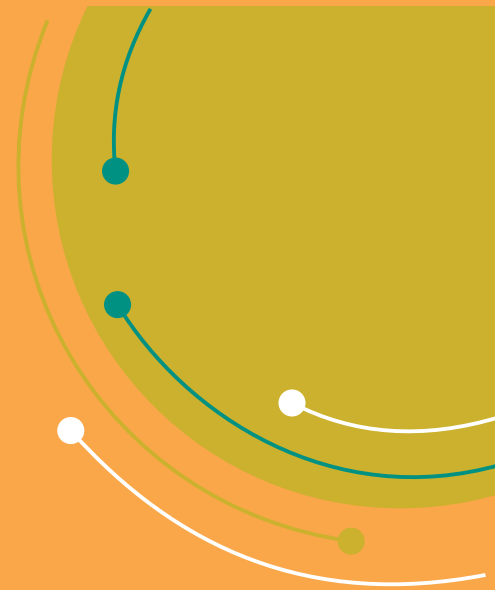
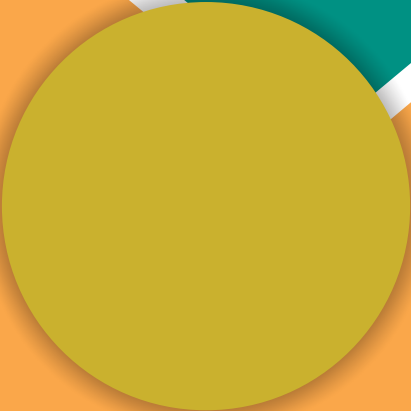


# Commercialization of Button Mushroom



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Button mushroom is the most widely cultivated mushroom of the world. At present, imported tinned button mushroom is being consumed in metropolitan hotels, pizza huts and Chinese restaurants in Pakistan. The small amount of mushrooms that are grown generally are cultivated in underdeveloped agricultural areas using simple low-cost methods mostly under natural conditions with low labor costs and frequently as a 'part time' activity. For this purpose, farmers

usually grow oyster mushrooms.

Standard methods for button mushroom cultivation are lacking in the country. Moreover, the fruiting ability of button mushroom at a temperature of 16-19°C limits its availability only in winter in most parts of Pakistan which hinders regular supply to the market. Therefore, due to seasonal production and low volume of produce, consumers have to rely on imported canned button mushroom. In order to overcome this issue, there was need to find alternatives to button mushroom for summer temperatures. Investigations at Medicinal and Mushroom Lab, Institute of Horticultural Sciences, University of Agriculture, Faisalabad have shown that two tropical isolates of *Agaricus* (AS65 and W20) with characteristics similar to *Agaricus, Bitorquis* are promising mushrooms which can be grown at a much higher temperature (27-30°C) than temperate strains.

The Medicinal and Mushroom Lab, Institute of Horticultural Sciences has optimized production technology for button mushroom and its high temperature isolates based on locally available substrates based on following steps.

- Compost preparation
- Pasteurization
- Tray filling
- Spawning
- Spawn running
- Casing
- Strategies for pin-head formation
- Management of crop and harvesting

Farmers across the country can adopt this technology to increase their livelihood.



Composting



Pasteurization



Compost filling



Spawning



Spawn run



Casing



Pinning



Cropping



Harvesting



Trimming



Full bloom of harvested mushrooms



Mushrooms ready for marketing