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Calocybe indica known as milky mushroom or Dudhchatta or Summer mushroom is a big sized delicious mushroom reported in India by Purkayastha and Chandra in 1976. It is a species of edible mushroom that is native to India. For several decades, the people from West Bengal (Eastern Indian State) have collected these mushrooms and sold in local markets. Its milky white color and robust nature are appealing to consumers. In nature, milky white mushrooms are seen grown on humus rich soil in agricultural fields or along the roadside in tropical and subtropical parts of India, especially in the plains of Tamil Nadu (South Indian State) and in Rajasthan (located in the western edge of India). These mushrooms grow every year between the months of May and August, which normally coincides with sufficient showers after a prolonged dry spell.



Fig.1 Milky mushroom



Fig. 2 Humus soil

It has become the third commercially grown mushroom in India subsequent to button and oyster mushrooms. This mushroom is gaining attractiveness due to its attractive robust, white sporocarps, long shelf life, sustainable yield, delicious taste, exclusive texture and cholesterol free foods with certain significant medicinal properties including their antiviral effect. The diverse production potential of diverse substrates is due to the variations in their physical properties and nutritional composition. Locally available substrates likewise, wheat straw, paddy straw, pea straw, cotton waste, maize straw, sugarcane bagasse and wheat straw in combination with paddy straw were evaluated to find out the best appropriate substrate for cultivation of milky mushroom.

For the grower, milky mushroom is also a good choice because of many reasons. The first one being a *warm climate mushroom*, unlike other cultivated mushrooms, which are cool-growing, the milky mushroom likes it hot, it grows really well even in hot weather. This Indian mushroom has an ideal temperature range of 23-35°C. So, maintaining the temperature of mushroom cultivation room won't be needed. The second reason is that it has a long shelf life. As compared to other mushrooms that are extremely perishable, milky mushroom lasts for 7 days at room temperature. In comparison, straw mushrooms will last 8 hours and oyster mushroom will last for maximum of 2 days. With refrigeration, milky mushroom will last for 20 days without significant loss of quality. This gives commercial growers and traders a wide window of time in which to sell their produce.

- "An Introduction About Milky Mushroom : Their Cultivation and Management"- Society of Biological Sciences and Rural Development
- "Status of milky mushroom (*Calocybe indica*) in India-a review" - Satish Kumar, V.P. Sharma, Mahantesh Shirur and Shwet Kamal

- " A Comprehensive Review of Tropical Milky White Mushroom (*Calocybe indica* P&C) - Krishnamoorthy Akkanna Subbiah and Venkatesh Balan
- " Impact of Milky Mushroom Cultivation and Value Addition Trainings among the Unemployed Youth of Ballari District, India Shilpa Huchchannanavar1" - G. Ravishankar and V. Anandkumar

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