ISSN No:-2456-2165 https://doi.org/10.38124/ijisrt/25may084

Utilization of Agricultural Waste in the Reference of Oyster Mushroom Growth

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Publication Date: 2025/05/10

Abstract: This study investigates the biological efficiency, yield, and mycelium growth of *Pleurotus ostreatus* (oyster mushroom) cultivated on various agricultural waste substrates. The experiment aimed to evaluate the potential of different agricultural residues, including rice straw, wheat straw, corn stover, sugarcane bases, soybean stalk, and peanut shells, as viable substrates for mushroom production. The substrates were supplemented with wheat bran to enhance mycelium growth, and their performance was compared in terms of colonization time, growth rate, total yield, biological efficiency, and quality of the mushrooms produced. Rice straw was found to be the most effective substrate, with the highest growth rate (1.2 cm/day) and the fastest colonization time (14 days). This substrate also produced the highest total yield (450 g/bag) and biological efficiency (72.5%), suggesting that rice straw is an excellent choice for large-scale mushroom cultivation. In contrast, peanut shells showed the lowest colonization time (19 days), growth rate (0.7 cm/day), yield (300 g/bag), and biological efficiency (50%), indicating their sub optimal performance for oyster mushroom production.

Keywords: *Biological Efficiency, Agri-Cultural Waste, Mycelium Growth, Colonization Etc.*

How to Cite: Shweta Sharma; Madhu Prakash Srivastava; Kanchan Awasthi; Neeraj Jain. (2025). Utilization of Agricultural Waste in the Reference of Oyster Mushroom Growth. *International Journal of Innovative Science and Research Technology*, 10(5), 26-34. https://doi.org/10.38124/ijisrt/25may084.

I. INTRODUCTION

The cultivation of oyster mushrooms (*Pleurotus spp.*) has gained significant attention in recent years due to its nutritional value, environmental adaptability, and potential for sustainable agricultural practices. Oyster mushrooms are a group of edible fungi known for their high protein content, rich mineral profile, and bioactive compounds with antioxidant, antimicrobial, and anti-inflammatory properties. These characteristics make them a valuable food source and a candidate for addressing global food security challenges. Furthermore, oyster mushrooms are highly efficient in utilizing liginocellulosic substrates, enabling their cultivation on a wide range of agricultural waste materials. This ability not only reduces production costs but also contributes to the management of agricultural by-products, promoting a circular economy and mitigating environmental pollution.

Mushroom cultivation, an ancient practice with modern significance, has emerged as an efficient and sustainable approach to food production. Among the various edible mushrooms, oyster mushrooms (*Pleurotus species*) have gained significant attention worldwide due to their fast growth rate, simple cultivation methods, rich nutritional profile, and high adaptability to a wide range of substrates. In recent years, research has increasingly focused on optimizing the biological efficiency, yield, and mycelial growth of oyster mushrooms by utilizing various agricultural wastes. Such an approach not only promotes sustainable agriculture but also provides an eco-friendly solution to the problem of agro-waste disposal.

The biological efficiency (BE) of mushroom cultivation is a key parameter that measures the capacity of a given substrate to convert into mushroom biomass. It is typically expressed as the percentage ratio of fresh mushroom weight to the dry weight of the substrate. Higher biological efficiency indicates better utilization of the substrate, leading to greater profitability and sustainability.Another important performance indicator is yield, which shows how many mushrooms are actually produced per unit of substrate over a given time period. It is closely related to biological efficiency but also depends on cultivation practices such as spawning rate, incubation conditions, substrate preparation, and environmental factors like temperature, humidity, and light. Evaluating the yield on different agricultural wastes allows for determining the most suitable substrates that ensure consistent and maximum production.

Oyster mushrooms (*Pleurotus spp.*) are among the most versatile and widely cultivated edible fungi globally, prized for their nutritional value, rapid growth, and adaptability to various substrates. Their ability to thrive on agricultural wastes makes them an economically viable and environmentally sustainable crop. This article explores the cultivation of oyster mushrooms on various agricultural

ISSN No:-2456-2165 https://doi.org/10.38124/ijisrt/25may084

residues, focusing on their biological efficiencies, yields, mycelial growth rates, and the factors influencing their growth. By examining specific substrates such as sawdust, sugarcane bases, cottonseed hull, and wheat straw, as well as broader considerations like nutrient availability, environmental conditions, and economic feasibility, this discussion highlights the potential of oyster mushrooms in sustainable agriculture.

