

*Poster*

## **EVALUATION OF NEW EDIBLE MUSHROOM VARIETY**

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### **ABSTRACT**

The commercial mushroom cultivation in Sri Lanka was started in the mid 1980's with the cultivation of three types of oyster mushrooms (*Pleurotus* spp.). During past three decades, a majority of farmers cultivated only oyster mushrooms mainly due to lack of other forms of mushroom varieties. At Present, there is a big demand for new mushroom varieties which can be cultivated under local conditions.

An experiment was conducted to evaluate an artificial cultivation technology for a high demand naturally grown mushroom variety, Makadura - White. Spawn (seed) production and two growing media (paddy straw and saw dust) were tested. The yield (biological efficiency) of the Makadura - White mushroom variety (659 g /01 Kg of growing media) was significantly higher than the commonly grown oyster mushroom varieties on two growing medias (352.5 and 362.5 g/01kg of growing media). According to the sensory evaluation test of the Makadura - White mushroom variety, the consumer preference characters such as deliciousness, aroma and external appearance also showed an acceptable level. The shelf life of the commonly grown oyster mushroom was 1-2 days and 2-3 days under natural and refrigerated conditions, respectively. But in Makadura- white, it was 3-4 days under natural conditions and 6-8 days under refrigerator conditions.

This study confirmed that the new mushroom variety, Makadura - White can be introduced to the Sri Lankan mushroom industry considering its

superior characters compared to the other commonly grown oyster mushroom varieties. This variety has been released by the Variety Releasing Committee of the Department of Agriculture in year 2015.

**Key words:** Makandura 0- White, New mushroom variety