

1 **Original Research Article**

2 **Assessment of grain extract media on mycelial growth of *Pleurotus* spp. (*P. sapidus* and**
3 ***P. flabellatus*)**

4 **Abstract**

5 The aim of present investigation pertains to study the impact of different culture media on the
6 mycelial growth and dry weight of *Pleurotus* spp. Grains generally contains high nutritional
7 content thereby decreases the harvesting period of mycelium and enhances dry weight. The
8 study was conducted at Mushroom Laboratory Department Plant Pathology, S. V. P.
9 University of Agriculture and Technology, Meerut, UP, India. Different crop grains were
10 used as source of nutrition for fungus and added in PDA (media) in separate amount.
11 Experiment was conducted in seven treatments with four replications. All the extracts
12 observed varied mycelial growth of *Pleurotus* spp. After nine days maximum radial growth
13 (90.00 mm) in both species (*P. sapidus* and *P. flabellatus*) was observed in barley extract
14 media. The maximum growth rate (10.00 mm/day) of mycelium in *P. sapidus* and *P.*
15 *flabellatus* was recorded in barley extract agar. Maximum dry mycelium weight (7.98 mg/100
16 ml & 8.35 mg/100 ml) of *P. sapidus* and *P. flabellatus* was observed in barley extract broth,
17 respectively.
18

19 **Key words:** *Cereals, Media, Mycelial growth and Pleurotus.*

20 **Introduction**

21 Mushrooms are the macro fungi which possess fleshy, sub fleshy fruiting bodies of
22 fungi. Mushroom has been defined as “a macrofungus with a distinctive fruiting body which
23 can be either epigeous or hypogeous and large enough to be seen with naked eyes and picked
24 by hand” (Chang and Miles, 1993). Mushroom is being widely used as food and food
25 supplements from ancient times. The cultivated edible mushrooms are a group of large
26 macroscopic fleshy fungi, generally belong to Basidiomycetes but some are Ascomycetes.
27 Oyster mushroom (*Pleurotus* spp.) cultivation has increased tremendously throughout the
28 world during the last few decades (Chang, 1999; Royse, 2002). The name *Pleurotus* has its
29 origin from Greek word, ‘Pleuro’ that means formed laterally or lateral position of the stalk
30 or stem. Oyster mushroom commonly referred as ‘Dhingri’ in India, is a Basidiomycetes and
31 belongs to the genus ‘*Pleurotus*’. It is lignocellulolytic fungus that grows naturally in the
32 temperate and tropical forests on dead, decaying wood logs, sometimes on drying trunks of
33 deciduous or coniferous trees. It can also grow on decaying organic matter. The fruiting
34 bodies of this mushroom are distinctly shell, fan or spatula shaped with different shades of
35 white, cream, grey, yellow, pink or light brown depending upon the species. However, the
36 colour of the sporophores is extremely variable character influenced by the temperature, light
37 intensity and nutrients present in the substrate. The avocation of mushroom farming will
38 become a very important cottage industry in the integrated rural development programmes,
39 which will lead to the economic betterment of not only small farmers but also of landless
40 labourers and other weak sections of communities. About 385 million tonnes of agricultural
41 wastes are available annually in India and about half of this residue remains unused. If even
42 1% of this crop residue is used to produce mushroom, India will become a major mushroom

43 producing country in the world. Edible mushroom production represented an attractive
44 method of improving the nutritional quality of ligno-celluloid wastes for use as an animal
45 feed stock. Among the various physical, chemical and biological methods used for upgrading
46 the digestibility and nutritive value of agricultural wastes, biodegradation by using white rot
47 fungi including mushrooms have been found promising. Mushroom production represents
48 one of the most commercially important steps towards diversification of agriculture based on
49 microbial technology for large- scale recycling of agro-wastes in an agricultural country like
50 India. Oyster mushroom (*Pleurotus* spp.) is a ubiquitous mushroom cultivating worldwide.
51 Variations in environmental factors such as pH, temperature and different media have great
52 influence on the growth (Bugarski, 2002). In view of this research was conducted to identify
53 best media for growth of *Pleurotus* spp.

