

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE

DEHYDRATION OF OYSTER MUSHROOM

INTRODUCTION

Dehydration aids in extended preservation of the oyster mushrooms. This serves to avoid the wastage that may occur due to non-selling of the fresh produce. The dried product resulting by 85% of the moisture content saves the transportation cost. The product is packed either in suitable gauge laminated pouches and sealed and stored over a period of six months.

The harvested mushrooms at the right maturity stage is washed, size, graded and prepared by suitable methods of trimming. The prepared material is steam blanched and dehydrated in cross flow driers at optimum temperature conditions to reduce the moisture content to the desired level of below 5% in the dried product. 100 Kg of mushroom will yield 8-9 Kg of dried product. The dried product is either bulk packed or unit packed as per the demand from the buyers.

COMMERCIAL APPLICATION

There is a definite export market and the realization could be double the cost of production of the dehydrated product. The application of the dehydrated mushroom is in the following area:

- Making instant soups, sauces and curry mixes
- For making health foods
- As a food flavouring in noodles and pasta products

PRODUCTION CAPACITY (estimate)

Project cost for a suggested unit: 300 Kg fresh mushrooms processing per day and 300 days per year

Land and Building	Rs. 3.04 Lakhs
Equipment	Rs. 2.30 Lakhs
Working capital	Rs. 1.50 Lakhs

Note: CFTRI does not guarantee the performance of the machine. Indenter may kindly confirm the performance, etc., from the fabricator of the machine, before a decision is taken to purchase the same.