

COMPLETE MUSHROOM FARMING GUIDE

Button | Oyster | Paddy Straw | Shiitake

- ' Complete Production Ecosystem Explained
- ' From Raw Material to Market
- ' Technical Parameters & Best Practices
- ' Investment & Return Analysis
- ' Common Mistakes to Avoid
- ' Climate Control Requirements
- ' MushroomWale Expert Guidance

Your complete reference for starting and
scaling a profitable mushroom farming business

MushroomWale

The Mushrooming Expert

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How to Use This Guide

- Start with Section 2 to understand which mushroom suits your situation
- Then read the detailed guide for your chosen mushroom type

Introduction to Mushroom Farming

Mushroom farming is a controlled biological process, not just "growing".
Success depends on understanding and managing the complete ecosystem.

Three Pillars of Success

1. Correct Substrate/Compost

The foundation of your crop. 80% of failures happen here.

2. Correct Environment

Temperature, humidity, CO₂, fresh air - all must be controlled.

3. Correct Process Timing

Each stage has specific duration. Rushing causes failure.

Complete Production Flow

Raw Materials ! Substrate Preparation ! Pasteurization/Sterilization
! Spawning ! Incubation (Spawn Run) ! Fruiting Conditions
! Pinning ! Cropping ! Harvest ! Post-Harvest ! Market

& p Miss any pillar = Crop failure

All three pillars must work together. Good spawn with bad compost = failure.

Mushroom Types - Quick Comparison

Parameter	Button	Oyster	Paddy Straw	Shiitake
Investment	High (120-50L)	Low (150K-2L)	Very Low	Medium-High
Difficulty	High	Low-Medium	Low	High
Climate Control	Mandatory	Optional	Not needed	Mandatory
Temp Range	14-18°C	18-28°C	30-35°C	12-20°C
Cycle Time	60-70 days	25-35 days	10-15 days	90-180 days
Yield/100kg	18-25 kg	80-100%*	15-20%	20-30%**
Market	Industrial	Local/Urban	Local only	Export/Premium
Scale	Large	Any	Small	Medium

* Oyster yield is % of dry substrate weight
** Shiitake yield is over all flushes (4-6 months)

Which Mushroom Should You Choose?

First-time farmer with limited budget	! Start with Oyster
Investor wanting industrial scale	! Button Mushroom
Rural area with hot climate, no cooling	! Paddy Straw (seasonal)
Targeting premium/export market	! Shiitake

Button Mushroom (*Agaricus bisporus*)

India's Most Demanded Commercial Mushroom

Production Summary

- Two-phase composting: Phase-1 (18-21 days outdoor) + Phase-2 (7-9 days tunnel)
- Spawning at 24-26°C, spawn rate 0.5-0.6% of wet compost
- Spawn run: 14-16 days at 23-25°C in dark
- Casing layer: 4-5 cm of coco peat + chalk, pH 7.2-7.5
- Case run: 8-10 days, then drop temp to 16-18°C for pinning
- Cropping: 3 flushes over 30 days, yield 18-25 kg per 100 kg compost

Critical Infrastructure

- PUF insulated room (80-100mm panels)
- AHU with heating & cooling
- Humidity control (85-95%)
- CO₂ monitoring & fresh air system
- Phase-2 pasteurization tunnel

Key Insight: 80% failures happen in compost. Invest in quality Phase-1 & Phase-2.

Oyster Mushroom (Pleurotus spp.)

Best for Beginners - Low Cost, High Returns

Production Summary

- No composting needed - simple hot water treatment (80°C for 90 min)
- Substrates: Wheat straw, paddy straw, sawdust, sugarcane bagasse
- Spawning in PP bags (3-5% spawn rate), layer method
- Spawn run: 12-18 days at 24-28°C
- Fruiting: 18-25°C, 80-90% humidity, good ventilation
- First harvest in 22-28 days, total yield 80-100% of dry substrate

Minimum Setup

- Shade house or room with ventilation
- Hot water tank for pasteurization
- Poly bags and spawn
- Sprayer for humidity
- Basic shelving for bags

Best starting point: 100 bags (2kg each) = ₹15-20K investment, ₹30-40K revenue

Common Myths Exposed

These misconceptions cause most failures. MushroomWale exposes the truth:

'L MYTH: "Mushroom farming without AC is possible"

' TRUTH: Button mushrooms require 14-18°C consistently. Without climate control, work with natural ventilation in suitable climates.

'L MYTH: "Button mushroom in normal room"

' TRUTH: Button mushrooms need CO₂ control, not just cooling. High CO₂ causes loss at all. Fresh air exchange is critical.

'L MYTH: "Compost is optional / any compost works"

' TRUTH: 80% of crop failures trace back to poor compost. Proper Phase-1 and Phase-2 for button mushroom success.

'L MYTH: "Good spawn guarantees success"

' TRUTH: Spawn is just 20% of the equation. Quality compost, proper environment, critical. Good spawn + bad compost = failure.

'L MYTH: "Mushroom farming is passive income"

' TRUTH: Active management required daily. Climate monitoring, watering, pest control. Mushroom farming operation requiring constant attention.

Start Your Mushroom Farming Journey with MushroomWale

Complete Turnkey Solutions:

- ' Project Consultation & Feasibility Study
- ' Grow Room Design & Construction
- ' Composting Unit Setup
- ' Climate Control Installation
- ' Technical Training Programs
- ' Spawn Supply & Raw Materials
- ' Marketing & Buyer Connections
- ' Ongoing Technical Support

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