

장흥군버섯산업연구원

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2024년 05월 20일 10시 30분



장흥군버섯산업연구원

Mushrooms



Oak mushroom cultivation status

Category	2020				2017				Remarks
	Subtotal	Wood	Sawdust	Side Job	Subtotal	Wood	Sawdust	Side Job	
Number of Farmers (Forest Households)	409	380	23	6	492	442	38	12	
Cultivation area (ha)	3,173	3,165	8		4,294	4,199	95		
Cultivation amount (thousand rods, rods)	7,179	5,369	1,810		8,448	7,027	1,421		
Production (ton)	321	272	49		376	376			Dried oak mushroom
	943	152	791		967	260	707		Fresh oak mushroom
Sales (KRW million)	13,704	8,110	5,597		17,081	11,798	5,283		

※ Data source: Report on the survey of special products in Jangheung-gun in 2017 and 2020 (Jangheung County)

Eco-friendly Jangheung oak mushroom grown on oak logs

25% of national dried oak mushroom production

Log oak mushrooms are a representative specialty of Jangheung, and 250 tons of dried oak mushrooms are produced annually. Jangheung's log dried oak mushroom production accounts for 25% of the country's total, making Jangheung the leading producer of oak mushrooms in Korea.

(Source: Survey on forest products produced in 2019, Korea Forest Service)

(<http://www.jmi.re.kr/>)



Baekhwago (White Oak Mushroom)

This is a oak mushroom with a cap barely open, the flesh is thick, and the cap is split like a turtle's back, with many white parts in between. It is rare because it can only be grown naturally in spring and fall throughout the year. It is known as the best oak mushroom and has excellent taste and aroma.



Heughwago (Black Oak Mushroom)

Its shape is similar to that of Baekhwago(White Oak Mushroom), but it has a dark brown color. In the natural cultivation process, those that grow with dew become Heughwago and those that do not become Baekhwago. This is a premium oak mushroom with excellent juicy taste and aroma.



Donggo (Golden Oak Mushroom)

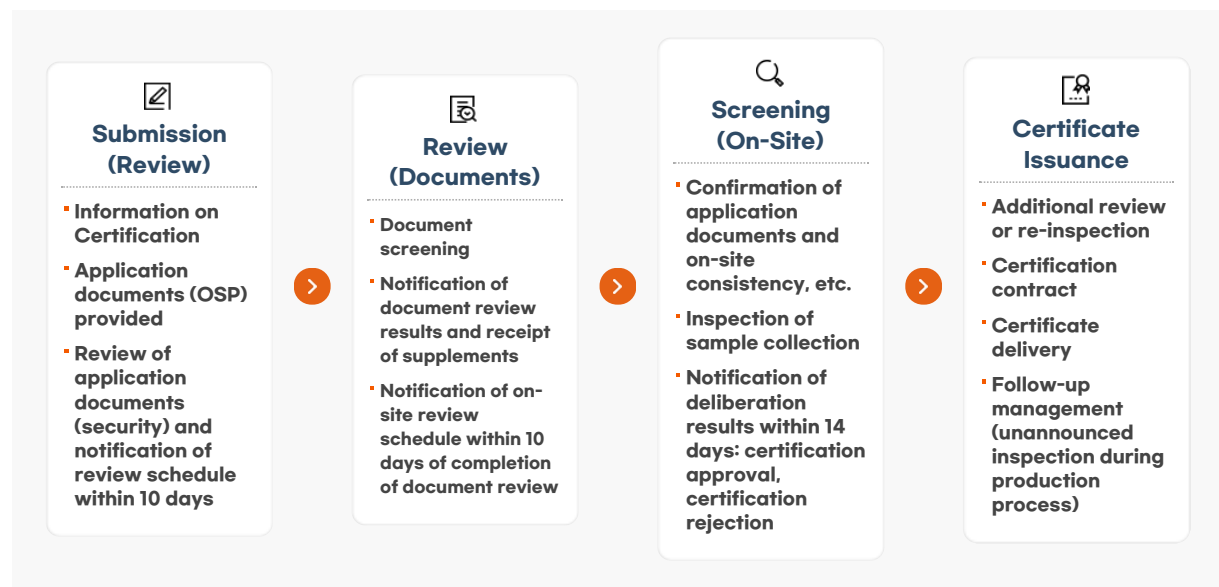
The cap is spread less than 50%. It has a hemispherical shape, has thick flesh, and has some cracks on the cap surface. The taste is soft and has a subtle aroma. It is sold as fresh oak mushrooms in the market.



