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In House Cultivation Methods for Mushroom

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Abstract: *Mushrooms are truly remarkable organisms, characterized by their unique ability to thrive without chlorophyll and leaves. They derive nutrition by secreting enzymes from their mycelia to break down complex compounds like cellulose and lignin, converting them into usable biomass. Nutritionally, mushrooms are rich in protein, fiber, and vitamins while being low in fat and calories, making them valuable as food, tonics, and even medicinal supplements. In India and other developing countries, mushroom cultivation holds significant promise due to the abundant and accessible agricultural waste materials. Technologies for cultivating mushrooms like oyster, paddy straw, and milky mushrooms have been developed, utilizing materials such as paddy straw, wheat, soybean husks, and cotton wastes. This not only provides nutritious food sources but also supports eco-friendly practices and generates employment opportunities, particularly benefiting rural women and youth. (M.P. Thakur, 2014).*

Keywords: Mushroom, Types, Cultivation, Compact Preparation, Importance & Future Prospective

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