54 MATERIALS AND METHODS

55 Experimental site

56 For the present investigations, experiments were conducted at Mushroom Laboratory,
57 Department of Plant Pathology, College of Agriculture, Sardar Vallabhbhai Patel University
58 of Agriculture & Technology, Modipuram, Meerut, Uttar Pradesh- 250110 situated on the
59 Western side of the Delhi - Dehradun high way NH-58 at a distance of 10.0 km away in the
60 north of Meerut city. The district Meerut is situated between 29° 01'N latitude and 77° 45'E
61 longitude at an altitude of 237 meters above the mean sea level.

62 Establishment and maintenance of pure culture

63 The culture of *P. sapidus* and *P. flabellatus*, used in the present investigations were
64 collected from Directorate of Mushroom Research Centre, Solan, Himanchal Pradesh and
65 Mushroom Research and Training Centre, G. B. Pant University of Agriculture and
66 Technology, Pantnagar. The cultures of *Pleurotus* species were further purified by single
67 hyphal tip method. For this purpose, the cultures were grown in sterilized petri plates on
68 potato dextrose agar (PDA) medium for 8 days. Single branched hyphae from the periphery
69 of the growing colony were marked under low power (10x) of compound microscope and
70 transferred to PDA slants for maintenance. These culture tubes were incubated at 24±1°C for
71 about a week and again sub-cultured on PDA medium and then stored in a refrigerator at
72 05±1°C for further use.

73 Cultivation Media

74 For the effect of different media studies, seven media (*i.e.* wheat extract agar, rice extract
75 agar, barley extract agar, oat extract agar, sorghum extract agar, pearl millet extract agar and
76 potato dextrose agar) were used for the radial growth. The ingredients and methods of their
77 preparation are given below:

78 Wheat Extract Agar (WEA) Medium

79	Wheat grain	200g
80	Agar-agar	20g
81	Distilled Water	1000ml

82 Two hundred gram grains were washed with water 2-3 times and then boiled with 500
83 ml distilled water for 20 minutes, allowed to cool, the grains were then separated and the
84 liquid suspension passed through a muslin cloth. The volume of the extract so obtained was
85 made up to 500 ml by adding distilled water. Twenty gram agar-agar was melted separately in
86 500 ml of distilled water and mixed with grains extract. The total volume was made up to
87 1000 ml by adding distilled water.

88 Rice extract agar, barley extract agar, oat extract agar, sorghum extract agar, pearl
89 millet extract agar and potato dextrose agar were also prepared by same methods as described
90 above for Wheat extract agar medium. All the seven prepared media were sterilized by
91 autoclaving at 1.1 kg/cm² pressure (121⁰C) for 20 minutes. The test media were poured to
92 Petri plates and culture tubes then inoculated with culture of *Pleurotus* spp. under aseptic
93 conditions. The plates (90 mm @ 20 ml/plate) were inoculated with culture of *Pleurotus* spp.
94 centrally and incubated at 27±1°C. Radial growth and growth rate were determined at each 48
95 hrs till the colony covered the full plate.

96 **Statistical Analysis**

97 The suitable statistical design (CRD) was applied and the data thus obtained were analysed
98 statistically. Analysis of variance (ANOVA) technique and critical difference (CD) was
99 calculated at five per cent level of significance for comparison with other treatment.

100

101 **Result and Discussion**

102 This experiment was conducted for the study of effect of different cereal grains
103 extract on mycelial growth of *P. sapidus* and *P. flabellatus in-vitro* condition. In the
104 experiment six different types of cereals extract media viz. wheat extract agar, rice extract
105 agar, barley extract agar, oat extract agar, sorghum extract agar, pearl millet extract agar were
106 used, while potato dextrose agar media was use as control with four replications. The
107 observations of mycelial growth were recorded on 3rd, 6th and 9th days after inoculation as
108 shown in Table-.

