

:

1 1 1 1 1 1 1

:

°24
°4
15
9
12
Pleurotus ostreatus (%100) °4
Agaricus bisporus :
Spawn

2000

30

Agaricus

%32 spp.
%14 *Pleurotus* spp.
(Chang, 1999; Burden, 2006)
150

(Stamets and Chilton, 1983; Roys and Schisler,)
(1980; Chang, 2008) (2008)

(FAO, 2009)

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2012/11/28 2012/2/20

()

.(Chang, 2008)

:
:

()

-1

Agaricus

)

Pleurotus ostreatus

bisporus

(

-2

:

Somycel A512

4774

Agaricus bisporus

Pleurotus ostreatus

40

°24

.(Stamets, 2000; Oie, 2003)

5 % 0.5

.(Fritsche, 1978)

(5)

Malt) -

°24

(Extract Agar MEA

Stamets) ()

.(and Chilton, 1983; Stamets, 2000; Oie, 2003

°4

.(1989)

)

(

(Spawn)

()

.RCBD

24

)

(

20
 °24
 .
 .%50-48
 25
 Genstat 12 500
 0.05
 :
 . °121
 5 6
 (10)
 . °24
 ()

Agaricus bisporus

15

24

21-16

Pleurotus ostreatus

14-10

9)
 (17)
 .(1)

°4

:1

()		
<i>(Pleurotus ostreatus)</i>	<i>(Agaricus bisporus)</i>	
12 ^{c*}	15 ^{a*}	
9 ^a	20 ^d	
10 ^b	21 ^{de}	
14 ^d	18 ^c	

()		
(<i>Pleurotus ostreatus</i>)	(<i>Agaricus bisporus</i>)	
12 ^c	16 ^{ab}	
17 ^e	24 ^f	
0.665	1.073	L.S.D_(0.05)
3	3.1	C.V%

.05

.*

)

(

polyphenol oxidase, b-glucosidase)

(and endoglucanase

Poppe, 2000;)

.(Obodai and Cleland-Okine, 2003; Oie, 2003

%13.4

°4

.(2008)

.(2)

)

(%100)

(

.(2008 Stamets and Chilton, 1983)

6 5 4 3

%50 70 88 95

Agaricus bisporus

9 %10

10

A.

5

%94

Oie,)

bisporus

%50

.(2003

.(2)

() () :2
 12 °4

(%)		()
(<i>Pleurotus ostreatus</i>)	(<i>Agaricus bisporus</i>)	
100 ^a	100 ^a	1
100 ^a	100 ^a	2
98 ^{ab}	95 ^{ab}	3
95 ^{bc}	88 ^c	4
94 ^{cd}	^d 70	5
79 ^e	50 ^e	6
75 ^f	^f 25	7
70 ^g	20 ^{fg}	8
63 ^h	^h 10	9
55 ⁱ	0 ⁱ	10
50 ^j	0 ⁱ	11
50 ^j	0 ⁱ	12
3.525	5.304	L.S.D_(0.05)
2.7	6.7	C.V%

.0.05

.*

.(Obodai and Cleland-Okine, 2003)

°4

Stamets and) °4-2

.%50

.(Chilton, 1983; Stamets, 2000; Oie, 2003

10

:

() -1

Agaricus bisporus

:									15
	.1	<i>Pleurotus</i>							-2
	<i>Agaricus bisporus</i>								<i>ostreatus</i>
	<i>Pleurotus ostreatus</i>		. 9						
)	(Spawn)		(%100)						-3
(%50	70	88	95			
.							6	5	4
	.2								3
.	°4			5				%94	
.				%50					
.	°4								

2008 1989
Agaricus bisporus
68 168

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The Impact of Different Grain Media on Mycelium Running Speed of Two Kinds of Mushroom: White and Oyster and Impact of Cold Storing Duration on Spawn Viability

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ABSTRACT

The research aimed to study the impact of many crops grains, as growth media, on mycelium running speed of white and oyster mushrooms and the impact of cold storing duration on spawn viability. Grains of wheat, barley, oat, millet, sorghum and maize were used as growth media for mycelium loading, in five replicates. Growth media were inoculated with the two fungi and incubated in dark at 24°C. Time of mycelium running complement on all grain media and for the two strains were calculated. Final spawn was stored at 4°C for 12 months. The percentage of spawn viability was calculated monthly. Results showed exceeding of wheat medium in the time of mycelium running complement (15 days) when inoculated with white mushroom. While barley medium was the best for oyster mushroom (9 days). Spawn viability of the two strain was 100% when stored at 4°C for two months, then decreased gradually until 12 months.

Keywords: White Mushroom, *Agaricus bisporus*, Oyster Mushroom, *Pleurotus ostreatus*, Spawn, Grain Medium.

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