



Cultivation and Production of Selected *Oyster* Mushroom (*Pleurotus Sajor Caju*)

T. Venkata Amarnadh¹, M. Ramesh¹, D. Srinivasrao², And K.R.S Sambasivarao²

1.Department of Biotechnology, Jawaharlal Nehru Technological University College of Engineering-535003, Vizianagaram, A.P. India.

2.Department of Biotechnology, Acharya Nagarjuna university, Nagarjuna Nagar-522510,Guntur, A.P. India.

E-mail: srine.rao@gmail.com

ABSTRACT

P. sajor-caju is recognized as an excellent mushroom. It can be cultivated within a wide range of temperatures on different natural resources and agricultural wastes. *Pleurotus sajor-caju* can be grown on wheat straw, paddy straw, Rice husk, stalks and leaves of sorghum, pearl, millet and maize for commercial cultivation. The present research work aim is to find medicinal values and quantity of *Pleurotus Sajor Caju*. The span of oyster mushroom were cultivated in the sterile rice husk as cultured medium and cultivated mushroom were identified bared on morphological & microscopically. Results showed that 8kg of yield was produced by using 1kg of culture. Secondary metabolites like Alkaloids, Flavonoids, Steroids, Saponins, determine and antioxidants like SOD, Catalase, GPX, Lipids, Vitamins K, C levels were also identified and results concluded that mushrooms are rich source of metabolites.

Keywords: Oyster mushroom, Agricultural wastes, Cultivation, Yield, Medicine.