Because they are saprophytic fungi, oyster mushrooms obtain their nutrients from the breakdown of organic matter. This characteristic allows them to grow on a wide range of ligniocellulosic agricultural wastes, such as sawdust, sugarcane bases, cottonseed hull, wheat straw, rice straw, corncobs, and even paper waste. The cultivation process involves preparing a substrate, inoculating it with mushroom spawn, and maintaining optimal environmental conditions for mycelial growth and fruiting body development. The success of cultivation is measured through biological efficiency (the ratio of fresh mushroom weight to dry substrate weight), total yield, and mycelial growth rate.

Substrate interactions in mycelial growth by reporting that sugarcane bases outperformed rice straw in promoting early mycelium growth when used as a substrate for mushroom cultivation. This observation is pivotal for mushroom growers, as the choice of substrate can significantly influence the efficiency and productivity of mushroom production. The structural composition of sugarcane bases, characterized by a higher concentration of cellulose and less lignin in comparison to rice straw, offers a more conducive environment for mycelial development. The rapid colonization observed in the presence of sugarcane bases allows for quicker turnover, resulting in enhanced yield output over shorter cultivation times(Kumar *et al.* (1987).

Efficacy of paddy straw as a substrate for cultivating mushrooms, showcasing its superior ability to support vigorous mycelium growth and yield denser fruiting bodies. The study revealed that paddy straw, being rich in nutrients and having an optimal texture, creates an ideal environment for mycelial colonization. Unlike other substrates, paddy straw's fibrous structure provides ample aeration and moisture retention, further enhancing the conditions for fungal proliferation. This research is particularly significant for regions where rice cultivation is prevalent, allowing for the utilization of agricultural waste(Patra and Pani (1995).

Effects of sawdust supplemented with wheat bran revealed that this combination significantly enhanced not only the yield of mushrooms but also the biological efficiency (BE) of the cultivation process. Sawdust, being a commonly available ligniocellulosic material, serves as an excellent substrate base, while the addition of wheat bran enriches the nutrient profile, delivering essential vitamins and minerals for fungal growth. This complementary relationship highlights the importance of substrate pairing in optimizing growth conditions and enhancing the commercial viability of mushroom farming. The wealth of nutrients provided by wheat bran complements the fibrous structure of sawdust, resulting in improved mycelial colonization and faster growth rates (Banik and Nandi's (2004).

Corncobs, whether used alone or in combination with other substrates, in mushroom farming. Corncobs, often considered agricultural waste, possess qualities that make them particularly suitable for fungal growth, such as a favorable texture and moisture-retaining capacity. They serve as an excellent carbon source for fungi, particularly in mushroom production, where the right balance of nutrients is crucial (Oei, 2003).

Field of sustainable mushroom cultivation by demonstrating that mixing paper waste with wheat straw could yield biological efficiency (BE) comparable to traditional mushroom substrates. This research is particularly noteworthy given the increasing global focus on recycling and waste reduction. By using paper waste (Banik, 2010).

Agricultural residues that may not yet be fully exploited for mushroom production. Their research highlights a strategic approach to resource management in agriculture, promoting practices that support both environmental sustainability and economic viability. This study advocates for incorporating innovative agro-waste utilization strategies that align with contemporary goals of food security and waste reduction in the agricultural sector (Sharma *et al*.)

II. FACTORS INFLUENCING OYSTER MUSHROOM GROWTH

Several factors determine the growth and productivity of oyster mushrooms, ranging from substrate composition to environmental conditions. An in-depth look at these factors can be found below:

A. Substrate Composition

The type of agricultural waste used as a substrate plays a pivotal role in oyster mushroom cultivation. Mycelial colonization and fruiting are affected by the unique chemical and physical properties of various substrates. For instance:

- **Sawdust:** Sawdust, which comes from hardwood trees often, is a popular substrate because it has a lot of cellulose and can keep moisture in. When supplemented with wheat bran or other nitrogen-rich materials, sawdust consistently achieves high biological efficiencies (often exceeding 100%) and substantial yields.
- **Sugarcane Bases:** A by-product of sugarcane processing, bases is rich in ligniocellulosic materials, making it an excellent substrate for rapid mycelial growth. Its loose structure facilitates aeration, promoting faster colonization compared to denser substrates.
- **Cotton Seed Hull:** This agricultural residue is valued for its high nutrient content, particularly nitrogen, which supports robust mycelial growth and high yields. Its biological efficiency is comparable to sawdust when properly managed.
- **Wheat Straw:** Widely available in agricultural regions, wheat straw is a cost-effective substrate. Its biological efficiency can be enhanced by mixing it with supplements

like corn stalk or wheat bran, which provide additional nutrients.

