

WHITE BUTTON MUSHROOM

Agaricus bisporus

EXOTIC HYBRID EH 560

I -GENERAL CHARACTERISTICS:

- High yielding off-white hybrid strain, produces mushrooms with firm well-rounded, white caps of a medium to large size.
- Fruit body with firm tissue with a strong veil, typically providing superior shelf life.
- 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 as compared to other large off-white hybrid strains.
- Very good response to application of casing inoculums (CACing), shortens the time taken for case run/appearance of first flush, thereby resulting in yield increase.
- Widely used strain in the world with excellent results.
- Mushrooms for fresh market and canning.
- Good for environment controlled farm and also for growers with not so perfect conditions for cropping/composting.

II-GROWING GUIDELINES:

a) Compost and Pasteurization:

- Well prepared composts are preferred with excellent results, but can grow well on compost prepared under less than optimum conditions.
- Nitrogen content of 1.75% preferable at start of composting.
- Well integrated moisture content of base material required between 70-74% at start of pasteurization.
- Compost Pasteurization temperature of 57-58⁰C (air) recommended.
- Conditioning temperature of 50-52⁰C optimum till ammonia smell disappears.

b) Spawning and Spawn run:

- Spawn rate of 0.7% of wet weight of compost is optimum with superior results at higher spawning rate.
- Compost moisture content should be 66-67% at spawning for optimum results.
- Temperature upto 25-26⁰C in the bed is acceptable (air 23-24⁰C) during spawn run.
- RH of 95% and CO₂ concentration between 10000-15000 ppm gives optimum results.
- Responds well to supplementation, with caution to control temperature.

c) Casing and Crop management:

- Casing thickness of 4-5 cm is optimum.
- Control temperature during case run, especially on application of spawn to casing(CACing)
- CO₂ concentration at pinning should be below 1500ppm, and temperature between 15-18⁰C (air).
- Maintain RH of 80-85% throughout cropping period with air temperature between 16-18⁰C bed temperature should be 1-2⁰C higher than air temperature.
- White button type mushrooms with tough fruit bodies are produced, which are suitable for fresh market as well as canning.