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Use of some agro-industrial lignocellulose by-products for edible mushroom *Volvariella*
volvacea cultivation

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Abstract

The mycelial growth of two Mexican strains of *Volvariella volvacea* (Bull.: Fr.) Sing., in 13 agroindustrial wastes is reported. The following substrates were used: banana leaves, bracts of pineapple crown, coconut fibre, coffee bran, coffee pulp, corn cob, corn stover, orange peel, rice bran, rice straw, sisal bagasse, sugarcane bagasse and wheat straw. Mycelial growth, mycelial thickness and pinhead formations were the parameters evaluated. Fruiting bodies were obtained only from one strain growing in bracts of pineapple crown, coffee pulp, rice straw and sisal bagasse. Pinheads were developed between 13 and 15 days. The highest biological efficiency was achieved on rice straw, 33.8%, while the results obtained for coffee pulp, sisal bagasse and bracts of pineapple crown were 15, 7.8 and 6.2%, respectively. Chemical analyses of the substrates registered CM ratios of 33: 1 to 80:1. The results demonstrate the possible use of rice straw and coffee pulp for mushroom cultivation in Mexico, which would provide a source of protein rich food as well as encourage the biological conversion processes of agro-industrial wastes.

Keywords

agroindustrial wastes, edible fungi, *Volvariella volvacea*