*

• **PK 112**

King oyster mushroom is really the king amongst oyster mushrooms, not from size point of view alone but for its elegance in taste and aroma. This mushroom has a big pileus with thick stipe and the bulk of the fruitbody is its thick and fleshy stipe. King oyster loves cold temperature and the production stops at temperature above 24°C.

The fruit bodies are harvested when these are 5-6 inches tall, with average weight of about 100 – 250 gm. These mushrooms grow large in size and require to be placed in larger containers/bags for marketing.



Shiitake Mushroom

Lentinula edodes

• **LE 745**

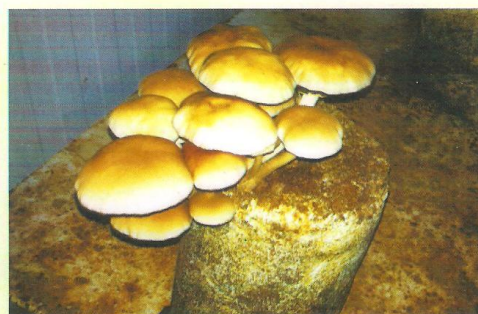
Shiitake mushroom has a thin cylindrical stipe with a wide fleshy cap, which is light brown in color, sometimes spotted. This mushroom is leathery in texture with greater dry weight.

Shimeji Mushroom *Hypsizygus tessellatus*

• **SJ 729**

The fruit body is smaller in size, with light wood color on the pileus. The stipe is long and pileus about 1-1.5 inches in diameter, with pileus thickness of 2-3 mm.

This mushroom has a brownish cap and a long stipe, with pileus very delicate and umbrella shaped. This mushroom grows best at cooler temperature.



Enoki Mushroom

Flammulina velutipes

• **FV 736**

This mushroom is white to light golden colored with small pileus and a long stipe. This mushroom is grown in bottles and the mushrooms as a bunch are made to grow out of the mouth of the bottles.

Black Ear Mushroom *Auricularia polytricha*

• **AU 701**

The Black Ear mushroom looks like a human ear and is black in color. This mushroom grows best at 23-24° C, with RH of 85 %. The fresh mushrooms are leathery in touch, thin, membranous, dark brown in color and mushrooms turn black on drying.



Milky Mushroom *Calocybe indica*

• **CI 933**

The milky mushroom is snow white in color with a long stipe and a small pileus. The stipe is fleshy and constitutes the bulk of the mushroom. The mushrooms attain the height of 4-6 inches at harvest time. One kg of mushroom will have 10-12 fruit bodies.

Paddy Straw Mushroom *Volvariella volvacea*

• **VV 830**

This mushroom is egg shaped when young, bluish black in color. This mushroom is harvested at egg stage only.



SWADESHI Mushroom Spawn Laboratory was established in the year 1987 and was inaugurated by the leading mushroom scientist Prof R L Munjal from IARI, New Delhi. From the day one we have been striving hard to provide mushroom growers with quality mushroom spawn. Swadeshi Spawn Lab is the leading and most equipped spawn lab of the country. The laboratory has a rich culture collection/well maintained culture bank containing excellent choice of exotic hybrid strains of button mushrooms, Oyster mushrooms, medicinal mushrooms, specialty mushrooms and others. Periodically, new strains of advanced hybrids are introduced to provide best cultures to mushroom growers.

The laboratory is backed up by a qualified and most experienced professional mycologist/mushroom specialist Dr. B L Dhar (www.nnmushroomconsultingindia.com) with long experience in mushroom culture.

Our Quality Spawn

Facilitating Your Future



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