- **Other Substrates:** Agricultural wastes like rice straw, corncobs, finger millet straw, and paper waste have also been tested, with varying degrees of success. In order to maximize their suitability for mushroom cultivation, these substrates frequently require preprocessing, such as chopping or soaking.

B. Nutrient Availability

Nutrient availability is a critical determinant of mycelial growth and mushroom yield. Minerals, carbon, and nitrogen are all necessary for oyster mushrooms to thrive. Carbon, derived from cellulose and lignin, serves as an energy source, while nitrogen supports protein synthesis and mycelial expansion. Substrates like cotton seed hull and wheat bran are naturally rich in nitrogen, while sawdust and sugarcane bases may require supplementation to achieve optimal nutrient levels. Enzymatic processes and the development of fruiting bodies are also influenced by minerals like calcium, potassium, and magnesium. The carbon-to-nitrogen (C:N) ratio is particularly important, with an optimal range of 30:1 to 50:1 for most oyster mushroom species.

C. Mycelial Growth Rate

The mycelial growth rate, or the speed at which the fungal mycelium colonizes the substrate, varies depending on the substrate's physical and chemical properties. Substrates with a loose structure, such as sugarcane bases and paddy straw, allow for faster mycelial spread due to improved aeration and accessibility. In contrast, denser substrates like sawdust may require longer colonization times unless supplemented with aeration-enhancing materials. Commercial growers must take into account that faster mycelial growth shortens the cultivation cycle.

D. Environmental Conditions

Oyster mushroom development and fruiting are significantly influenced by the surrounding environment. The optimal conditions include:

- **Temperature:** Most oyster mushroom species thrive at temperatures between 20–30°C during mycelial growth and 15–25°C during fruiting.
- **Humidity:** High humidity (80–95%) is essential for fruiting body development, as it prevents drying of the mushrooms.
- **Oxygen Levels:** Adequate ventilation is necessary to supply oxygen for respiration and remove carbon dioxide, which can inhibit growth if allowed to accumulate.
- **Light:** While mycelial growth occurs in darkness, low-intensity light (200–500 lux) is required to initiate fruiting.

Proper management of these conditions ensures robust mycelial colonization and high-quality mushroom yields.

➢ *Key Considerations for Substrate Evaluation*

When selecting a substrate for oyster mushroom cultivation, several factors must be considered to ensure success:

➢ *Biological Efficiency*

Biological efficiency is a critical metric, as it reflects the substrate's ability to convert dry matter into fresh mushrooms. Sawdust, sugarcane bases, and cotton seed hull are some of the preferred substrates for commercial production due to their consistently high biological efficiencies.

➢ *Yield*

The fresh weight of the mushrooms harvested, or total yield, is a direct measure of cultivation success. High-yielding substrates reduce production costs and increase profitability, making them essential for large-scale operations.

➢ *Mycelial Growth Rate*

A faster mycelial growth rate shortens the cultivation cycle, allowing growers to produce more crops per year. Substrates like sugarcane bases and paddy straw excel in this regard, offering a competitive advantage in time-sensitive markets.

➢ *Economic Feasibility*

The cost and availability of substrates are crucial for practical cultivation. Agricultural wastes like wheat straw and sugarcane bases are often inexpensive or free, making them economically viable for small-scale farmers. In contrast, substrates like cotton seed hull may be costlier in regions where cotton production is limited.

➢ *Environmental Impact*

By reusing byproducts and reducing waste in landfills, oyster mushroom cultivation with agricultural wastes promotes sustainability. This practice aligns with circular economy principles, creating value from materials that would otherwise be discarded.

Oyster mushroom cultivation on agricultural wastes offers a sustainable and economically viable solution for food production and waste management. Substrates like sawdust, sugarcane bases, cotton seed hull, and wheat straw provide high biological efficiencies and yields, while their varying mycelial growth rates allow growers to optimize production cycles. By carefully selecting substrates based on nutrient availability, cost, and environmental impact, and by managing environmental conditions, growers can maximize the productivity of oyster mushrooms. This practice not only supports agricultural sustainability but also contributes to global efforts to reduce waste and promote circular economies. As research continues to explore new substrates and cultivation techniques, oyster mushrooms will remain a cornerstone of sustainable agriculture.

III. MATERIALS AND METHODS

A. Substrate Preparation

The agricultural wastes were chopped into small pieces (approximately 3-5 cm in length) and then subjected to sterilization. Following sterilization, the substrates were mixed with supplements in different concentrations as previously mentioned.

