

장흥군버섯산업연구원

WEB CONTENTS


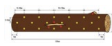




2025년 07월 11일 11시 00분



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Cultivation technology was described by focusing on basic principles. It must be applied appropriately according to the cultivation environment of each forest household, the condition of the log and sawdust medium, the variety, and changes in weather.

Log Mushroom Cultivation Technology

Category		October			November			December			January			February			March			April									
		first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last							
Work		<div>Log gin g & Inoc ulat ion</div> <div>Co mm on</div>				Log logging													Spawn Inoculation						<div>• Me us > S a e o • Mc ng > 2 • Tu</div>				
<div>• Drying: Naturally dry logs in the shade for 2-4 months (shading net or tent covering)</div> <div>• About 1/3 to 2/3 of a split in the center of the felled tree.</div> <div>• Standard tree: Diameter: 9-12cm, Length: 1-1.2m</div> <div> Logging</div> <div> inoculation</div>																													
<div>• nocation Period: Determined based on the temperature of the cultivation area</div> <div>> In-house inoculation: Late February to earl y March, Open-field inoculation: mid Marc h to early April</div> <div>• Inoculation Method</div> <div>> Plug-shaped spawn is used for inoculation by cutting 5-6 rows of each log.</div> <div>> When an air inoculation machine is used, t he Styrofoam stopper and the surface of t he inoculation hole are to be kept horizont al.</div>																													
Category		October			November			December			January			February			March			April									
		first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last							
Work		Management of inoculated l ogs (Main Laying)				Management of inoculated logs (Standing and cultivation)																		The first mes: mature mush					
Cult ure and dev elo pm ent (1st yea r)	Hig h t em per atu re	<div>• Method (Hash-shaped laye ring, Pillow-head layering)</div> <div>> Stack logs at least 20cm above the ground and un der 1m (Hash-shaped laye ring)</div> <div>• Management of Moisture (used early in the morning)</div> <div>> 6 hours / 1 week</div>				<div>• Conduct the method after November when the temperature drops enough to prevent mushrooms from growing.</div> <div>• Management of Moisture (used in the morning): Stand the logs for about 1 hour when the temperature rises above 1 0°C. Avoid direct sunlight.</div> <div> Standing</div> <div> above 10°C. Avoid direct sunlight.</div>																							
	Mid -hi gh te mp era tur e																												
	Mid te mp era tur e																												
	Lo w t em per atu re																												
Category		October			November			December			January			February			March			April									
		first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last							
Work		mushroom development							mushroom development																				
Dev elo pm ent (2n d yea r)	Hig h t em per atu re								<div> Development W ork: Spraying and felling</div> <div> mushroom harv esting</div>																				
	Mid -hi gh te mp era tur e																												
	Mid te mp era tur e																												
	Lo w t em per atu re																												

Top Sawdust-Bag Cultivation Technology

Category	October			November			December			January			February			March			April		
	first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last	first	middle	last
Cultivation standard for mid-high-temperature Sanjo 701 mushroom cultivation	Production of oak mushroom sawdust media																				
	Medium culture (early, mid-term, ridge and browning culture)																				
																Medium opening and browning acceleration					
																			Production of oak mushroom sawdust		
Cultivation standards for mid-temperature Chama mushroom cultivation																					
																Production of oak mushrooms the following year (with heating environment management in winter)					
																			Medium waste and disinfection		

Production of oak mushroom sawdust media

- Ingredients: Oak sawdust, rice bran, calcium carbonate, etc.
- Production process:
 - ① mixing ingredients ② sealing ③ sterilization ④ inoculation



Sawdust culture (initial, mid-term, ridge and browning culture)

- Initial culture: Up to 20 days after inoculation, culture temperature: 23°C, dark culture
- Mid-term culture: Up to 40 days after inoculation, culture temperature: 20°C, dark culture
- Ridging and browning culture: 100-120 days after inoculation, culture temperature: 20°C, light culture



Medium opening and browning acceleration

- Opening: Cut the top surface of the media by 1-2cm., and remove the plastic on top.
- Browning acceleration: Accelerate browning on the sides and bottom of the medium. (Sprinkle for 2-4 hours, turn the medium over, return the medium to original position)



Production of oak mushrooms (environmental management)

- Mushroom development: Sprinkle for 6-24 hours, turn the medium over, sprinkle for 6-24 hours, and return the medium to its original position.
- Environmental management:
 - Keep the temperature inside the cultivation facility below 30°C in summer (shading, water screen, cold air)
 - Keep the temperature inside the cultivation facility above 15°C in winter (thermal insulation, water curtain, warm air).



Medium waste and disinfection

- Medium Waste
 - The medium after mushroom cultivation is discarded
 - Clean the cultivation bed and floor thoroughly
- Disinfection of the cultivation facility
 - Ultraviolet ray disinfection using sunlight (opening the light blocking net)
 - To prevent any potential damage the following year, spray quicklime (granulated kaolin) on the ground of the cultivation facility where pests and diseases occur.

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