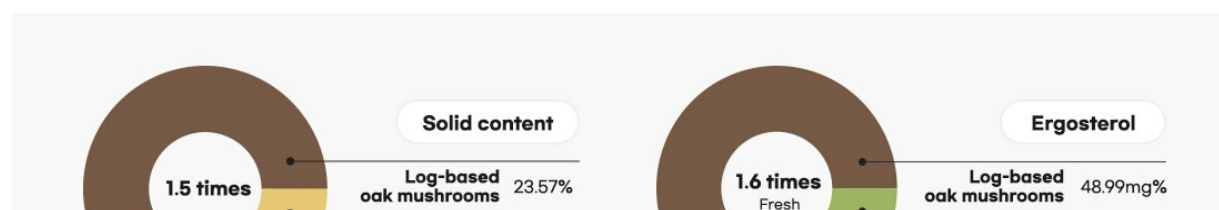
Jangheung Log Oak Mushroom Certification System

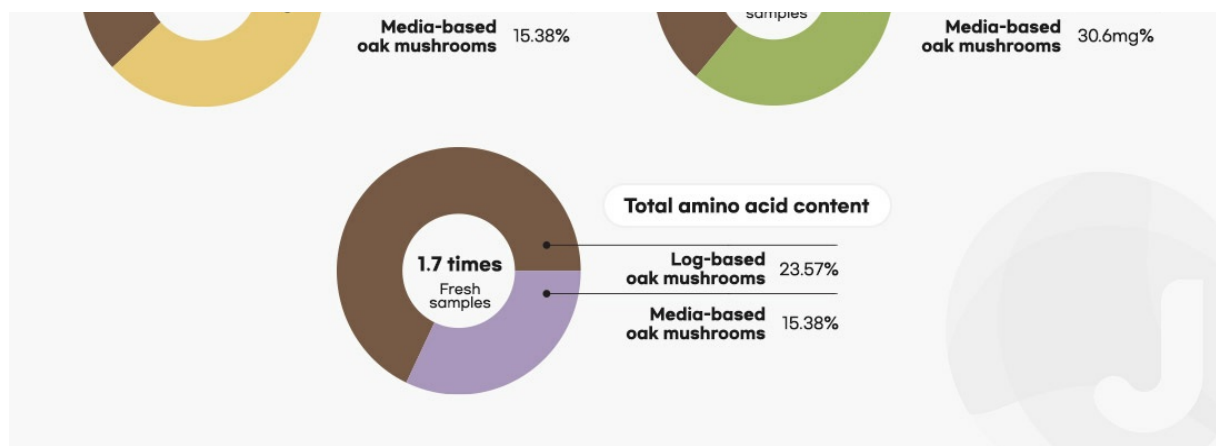
We have introduced and implemented a quality certification system to secure the trust of consumers and producers and to manage eco-friendly log oak mushrooms in Jangheung.

Procedure for Jangheung log oak mushroom certification



Comparison of contents between Jangheung log-based oak mushrooms and media-based oak mushrooms





Solid content

Type(%)	Log-based oak mushrooms	Media-based oak mushrooms	Times
Solid content	23.57	15.38	1.5times

β-glucan content

Type(%)		Log-based oak mushrooms	Media-based oak mushrooms	Times
β-glucan	Fresh samples	6.8	3.75	1.8times
	Dried samples	28.85	24.38	1.2times

Ergosterol content

Type(%)		Log-based oak mushrooms	Media-based oak mushrooms	Times
Ergosterol	Fresh samples	48.99(0.05%)	30.6(0.03%)	1.6
	Dried samples	207.86	198.94	-

Ergothioneine content

Type(%)		Log-based oak mushrooms	Media-based oak mushrooms	Times
Ergothioneine	Fresh samples	3.08	4.61	-
	Dried samples	13.07	30	-