109 On 3rd day, maximum radial growth (19.75 mm) of *P. sapidus* was recorded in barley
110 extract agar followed by oat extract agar (17.00 mm) and minimum radial growth (11.25 mm)
111 in potato dextrose agar. While in case of *P. flabellatus* maximum radial growth (29.00 mm)
112 was recorded in barley extract agar followed by oat extract agar (28.50 mm) and minimum
113 radial growth (20.75 mm) was observed in potato dextrose agar.

114 On 6th day in case of *P. sapidus* maximum radial growth (59.00 mm) was recorded in
115 barley extract agar and statically similar with oat extract agar followed by pearl millet extract
116 agar (57.75 mm). Minimum radial growth (49.50 mm) was recorded in potato dextrose agar
117 which was statistically lower than all treatment. While in case of *P. flabellatus* maximum
118 radial growth (72.50 mm) was recorded in barley extract agar followed by oat extract agar
119 (65.50 mm) which was significantly higher than all treatments. Minimum radial growth
120 (56.00 mm) was recorded in potato dextrose agar (control).

121 On 9th day in case *P. sapidus* maximum radial growth (90.00 mm) was recorded in
122 barley extract agar followed by oat extract agar (88.00 mm), which was significantly higher
123 than all treatments. Minimum radial growth (76.50 mm) was recorded in potato dextrose
124 agar. While in case of *P. flabellatus* maximum radial growth (90.00 mm) was recorded in

125 barley extract agar followed by oat extract agar (87.75 mm). Minimum radial growth (75.50
126 mm) was recorded in potato dextrose agar (control).

127 On 9th day, growth rate (mm/day) was recorded in *P. sapidus* and *P. flabellatus*.
128 Maximum growth rate (10.00 mm/day) of *P. sapidus* was recorded in barley extract agar
129 followed by oat extract agar (9.77 mm/day) and minimum growth rate (8.50 mm/day) was
130 recorded in potato dextrose agar. While in case of *P. flabellatus* maximum growth rate (10.00
131 mm/day) was recorded in barley extract agar followed by oat extract agar (9.75 mm/day) and
132 minimum growth rate (8.38 mm/day) was recorded in potato dextrose agar which was
133 significantly lower than all other treatments.

134 The results were in accordance with the findings of Hussain and Hussain, (2004) who
135 reported that *Pleurotus* spp. showed fastest growth of mycelium on potato dextrose agar
136 among different media used. Baliyan (2008) studied the mycelial growth of *Pleurotus* spp.
137 (*i.e.* *P. florida*, *P. flabellatus*, *P. sajor-caju*, *P. fossulatus* and *P. sapidus*) rates which were
138 higher on MEA (Malt Extract agar) medium than on PDA or WSEA. Zubair (2012) also
139 observed maximum radial growth (9.00 cm) of *P. sapidus* in potato dextrose agar medium.
140 Bhadana (2014) also reported maximum radial growth was found in oat extract agar medium
141 and potato dextrose agar medium and pearl millet extract agar medium of *P. djamore*, *P.*
142 *florida*, *P. eryngii* and *P. flabellatus* respectively. Yadav (2014) radial growth of *P.*
143 *flabellatus* was found maximum in barley extract agar followed by oat agar medium and
144 minimum radial growth recoded in potato dextrose agar medium. Sardar *et al.*, (2015) also
145 reported the effects of various growth conditions on growth and development of *Pleurotus*
146 species six different *Pleurotus* strains were cultured on different agar media *viz.* PDA (Potato
147 dextrose agar), MEA (Malt extract agar) and WEA (Wheat extract agar). Among these media
148 Potato dextrose agar medium (PDA) was found to be the best medium than malt extract agar
149 (MEA) and wheat extract agar (WEA) for the growth of mycelium of all *Pleurotus* species.

150 **Dry mycelial weight of *Pleurotus* spp.**

151 This experiment was conducted for the study of dry mycelial weight of *P. sapidus* and
152 *P. flabellatus in-vitro* condition. In the experiment seven different types of broth media *viz.*
153 wheat extract broth, rice extract broth, barley extract broth, oat extract broth, sorghum extract
154 broth, pearl millet extract broth and potato dextrose broth were taken with four replications as
155 shown in Table-2.

