

## **SPECIFICATIONS OF THE OYSTER MUSHROOM SUBSTRATE**

The following is a short description of the technique for the preparation of spawned substrate.

### **Substrate Preparation (Phase I)**



**Place:** outdoor

**Duration:** 5 days

**Temperatures:** 65-80 °C

The substrate material is composed primarily of supplemented wheat straw. The substrate is mixed with drinking-grade water, until the appropriate level of moisture content is achieved. The wetting and mixing is carried out under clean conditions.

## Pasteurization (Phase II)



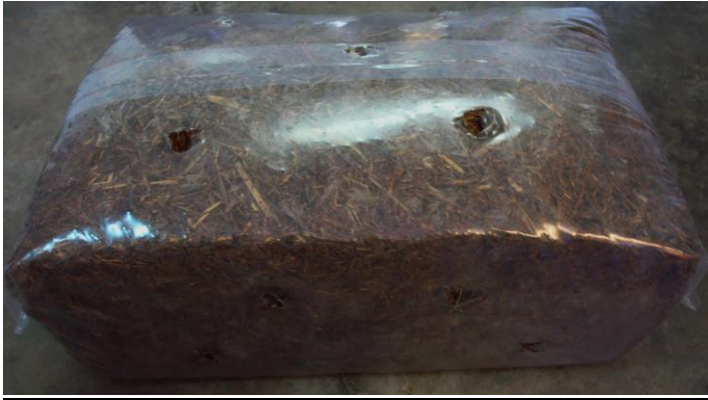
**Place:** indoor (Pasteurization Tunnel)

**Duration:** 3 days

**Temperatures:** 25  $\Rightarrow$  65 °C DURATION: 27hrs, 65-67 °C / 17hrs, 67  $\Rightarrow$  25 °C DURATION: 28hrs

New, unused, plastic bags with microporous breathing holes are filled in a blocking machine with 17.5 kilograms of pasteurized substrate material. The substrate is pasteurized into a stainless steel pasteurization tunnel at 65-67°C then left to cool down to an ambient temperature before spawning.

## Mycelium inoculation



**Place:** indoor (spawning area)

**Duration:** 10hrs

Mycelium inoculum (also called "spawn") is purchased from a Dutch spawn lab which produces spawn under sterile conditions.

Pasteurized substrate is inoculated with the spawn in a clean environment. All equipment used in the inoculation process are pre-cleaned.

Following inoculation the bags are heat sealed. Mycelial respiration is made possible through holes on the bags.



## **Incubation (Phase III)**



**Place:** indoor (incubation rooms)

**Duration:** 15-17 days

**Temperatures:** 20-27 °C

Incubation is carried out under climate controlled and clean rooms until the mycelium has thoroughly colonized the substrate "block".

## **Shipment**

### 1. DISINFECTION OF THE CONT.



For shipments to Israel, the spawned substrate is shipped at around minus 1 degree Celsius in refrigerated containers.

**LOADING CAPACITY: 40FT CONT: 1100BLOCKS**

For further information and / or clarifications, please do not hesitate to contact me.

Sincerely,

**Eleftherios Lachouvaris**  
Msc. Agronomist- Mycologist , General manager