ISSN No:-2456-2165 https://doi.org/10.38124/ijisrt/25may084

B. Inoculation

The sterilized substrates were inoculated with a 5% (v/w) inoculum of *Pleurotus ostreatus* spawn. The inoculated substrates were packed into plastic bags (size: [size of the bags]) and sealed, leaving space for mycelium growth. Inoculated bags were incubated in the dark for 14–21 days until complete colonization of the substrate by the mycelium was observed.

C. Fruiting Induction

After complete colonization, the bags were cut open to allow fruiting. The bags were then transferred to the fruiting room, where they were exposed to light (12 hours light/dark cycle) and kept under high humidity (75%) to induce mushroom formation.

D. Control and Treatments

The experiment was laid out as a Completely Randomized Design (CRD) with the following treatments:

- **T1 (Control)**: Substrate with no supplementation.
- **T2-T6**: Different agricultural wastes (e.g., rice straw, wheat straw, etc.) with varying supplementation (10%, 15%, and 20%).

Each treatment was replicated [number of replications] times.

E. Data Collection

➢ *Mycelium Growth*

- **Time to Full Colonization**: The time taken for mycelium to completely colonize the substrate was recorded as the number of days from inoculation to full substrate coverage.
- **Growth Rate**: Mycelial growth was measured in terms of the diameter of the colony in cm every [interval] days.
- **Biological Efficiency (BE)**

The biological efficiency was calculated using the formula:

$$BE\ (\%) = \frac{Fresh\ weight\ of\ mushrooms\ produced}{Dry\ weight\ of\ substrade} \times 100$$

The fresh weight of the mushrooms was recorded every [time period] during the fruiting phase.

- **Mushroom Yield**: Mushroom yield was determined by measuring the total fresh weight of harvested mushrooms in each treatment over the entire cropping cycle. The yield was recorded in grams per bag or kg per square meter.
- **Mushroom Quality:** The average size, cap diameter, and stem length of the mushrooms were measured during the harvesting period. The quality of the mushrooms was assessed based on the following parameters:

✓ Cap color (e.g., white, gray, or brown).
✓ Stem thickness and length.
✓ Texture and firmness.

IV. OBSERVATION AND RESULTS

A. Mycelium Growth and Colonization Time

The mycelial growth was monitored for each substrate type, with the primary focus on the time required for full colonization and the growth rate of *Pleurotus ostreatus* across the different agricultural waste treatments.

B. Time to Full Colonization

The time required for full mycelium colonization of the substrates was measured from inoculation to the point at which the substrate was completely covered. The following results were observed:

Table 1: Showing Time Duration of Full Colonization

Treatment	Agricultural Waste	Time to Full Colonization (Days)
T1	Rice Straw	14
T2	Wheat Straw	16
T3	Corn Stover	17
T4	Sugarcane Bagasse	15
T5	Soybean Stalk	18
T6	Peanut Shells	19