156 In case of *P. sapidus* maximum dry mycelium weight (7.98 mg/100ml) was observed
157 in barley extract broth significantly higher than all treatments followed by oat extract broth
158 (6.60 mg/100ml). Minimum dry weight of mycelium (5.06 m/100ml) was observed in potato
159 dextrose broth. While in case of *P. flabellatus* maximum dry weight (8.35 mg/100ml) was
160 observed in barley extract broth significantly higher than all treatments followed by oat
161 extract broth (7.58 mg/100ml). Minimum dry weight (5.26 mg/100ml)) was observed in
162 potato dextrose broth.

163 Dry matter growth rate (mg/day) of *P. sapidus*, maximum dried mycelial growth rate
164 (0.53 mg/day) was observed in barley extract broth followed by oat extract broth (0.44
165 mg/day). The minimum dried mycelial growth rate (0.33 mg/day) was observed in potato
166 dextrose broth. While in case of *P. flabellatus* maximum dried mycelial growth rate (0.55
167 mg/day) was observed in barley extract broth followed by oat extract broth (0.50 mg/day).
168 The minimum dried mycelial growth rate (0.35 mg/day). The results were in accordance with

169 the findings of Potato Dextrose Broth has been reported to be supporting maximum mycelial
 170 growth by earlier workers Suharban and Nair (1991). Kumar (2015) also revealed that
 171 maximum radial growth was recorded on pigeon pea extract agar medium (90.00 mm) and
 172 minimum radial growth was found in control (69.50 mm) in *P. flabellatus*. Maximum radial
 173 growth rate was observed in pigeon pea extract agar medium (11.25 mm/day) in *P.*
 174 *flabellatus*. Maximum dried mycelial weight was in pigeon pea extract broth medium (5.86
 175 mg/50ml) in *P. flabellatus*.

S. No	Media	Radial Growth (mm)						9 th days Growth rate (mm/day)	
		3 rd day		6 th day		9 th day		<i>P. sapidus</i>	<i>P. flabellatus</i>
		<i>P. sapidus</i>	<i>P. flabellatus</i>	<i>P. sapidus</i>	<i>P. flabellatus</i>	<i>P. sapidus</i>	<i>P. flabellatus</i>		
1.	Wheat Extract media	11.50	23.50	50.50	59.50	80.50	80.00	8.94	8.88
2.	Rice Extract media	12.75	24.50	51.00	61.00	81.25	82.25	9.02	9.13
3.	Barley Extract media	19.75	29.00	59.00	72.50	90.00	90.00	10	10
4.	Oat Extract media	17.00	28.50	59.00	65.50	88.00	87.75	9.77	9.75
5.	Sorghum Extract media	15.75	26.25	56.50	60.25	83.75	84.25	9.30	9.36
6.	Pearl Millet Extract media	16.00	27.00	57.75	63.25	85.00	87.00	9.44	9.66

176 **Table-01: Effect of different cereals grain extracts media on mycelial growth of**
 177 ***Pleurotus* spp. (*P. sapidus* and *flabellatus*).**

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7.	Potato Dextrose media (Control)	11.25	20.75	49.50	56.00	76.50	75.50	8.50	8.38
CD at 5%		3.06	3.00	4.57	3.54	3.09	3.58	-	-
SE(m)		1.03	1.01	1.54	1.19	1.04	1.21	-	-

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180 **Table-02: Effect of different cereals grain extracts broth media on dry mycelial weight**

181 **of *Pleurotus* spp.**

S. No.	Broth Media	<i>P. sapidus</i>		<i>P. flabellatus</i>	
		Dry matter weight (mg/100ml)	Dry matter growth rate (mg/day)	Dry matter weight (mg/100ml)	Dry matter growth rate (mg/day)
1.	Wheat Extract broth media	5.76	0.38	6.74	0.44
2.	Rice Extract broth media	5.88	0.39	6.80	0.45
3.	Barley Extract broth media	7.98	0.53	8.35	0.55
4.	Oat Extract broth media	6.60	0.44	7.58	0.50
5.	Sorghum Extract broth media	5.90	0.39	7.20	0.48
6.	Pearl Millet Extract broth media	6.41	0.42	7.33	0.48
7.	Potato Dextrose broth media (Control)	5.06	0.33	5.26	0.35
CD at 5%		0.42	-	0.33	-
SE(m)		0.14	-	0.11	-

