On-farm trial of oyster mushroom cultivation: the technology assessment-refinement for sustainable livelihood and strategic out-scaling

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Climate change, land fragmentation, coupled with nation-wide lockdown during COVID-19, had put the rural people of Bihar in financial distress without any alternative livelihood. In this context, oyster mushroom cultivation was considered to be a viable livelihood option but the existing technology produced less yield with shorter shelf life. Hence an on-farm trial (OFT) was undertook by Krishi Vigyan Kendra (KVK), Sitamarhi, Bihar to assess existing technology, refine it as needed and then strategize its out-scaling through TOWS matrix. Out of three substrates (paddy, wheat and paddy + wheat), the mushroom grown on wheat straw substrate performed best. Further, blanching (2% salt + 0.1 citric acid) increased the shelf-life of mushrooms for up to 96 h after harvest fetching highest return.

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