

Department of Botany

Industrial Visit at Mushroom Cultivation Plant

(2017-18)

S.R.T.M University has introduced a Skill Enhancement Course (SEC) on Mushroom cultivation for B.Sc. II year students. As a part of syllabus, Industrial/field visit is expected.

We organized a field visit on 11th February, 2018 to Aadi Agro Products (Mushroom Cultivation Plant) at Matephal Ta. & Dist. Latur. We organized a Mini Bus for transportation of staff and students. Among staff, Dr. C. S. Swami, Mr. S. K. Alane, Miss. A. S. Kamble and Non-teaching staff Mr. N. D. Bhalerao and Mr. R. S. Mane, along with 21 student were went to the the Industry at 10 am. The Unit was engaged in the activity of button mushroom cultivation. The authority over there received us and provided a technician to explain their plant.

The technician explained us each and every step in mushroom cultivation like compost preparation, sterilization, tray filling, casing soil and harvesting, as follows:

- 1) Composting: Compost preparation is done from mixing sugarcane baggase, soybean straw and poultry litter. They take these ingredients on concrete floor and by using JCB they mix the same periodically for 15 days. After 15 days compost is ready.
- 2) Sterilization: There are four chambers for sterilization. All chambers are provided with air supply from the base with porous pipes. These chambers are closed and air supply is provided. Due to air supply, temperature rises and compost is sterilized.
- 3) Tray filling: Sterile compost and spawn is then filled in plastic trays with the help of labours. These trays are then shifted in cold chambers for mycelial growth.
- 4) Casing: As mycelial growth is sufficient, these trays are filled with soil or coco pit which is necessary for formation of button mushroom called casing.
- 5) Harvesting: As button mushroom appears, harvesting is done every day with the help of labours.

After complete observation, we came back to Latur at 6 pm.

Outcomes of the visit:

- 1) The students learnt about the details of cultivation of mushroom.
- 2) They studied each and every step by visiting all the sections of the industry.

List of Students

Sr. No.	Full Name	Class
1	SAWANT VAIBHAV HANUMANT	B.Sc. II Year
2	MAIND NILESH RAMDHAN	B.Sc. II Year
3	CHAVAN DHIRAJ ANNASAHEB	B.Sc. II Year
4	BODHANE ABHISHEK J.	B.Sc. II Year
5	TAMBOLI AJAY YUSUF	B.Sc. II Year
6	CHAUDHARI SURAJ VAIJNATH	B.Sc. II Year
7	BIRADAR SHITAL BASWARAJ	B.Sc. II Year
8	BIRADAR POOJA BHAUSAHEB	B.Sc. II Year
9	SHINDE SAUDAMINI LAXMAN	B.Sc. II Year
10	DHAWARE SANCHITA PRADHAN	B.Sc. II Year
11	PAUL POOJA BALAJI	B.Sc. II Year
12	TAUR DIKSHA SANJAY	B.Sc. II Year
13	BYAKUDE AARTI GURULING	B.Sc. II Year
14	BHINGE NEHA RAMRAO	B.Sc. II Year
15	MAIVE PRAGATI GAGDISH	B.Sc. II Year
16	CHAVAN VAISHALI VISHNU	B.Sc. II Year
17	MEEND PRATIKSHA JANARDHAN	B.Sc. II Year
18	WAGHMARE AARTI SANTRAM	B.Sc. II Year
19	DESHMUKH SHARAYU SANJAY	B.Sc. II Year
20	KADAM SAYLI BALASAHEB	B.Sc. II Year
21	AWALE PRIYANKA SURESH	B.Sc. II Year

