

MULTIPLICATION AND PRODUCTION OF OYSTER MUSHROOM ON LABORATORY SCALE ON DIFFERENT SUBSTRATES

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ABSTRACT

The present work was conducted in the laboratory of mycology of biotechnology and microbial activity. The mycelium was obtained following a culture on two agar media, one based on potato (Potato Dextrose Agar) and the other based on the Sound of rice (Son Dextrose Agra). The growth of the *Pleurotus sp* mycelium was satiating on the two media used and covered the petri dishes for a maximum of ten days at an incubation temperature of 20° C. The edible mushroom fungus isolated on agar medium (PDA or SDA) was tested on a mother culture with as substrates: maize grains, barley grains and wheat grains, supplemented with glucose, CaSO₄ and CaCO₃. The results obtained showed an upward growth rate in the various substrates mentioned in the previous order (maize grains, barley grains and wheat grains). Sawdust substrates based on sawdust and wheat straw supplemented with CaSO₄ and CaCO₃ gave encouraging fruiting results with an first incubation at a temperature of 20 ° C, and second incubation at a temperature of 20° C, a humidity of 90 % and a photoperiod of 10 h / 24 h.

Keywords: *Pleurotus sp.*, wheat grains, barley grains, sawdust, wheat straw.