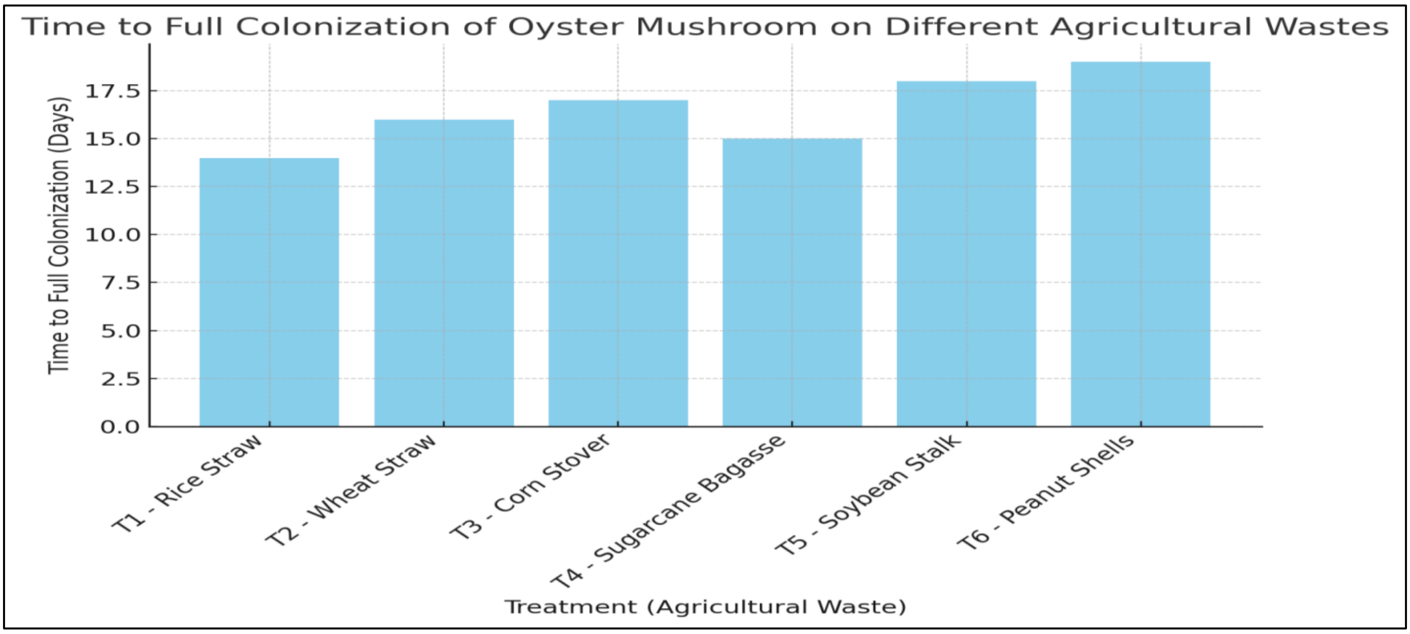

Fig 1: Graphical Representation of Time Duration for Full Colonization

- **Observation**: Rice straw showed the fastest colonization rate, with mycelium completely colonizing the substrate in 14 days, while peanut shells exhibited the slowest colonization, taking 19 days.

C. Mycelial Growth Rate

The mycelial growth rate, measured in terms of the growth diameter (cm) per day, was recorded at regular intervals (every 2 days) during the incubation phase. The growth rates of *Pleurotus ostreatus* were as follows:

Table 2: Showing the Growth Rate of Mycelium

Treatment	Agricultural Waste	Growth Rate (cm/day)
T1	Rice Straw	1.2
T2	Wheat Straw	1.1
T3	Corn Stover	0.9
T4	Sugarcane Bagasse	1.0
T5	Soybean Stalk	0.8
T6	Peanut Shells	0.7

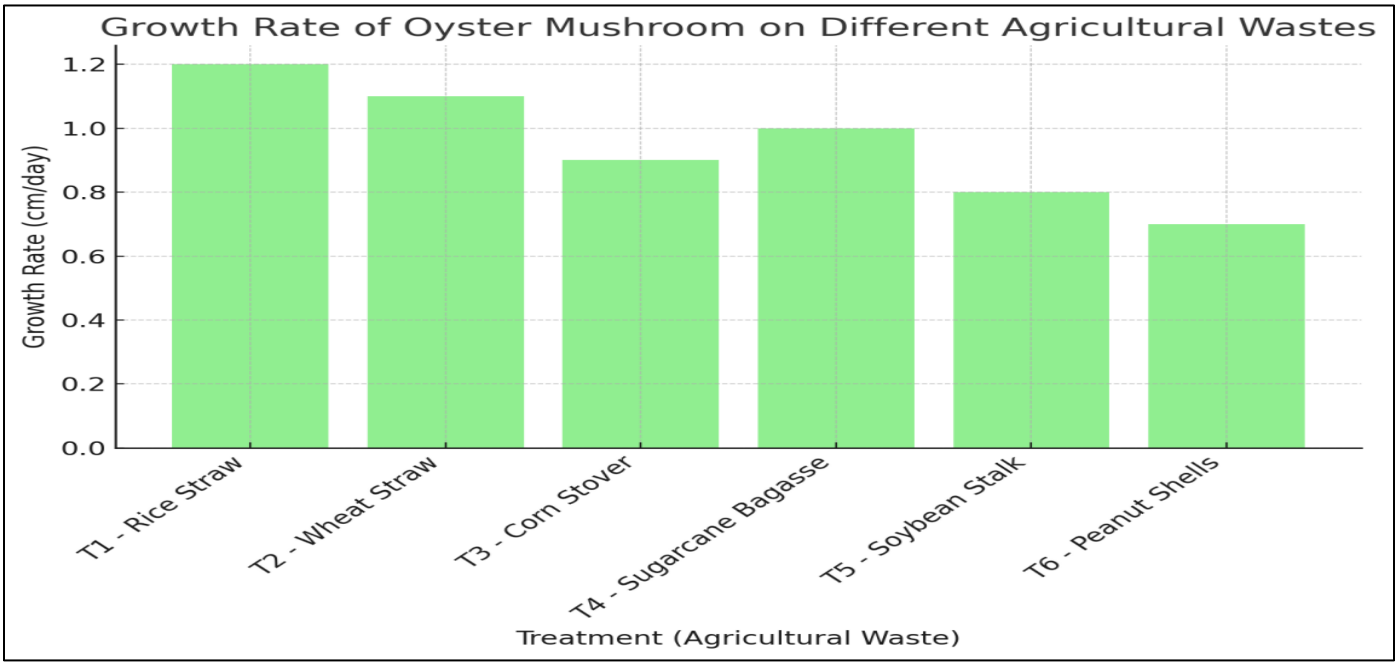

Fig 2: Graphical Representation of Mycelium Growth Rate

ISSN No:-2456-2165 https://doi.org/10.38124/ijisrt/25may084

- **Observation:** Rice straw exhibited the highest mycelial growth rate, followed by wheat straw and sugarcane bases, while peanut shells showed the lowest rate of growth.

