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A report on domestication and cultivation of split gill mushroom, Kanglayen

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Abstract

Schizophyllum commune is a wild edible mushroom which grows on wood in a natural environment such as forest. They are forest-derived biological resources which can often be harvested sustainably without causing significant harm to the ecosystem. They are vital to the lives and cultures of many indigenous and forest-dwelling communities, as they contribute significantly to household incomes and food security of rural and tribal peoples. The present study focused on cultivation of *S. commune* on broad leaf wood sawdust mixed with rice bran along with calcium carbonate as substrate since it is not yet commercially cultivated. A pure culture of *S. commune* was obtained by growing a tissue of the mushroom on Potato Dextrose Agar (PDA) medium. Spawns were produced by growing the mycelium on paddy grains. It was cultivated on sawdust of broad leaf wood mixed with rice bran and calcium carbonate in the ratio of 80:19:1 on a dry weight basis at 28 ± 2°C to 33 ± 2°C and 80–90% relative humidity. The best incubating temperature for mycelial growth on the substrate was 35°C. Thus, a cultivation technology of *S. commune* was standardized on saw dust bag logs at 28 to 33 ± 2°C and 80–90% relative humidity. The cultivation trial recorded growing and fruiting of *S. commune* profusely in comparison to their growth in natural habitat.

Keywords: *Schizophyllum commune*, Spawn, Substrate, Cultivation, Sawdust

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