

*Chatraka:
The Mushroom
Haven*

Mushroom Cultivation Facility





Department of Botany

Maitreyi College

NAAC A ++ Accredited College



CHATRAKA : THE MUSHROOM HAVEN

Mushroom Cultivation Facility

Mushroom cultivation is one of the most significant agribusinesses in the world. It is also very profitable as it can be started with a low investment and small space. Mushroom cultivation is an up and coming source of alternative income for many agripreneurs in India. The US, China, Italy and the Netherlands are the top producers of mushrooms in the world. Uttar Pradesh, Tripura and Kerala are the top mushroom growing states in India.

GOALS FOR PRODUCTION AND SKILL DEVELOPMENT:

- Development of small-scale mushroom cultivation facility
- Cultivation of EXOTIC MUSHROOMS: Oyster, King Oyster, Shitakee, Enoki Mushrooms
- Application of knowledge and creation of certificate courses for students (Summer Training Programs).
- Establishment of students as entrepreneurs.
- Implementation and strategy building for marketing and post-harvest technology.
- To provide hands-on courses to students on various aspects of Mushroom Culture and Technology, spawn labs and post-harvest technologies

Established in July, 2023 via a Summer Training Program, the Mushroom Cultivation Facility is a Skill Center to support SEC courses, Mushroom Culture and Technology - I and II, and additionally, run a skill-centric start-up. The primary goal is to train young women and impart to them the skill of mushroom cultivation. We are moving ahead with the vision to facilitate the skill environment of the country, by specialized skilling in the major sector of agriculture and allied sciences.

THE TEAM



Our team consists of faculty as well as young, budding women entrepreneurs-in-making driven by the wonders of mushroom cultivation



Dr. Pooja Baweja



Dr. Sarita Kumari



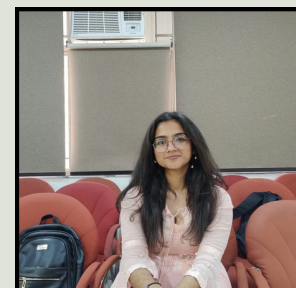
Dr. Mansi Gogna



Ms. Neha



Ms. Vidhi Mishra



Ms. Bhavya



Ms. Sweta



Ms. Jaspreet





Department of Botany Maitreyi College University of Delhi



Button Mushroom



organizes
*One-Month Summer Training Program
of Mentees on
Mushroom Cultivation*

July 28, 2023 - August 29, 2023

Hands- on Training on:

- Composting Methods
- Preparation of Planting Material
- Spawning of Mushroom
- Casing
- Inoculation
- Maintenance of Growth Parameters



White Oyster Mushroom



Mentees: Neha Singh (B.Sc. Botany Hons., III year),

Bhavya Sharma, Vidhi Mishra, Sweta, Jaspreet (B.Sc. Botany Hons., II Year)

Patron:

Prof. Hartima Chopra
(Offg. Principal)

Coordinator & Convener:

Dr. Pooja Baweja
Department of Botany
(Teacher-in-charge)

Resource Persons:

Dr. Atika Chandra Dr. Pooja Baweja
Dr. Sarita Kumari Dr. Mansi Gogna



Department of Botany
Maitreyi College
NAAC A++ Accredited College
University of Delhi



White Oyster Mushroom/ Dhingri:
Pleurotus ostreatus

**Mushroom
Cultivation
Facility**

For placing orders, write to us @
botanyevents@maitreyi.du.ac.in

The Era of Mushrooms!

BUY NOW

Fresh Oyster Mushrooms

Shelf Life: 5-7 days



Price: ₹ 75/ 75 g

Price: ₹ 100/ 100 g

**MUCH CHEAPER
THAN MARKET PRICE!!**

**MARKET PRICE:
₹ 150/ 100 GRAMS**

**-100 % CHEMICAL-FREE,
EXOTIC MUSHROOMS!!**

-VITAMIN-D RESERVOIRS

**-ONE OF THE TOP 10 COSTLIEST
MUSHROOMS IN THE WORLD!**



**Dried
Oyster Mushrooms**

Shelf Life: upto 1 year

Health Benefits of White Oyster Mushroom

Anti - cancerous (Breast and Colon Cancer)

Immune Support System

Regulates Blood Pressure

Reduces Bad Cholesterol

Increases Bone Density

Anti- Arthritis and Osteoporosis



For queries, Contact:

Mr. Pankaj (9013823792)

PAUSE 'n' SNACK!

CHATRAKA : THE MUSHROOM HAVEN

Mushroom Cultivation Facility

GLIMPSE INTO OUR MUSHROOM WORLD!



Department of Botany
Maitreyi College
University of Delhi
organizes
One-Month Summer Training Program
of Mentees on
Mushroom Cultivation
July 28, 2023 - August 29, 2023

Hands-on Training on:
-Composting Methods
-Preparation of Planting Material
-Spawning of Mushroom
-Casting
-Inoculation
-Maintenance of Growth Parameters

Button Mushroom

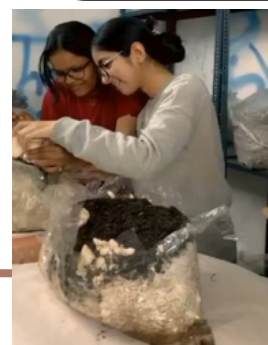
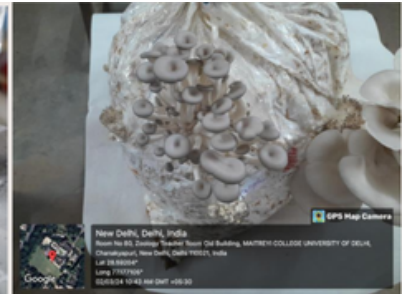
White Oyster Mushroom

Mentees: Neha Singh (B.Sc. Botany Hons., III year),
Bhavya Sharma, Vidhi Mishra, Sweeta, Jaspreet (B.Sc. Botany Hons., II Year)

Patron: Prof. Harima Chopra (Offg. Principal)

Coordinator & Convener: Dr. Pooja Boseja
Department of Botany
(Teacher-in-charge)

Resource Persons: Dr. Anika Chandra, Dr. Pooja Boseja, Dr. Sarita Kumari, Dr. Mansi Gogna



Number of students benefitted
through the course: 88
2023-24: 72
Summer Training Program: 5
Start-up: 5
Annual Research Project: 6