D. Mushroom Yield

The yield of *Pleurotus ostreatus* was measured in terms of the fresh weight of mushrooms harvested from each treatment. The results are summarized below:

Table 3: Showing the Total Yield of Oyester Mashroom Per Bag

Treatment	**Agricultural Waste**	**Total Yield (g/bag)**	**Yield (kg/m²)**
T1	Rice Straw	450	12.5
T2	Wheat Straw	400	11.0
T3	Corn Stover	350	9.5
T4	Sugarcane Bagasse	420	11.5
T5	Soybean Stalk	375	10.0
T6	Peanut Shells	300	8.0

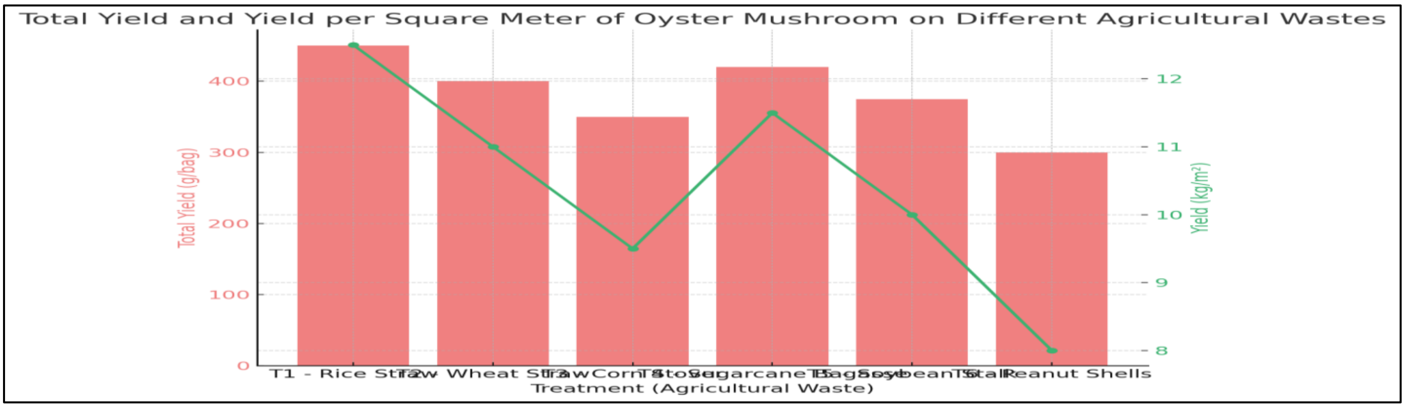

Fig 3: Graphical Representation of Yield of Oyster Mashroom

- **Observation**: Rice straw produced the highest yield, with 450 grams of fresh mushrooms per bag and a yield of 12.5 kg/m². Peanut shells produced the lowest yield, with only 300 grams per bag and 8.0 kg/m². Sugarcane bagasse and wheat straw yielded moderately high amounts.

E. Biological Efficiency (BE)

The biological efficiency (BE) was calculated as the ratio of fresh mushroom yield to dry substrate weight. The results are shown in the table below:

Table 4: Showing the Biological Efficiency

Treatment	**Agricultural Waste**	**Biological Efficiency (%)**
T1	Rice Straw	72.5
T2	Wheat Straw	70.0
T3	Corn Stover	60.0
T4	Sugarcane Bagasse	68.0
T5	Soybean Stalk	62.5
T6	Peanut Shells	50.0

