
Small Scale Oyster Mushroom Production: Business Plan

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INTRODUCTION

If we want to wish to consume protein in a large quantity and are vegetarian, only source for this is oyster mushroom this time. Then initiative of growing mushrooms as a business is good idea because, it's easy to grow mushrooms and very little investment can help in good earning. Demand of food industry made it popular and encourage its production in Europe and Asian countries. As awareness regarding its nutritive values is increasing its demand as mandatory ingredient in cooking and as supplement is increasing. Now a days, the scope of mushroom farming as business is increasing. Government is also supporting this in village areas and many big investors are also showing their interest in mushroom cultivation. Through this article, you will get idea how to start mushroom farming to make profit out of this. Easiest process of cultivation of mushroom is for edible Oyster mushroom which is most common these days. According to literature it was first cultivated in Germany and is now grown commercially around the world for consumption. Beauty of oyster cultivation business is that it does not required any target place or area since it includes a number of varieties, if some countries do not have specific variety, they import it from grower countries. It also opens opportunities for export of mushrooms and in flourishing mushroom business because it will be more beneficial. Best thing about oyster is that it can be grown in artificial conditions if environmental conditions are not in support then

investment cost just got hike. Local market for this is also good option. Apart from selling and exporting you can go for spawn and substrate formation. Followings are the business opportunities in Oyster mushroom cultivation at small scale

Substrate formation: Substrate is a mixture of some ingredients for the growth of mushroom. Mushrooms cultivation can create opportunities for small-scale industries where outsourcing for assistance in substrate formation can be done. Any person with training can provide service by producing perfect substrates for each type of mushrooms and thus this service will earn that person profits.

Spawn Production – If your investment is more than you can choose to produce spawn alone in laboratory in aseptic conditions. Spawn production is spreading of mycelium of mushroom on substrate which is used as seed for the initiation of growth of mushroom on substrate. For good quality spawn production persons needs technical knowledge and heavy equipment's due to which small-scale industries do not waste their time on production of spawn rather purchase from spawn production laboratories. This also help them in saving their time and labour expenses. That could be a good opportunity to generate income by supplying spawn for their production.

Demand of Oyster mushroom -Aware population always try to use products have unique nutritive quality in concern with food and nutrition. Oyster mushroom is having more

nutrition than button mushroom so gaining importance in market these days. Thus, it is a favourable time for the startup of this business. Which need a little attention and knowledge of maintaining favourable conditions for the good production of it.

Oyster Mushroom cultivation in Small Scale

Mushrooms cultivation business can be start from a small, dark (No direct sun light), ventilated and sterilize room. This is one of the major reasons people are paying attention and investing their money in mushroom farming. Humidity and a place free from heavy heat conditions is suitable. A place such as an extra room which has proper ventilation can be productively used for start.

Basic Requirements in Mushroom Cultivation

Substrate- Any substrate which can support in and out growth of mycelium and fruiting bodies of mushroom can be used for this purpose. For oyster mushroom substrates such as wheat straw, rice straw etc are suitable one. It is easily available in market as used for the feed of cattle with low cost. It is better to avoid the purchase of substrate from outside sellers.

Spawn- Spawn is the base containing mycelium which in suitable conditions, in suitable environment gives yield of mushroom on substrate. Counted amount of spawn is required for the measured amount of substrate so Decided amount of spawn required for procure before starting the production process. Wheat grains are better options to meet the budget of low investment business.

Bags – Non-toxic polybags can be used for bedding of oyster mushroom.

Spray bottle– In order to keep moisture in environment for growth of mushrooms, water spray bottle is required. This will keep the setup humid and thus enhances the growth to some extent.

Hygrometer- for monitoring of humidity and temperature a simple hygrometer is required.

Thermometer- room temperature can be measured by advanced hygrometer but to measure bags inside temperature thermometer ids required.

Process Involved in Mushroom Cultivation

- **Step 1.** Sterilized room or area which is not exposed to direct sun light to keep substrates and spawn.
- **Step 2.** Now, in suitable time and proportion mix the substrate with spawn. Take the polybags to load the mixture in it. After mixing in proper manner fill bags with this mixture and keep them in dark room.
- **Step 3.** Dark room should be prepared and equipped with monitoring devices so that problem of humidity and temperature problems can be avoided. Each bag should be of distance of minimum 6 inches.
- **Step 4.** In darkroom mycelium grow well in full bag after 10-15 days and ready to protrude which will become into buds, give rise into fruiting bodies.
- **Step 5.** Two to three yield can be harvest after 4 ton5 days gap in favourable environment.
- **Step 6.** Repetition of the process by the same steps will give change on the form of increase in production.

At small scale you can cover local market and neighbours. When it became popular in local sell it with packing and logo of your company in nearby market hotels and another suitable place. This kind of small-scale business can be started from houses by the women also in spare of their time. It's not much time-consuming business rather just proper monitoring and handling is required and that can be taken by training from any government organisation.

