Third National Congress of Recycling and Reuse of Renewable Organic Resources in Agriculture
Islamic Azad University, Khorasgan Branch (Isfahan)
Agricultural Faculty, Waste and Wastewater Research Center
13-15 May 2008

"Application of post-harvest residues of the agricultural crops and food supplements and their effect on some specifications of edible mushroom" *Pleurotus ostreatus*

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In the debate of agricultural recovery, reuse of post-harvest residues is considered as one of the approaches for optimizing production management specially in the event that a new crop of acceptable nutritious value can be obtained of such vegetal residues. In this study some materials such as wheat chaff, crushed corn stalk, oaten chaff and cut grass were employed as substrate and some additives including wheat and rice bran, and soybean cake powder as supplements for cultivating edible mushrooms (*P. ostreatus*). Obtained results revealed the shortest period of edible mushroom growth to be on cut grass substrate supplemented with soybean cake powder (31.67 days); the highest number of fruiting bodies on wheat bran supplemented with a mixture of soybean cake powder and rice bran (34 mushrooms); the highest mean weight of the fruiting body on non-supplemented wheat chaff (40.73 gr); and also the highest crop yield on wheat chaff substrate supplemented with a mixture of soybean cake powder and rice bran (991 gr and 198.2% respectively).

Keywords: Agricultural conversion industries, P. ostreatus, Edible mushroom growth, Fruiting bodies

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