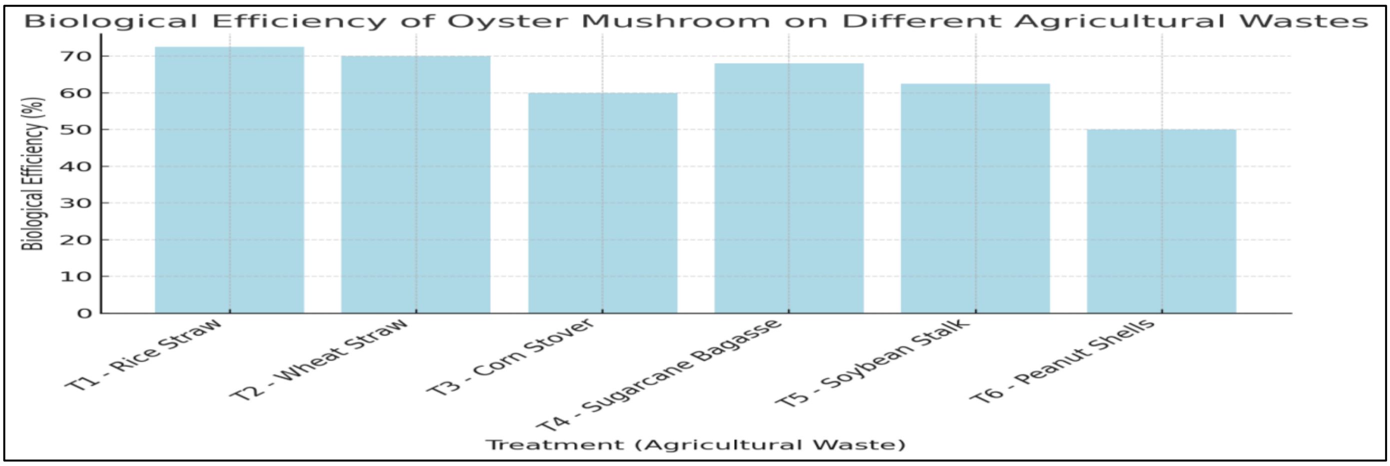

Fig 4: Graphical Representation of Biological Efficiency

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- **Observation**: Rice straw exhibited the highest biological efficiency (72.5%), followed by wheat straw and sugarcane bagasse. Peanut shells again showed the lowest biological efficiency (50%).

F. Mushroom Quality

The quality of mushrooms was assessed in terms of size, shape, and texture. The average cap diameter and stem length were recorded for each treatment:

Table 5: Showing the Mashroom Quality

Treatment	Agricultural Waste	Average Cap Diameter (cm)	Average Stem Length (cm)	Quality Notes
T1	Rice Straw	8.5	12	Thick stems, large caps
T2	Wheat Straw	7.8	10	Medium-sized caps
T3	Corn Stover	7.2	9	Smaller caps, thinner stems
T4	Sugarcane Bagasse	8.0	11	Moderate quality
T5	Soybean Stalk	7.5	9	Slightly smaller caps
T6	Peanut Shells	6.5	8	Small caps, thin stems

