

THE CHAMPIGNON CULTIVATION AT HOME

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Introduction. Mushrooms have become very popular in medicine, cosmetology and cooking. Currently difficult to imagine our life without this extraordinary product. Humanity has found usage of all, the selection of mushrooms is very diverse, but the most available to the public are champignons. It is possible to buy champignons or to them without any problems.

Why these fungi have gained such fame? They are often used in slimming diet, because fungi contain proteins, vitamins and minerals.

Aim. To study the conditions of growing mycelium in compost and get a harvest of edible champignons at home.

Materials and methods. We used the commercially prepared planting mycelium strain A-15. Mushrooms grown in the private cellar, which was previously subjected to disinfection. We created the necessary parameters of temperature, humidity and air circulation. Crop capacity determined by fruit bodies weighing.

Results and discussion. According to the information that manufacturers provide us the purchased champignon mycelium strain A-15 has a high yield. This strain requires a large amount of fresh air during fruiting, also the quality of the substrate plays an important role. In the beginning the mushrooms growing correct conditions were created. The optimum temperature for the fruiting bodies development is (14-16)°C.

In our experiment the cellar was equipped with thermometer and hygrometer to measure temperature and humidity. The temperature during the cultivation ranged within (15-19)°C. Aeration was carried out through ventilation. Humidity was 80%, the level ensured by periodic spray of clean water. The mycelium began to form fruiting bodies.

The first fruiting bodies appeared about 7 days after coating the substrate by rich black soil. Since the scale of cultivation was minimal, during the 30 days three harvest waves were collected, with each wave of 300-400 g of mushrooms. Fruit bodies were correct shape, density and color corresponding to the strain A-15 characteristics.

Conclusions. The champignon cultivation at home is not only interesting, but profitable work. Creating the correct mode of temperature, humidity, ventilation, light and enrichment substrate providing will expand the scope of work to the maximum and will result in a substantial yield of fruiting bodies of fungi, useful for consumption.