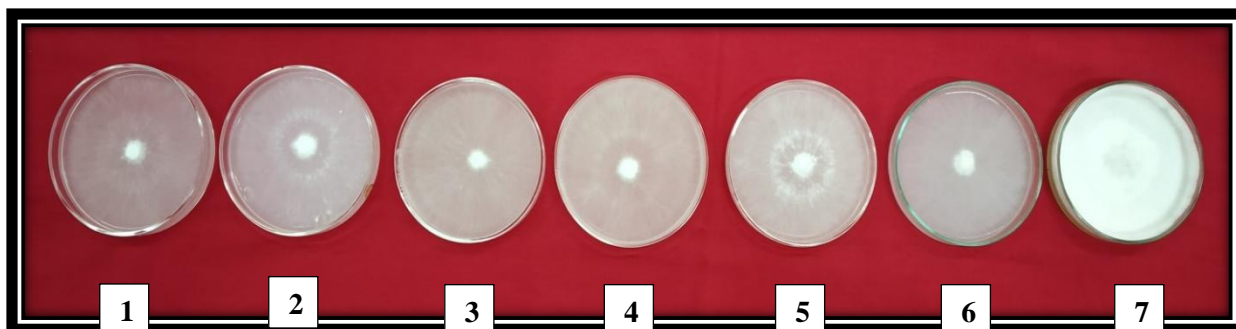
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183 **Conclusion:** In this article effect of grains was observed more or less effect on mycelial
184 growth against *Pleurotus* spp. Radial growth was observed in Barley extract media.
185 Maximum dry mycelium weight (7.98 mg/100ml & 8.35 mg/100ml) of *P. sapidus* and *P.*
186 *flabellatus* was observed in barley extract broth respectively. This might enhance the
187 mushroom production in the coming future.

188 **Acknowledgement:**

189 The authors are thankful to the Department of Plant Pathology, Sardar Vallabhbhai Patel
190 University of Agriculture & Technology, Meerut- 250110 for providing necessary facilities
191 and the financial grant for conducting the trial.

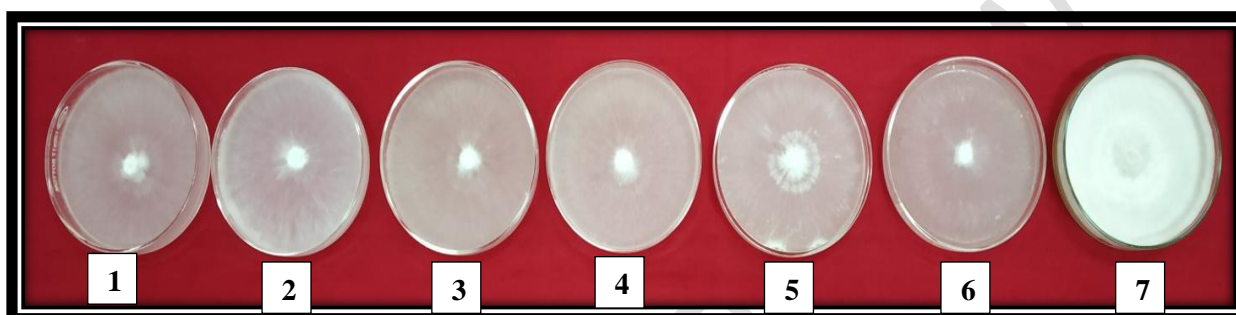
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Fig 1 Pleurotus sapidus



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Fig 2 Pleurotus flabellatus

Plate-1: Effect of different cereal grains extract media on radial growth of *Pleurotus* species.

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1. Wheat Extract media 2. Rice Extract media 3. Barley Extract media 4. Oat Extract media 5. Sorghum Extract media 6. Pearl Millet Extract media 7. PDA media (Control)

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