

Dehydrated Mushroom Adds to Income



Kerala's hot humid climatic conditions aids in the cultivation of oyster mushroom and milky mushroom with minimal investment in general and Malappuram district in particular as availability of raw material for growing mushroom in the district is fairly good. KVK Malapuram has introduced mushroom cultivation in 2005 through vocational training. Besides this a simple and feasible technology of dehydrated mushrooms developed by Kerala Agricultural University was advocated for extending the shelf life of mushrooms for more than six months. Production of dehydrated mushrooms helped to reduce the weight to one tenth of its original weight enabling ease in transportation. Besides this dehydrated mushroom has the capability for rehydration and regaining its original weight and all other quality attributes in terms of its organoleptic properties. Benefit Cost Ratio for the production of dehydrated mushroom is 3.2.

Several mushroom units were established in the district by both individuals and SHGs under the technical guidance of KVK. Use of perforated plastic containers as an alternate for non degradable polybags wherein harvested 437 g of mushroom from one bucket with BC Ratio of 2.2 which is high as compared to use of poly bags. A total of 10 farmers started production of dehydrated mushrooms in Malappuram district during 2006-07 followed by increased the number to 85 farmers during 2007-08, 285 farmers during 2008-09 and 322 farmers during 2009-10. A total of 966 kg of mushroom produced by the farmers of Malapuram district during 2008-09 and it is increased to 4084 kg during 2009-2010 with that farmers earned an additional income of Rs 1.15 lakh and Rs 4.90 lakh, respectively. Mushroom spawn production unit was established at KVK Malappuram with a production capacity of 60 packets/ day. Currently



Salient Features

- Farmers gained skill on dehydrated mushroom production
- Added monthly income of families/ SHGs ranging from Rs 5000 to 15000
- Increased knowledge on nutritional aspects of mushroom
- Group approach enhanced the ability for decision making and social involvement
- Opened avenue for employment generation for rural youth and unemployed women
- Technology is applicable for farmers even with small land holdings

a project of Rs 2.70 lakhs has been sanctioned by SHM for imparting training for farmers in mushroom production, processing and spawn production.

Major mushroom production units in the district are Shri P.V. Dharman (09995062119), Padannavalappil House, Muttanoor P.O, Smt Lathika P.V (0494-2698652), Poochamkunnath House, Kaladi P.O, Smt Sharadha P.I (08086162219), Illathuparambil House, Perumpadappu P.O, Shri Anwar C.P (09809154042), Puthanathani P.O, Shri Shamsudeen P.K (09745127151), Kodakkad House, Vettom P.O., Smt Sheeja C (0494-2631188), Chattikal House, Vettom P.O, Shri Shakir S.P (09947277076), Palliyil House, Puthanathani P.O, Smt Prasanna T.P., Therattil House, Shri P.K.M Abdulkhader, Chemlakath, Edavanna, Shri Kunjupennu, Pulliyur Sreenandanam (0493-3284723), Vattaloor P.O, Kuruva Reshma Mushrooms (09946492711), Kootilangadi and Aiswarya Mushrooms (09946069928), Nilambur.

Dr Habeeburrahman P.V.

Programme Coordinator

Krishi Vigyan Kendra, KCAET Campus
Tavanur P.O., District Malappuram-679573

Email: kvkmpm@rediffmail.com, kvkmalappuram@kau.in

habeebponani@rediffmail.com

Ph: 0494-2686329

Fax: 0494 -2687640

Ph: 0494 -2663513 (R), M: 09895703726