Total free sugar content

Type(%)		Log-based oak mushrooms	Media-based oak mushrooms	Times
Total free sugar content	Fresh samples	1.68	1.16	1.4
	Dried samples	7.14	7.57	-

Total amino acid content

Type(%)		Log-based oak mushrooms	Media-based oak mushrooms	Times
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Total amino acid content	Type(%) Fresh samples	Log-based oak mushrooms 2.82	Media-based oak mushrooms 1.65	1.7times
	Dried samples	11.96	10.76	1.1times

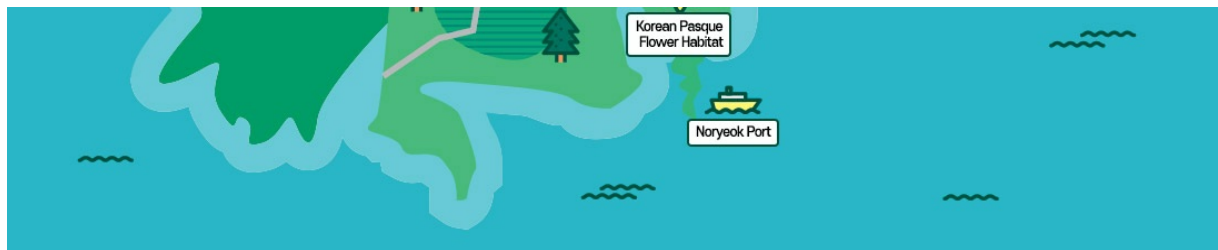
※[Data source] [Data source] The Jangheung Research Institute of Mushroom Industry carried out a project to support quality certification and industrialization of Jangheung specialty products (2019-2020). The data given above is part of the research results derived from the project. Experiment results may differ slightly depending on the cultivation environment and collection range of oak mushrooms.

Jangheung Oak Mushroom MAP

Since the Joseon Dynasty, Jangheung has been well-known as a major production area for oak mushrooms, and Jangheung's oak mushrooms are considered the best specialty product in the country. The Jangheung Oak Mushroom Festival is a place where you can experience various oak mushroom foods and food products made with oak mushroom as the main ingredient at Jusan Complex, purchase organically-certified oak mushrooms directly at a low price, and learn at a glance how organic oak mushrooms are grown. Thus, it is a place for experience and education.

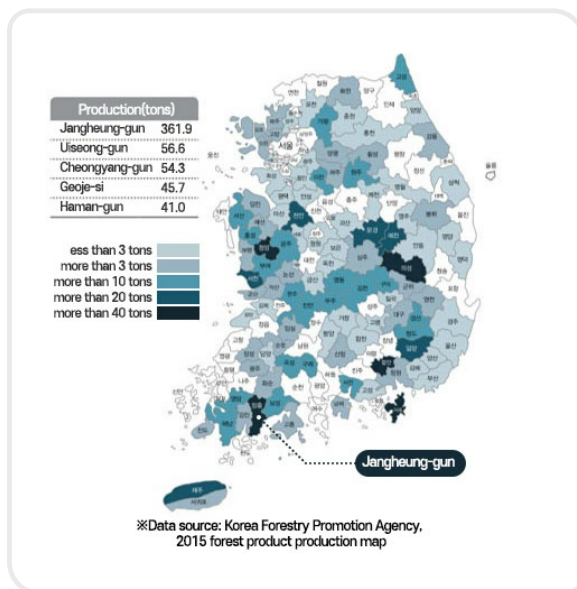


(<http://www.jmi.re.kr/>)



- Oak mushrooms in Jangheung were designated as a major oak mushroom production area by the Korea Forest Service in 1992 and registered as the No. 2 forest product under the Geographical Indication system in 2006.
- Ranked first in dried oak mushroom production in Korea (share: 70-80% in the province, around 30% nationwide) In addition, 3.46ha of oyster mushrooms, 1.18ha of king oyster mushrooms, 1ha of sanghwang mushrooms(Phellinus linteus), and 1.18ha of reishi mushrooms are being cultivated.
- Supplied to Cheong Wa Dae (Blue House) as the President's holiday gifts (7 times), and exported dried oak mushrooms-processed products to Hong Kong, the United States, etc.

Production of dried oak mushrooms nationwide



Certificate of geographical indication registration of Jangheung oak mushroom



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