

Growth and Nutritional Properties of Pleurotus Sajor-caju Cultivated on Sawdust of an Exotic and Indigenous Tree Species

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Abstract

Pleurotus Sajor-caju was cultivated on the sawdust of Ceiba pentandra and Gmelina arborea with the aim of comparing the nutritional values of the mushrooms cultivated. The sawdust substrates were inoculated with mushroom spawn and the analysis of the nutritional value was carried out using the AOAC 2005 method . The result showed that the pleurotus Sajor-caju grown on the sawdust substrates of Ceiba pentandra has 23.36% protein, 70.42% fat, 3.58% crude fibre, 9.12% nitrogen, 57.02% moisture content, 59.99% organic matter and 29.98% nitrogen. While the mushroom grown on Gmelina arborea has 23.43% protein, 65.06%fat, 2.73% crude fiber, 9.15% nitrogen, 67.76% moisture content, 65.84% organic matter and 24.13% nitrogen. The result indicated that there was no significant difference in the nutritional values of Pleurotus Sajor-caju grown on the sawdust from the selected species. Also, ceiba pentandra supports the growth of pleurotus Sajor-caju more than Gmelina arborea when the total number of days it took both substrates to ramified and emerge spores.

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