

Aggregation and Processing

Harvesting

Oyster about 30 days, button 30-40 days from spawning to harvesting.

Oyster harvesting is done when the mushroom ear is 7.5-10 cm in diameter, turgid and bright in colour. Button is picked at the young stage before opening. Repeated over 7-10 day cycles.

Aggregation

Fresh and dried mushrooms are collected from centers after farmers delivery and taken to a central place for sorting, grading packaging and delivery to the market. However, not all the delivered mushrooms are taken to the market but are used for value addition

Adding Value to Fresh Mushrooms

Adding value to fresh mushrooms usually means either developing a processed product, such as a sauce, or drying surplus mushrooms for sale in the off-season, when prices are higher. A value-added product can be sold either directly to the consumer or to wholesalers.

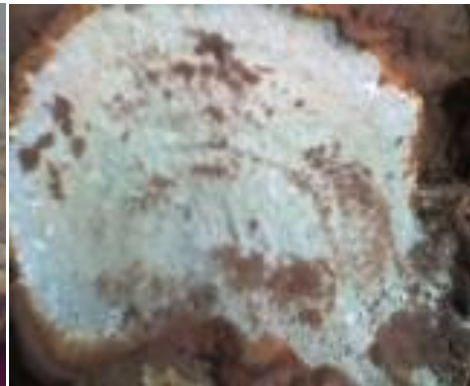


A simple model of a solar drier developed by farmers for the dehydration of mushrooms. This system of drying helps to maintain the quality of mushrooms in terms of colour, aroma and retention of the

nutritional value and especially the vitamins. This also makes the mushrooms to have a longer shelf life.



Oyster Mushrooms



Ganoderma Mushrooms

Dried mushrooms of oyster and ganoderma. These are further ground into powder form.



Mushroom powder ready for market and for products development.



A Mushroom Products Shop.