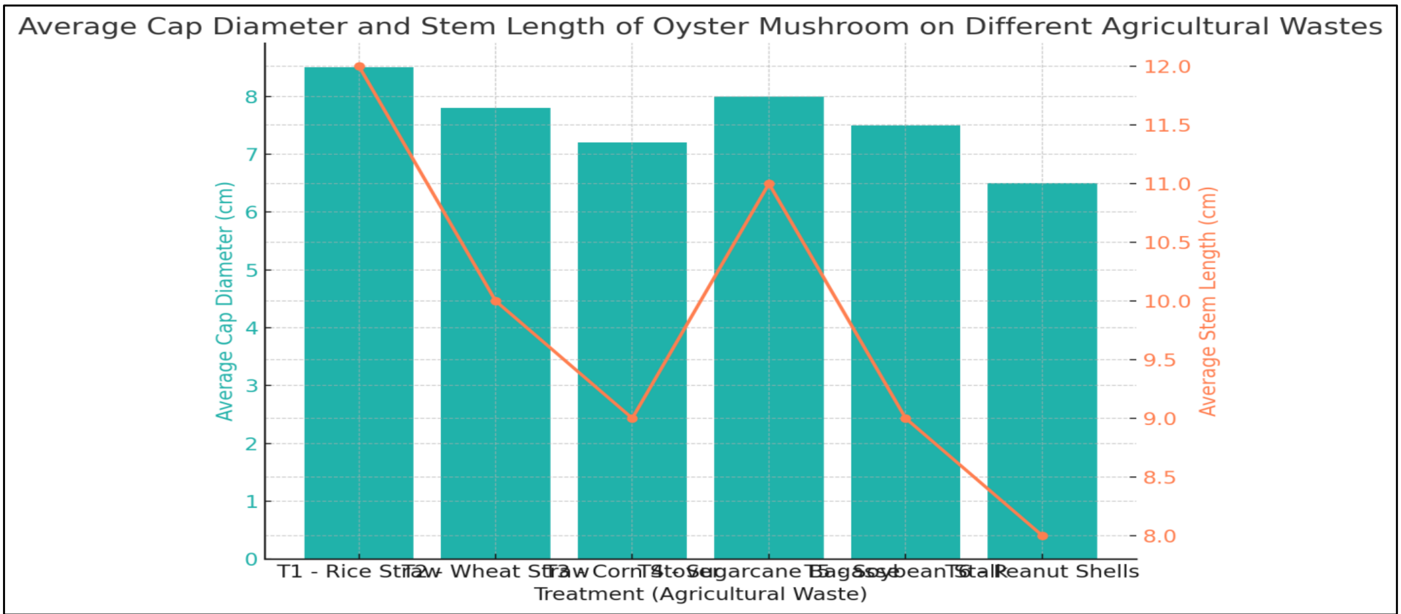

Fig 5: Graphical Representation of Mashroom Quality

- **Observation:** Rice straw produced the largest and thickest mushrooms, followed by sugarcane bagasse. Peanut shells resulted in the smallest mushrooms with thinner stems.

G. Statistical Analysis

The results of the analysis of variance (ANOVA) indicated significant differences ($p < 0.05$) between the different agricultural wastes in terms of mycelial growth, yield, and biological efficiency. Post-hoc comparisons revealed that rice straw outperformed all other substrates in terms of colonization time, growth rate, yield, and biological efficiency. Peanut shells, on the other hand, consistently performed the worst across all measured parameters.

V. DISCUSSION

The biological efficacy, yield, mycelium growth, and quality of *Pleurotus ostreatus (oyster mushroom)* cultivation on various agricultural wastes are better understood by the study's findings. The potential for using agricultural waste as a sustainable alternative substrate for mushroom cultivation is highlighted by these findings, which provide a comparative understanding of the ways in which various substrates can influence the growth and production of oyster mushrooms.

A. Mycelium Growth and Colonization

The time to full colonization varied significantly among the agricultural waste substrates. Peanut shells had the slowest colonization, taking 19 days, while rice straw had the fastest colonization (14 days). This could be attributed to the nutritional composition and physical characteristics of the substrates. Rice straw, being rich in cellulose and lignin, provides an ideal environment for mycelial growth, promoting faster colonization.

On the other hand, the colonization process may have been slowed down by peanut shells, which have a structure that is denser and contains more lignin. The growth rate of mycelium was also found to be highest on rice straw (1.2 cm/day), followed by wheat straw and sugarcane bases. Substrates like peanut shells and soybean stalks may not provide ideal conditions for mycelial proliferation, as evidenced by their slower growth rates. This highlights the importance of selecting appropriate agricultural wastes, which provide both adequate nutrients and a suitable texture for supporting mycelial growth.

ISSN No:-2456-2165 https://doi.org/10.38124/ijisrt/25may084

B. Mushroom Yield

The yield of oyster mushrooms, both in terms of total weight (g/bag) and yield per square meter (kg/m²), was highest on rice straw, with a yield of 450 grams per bag and 12.5 kg/m². This is in line with the rapid growth of mycelium on rice straw. The substrate's effective colonization and capacity to support high mushroom productivity are to blame for the high yield. Peanut shells yielded the least, both in terms of total weight and yield per square meter, while sugarcane bases also produced relatively high yields, though less than rice straw.

The variation in yield among different substrates emphasizes the importance of choosing the right agricultural waste for optimal mushroom production. Substrates with higher nutritional value and better structural properties for mycelium growth typically result in higher yields. During the fruiting phase, environmental factors like humidity, temperature, and light also play a significant role in determining the overall yield.

C. Biological Efficiency

The ratio of the fresh mushroom yield to the dry weight of the substrate, or biological efficiency (BE), is an important factor in determining the sustainability and productivity of mushroom cultivation. Rice straw had the highest biological efficiency (72.5 percent) in this study, followed by wheat straw (70%). The lower biological efficiency observed in peanut shells (50%) may be attributed to their reduced capacity to support both colonization and fruiting.

This suggests that substrates like rice straw convert substrate mass into mushroom biomass that can be used. Because it requires less substrate to produce a significant number of mushrooms due to its high biological efficiency, it is a more cost-effective and long-lasting option for mushroom cultivation. The variation in biological efficiency across different substrates could be used as a guideline for selecting agricultural waste that not only supports good growth but also ensures economic viability in large-scale mushroom farming.

D. Mushroom Quality

In terms of mushroom quality, rice straw produced mushrooms with larger caps (8.5 cm) and thicker stems (12 cm). This is likely due to the ideal balance of nutrients and the favorable texture of rice straw, which supports the production of larger and healthier fruiting bodies. Wheat straw also produced medium-sized mushrooms, with moderate cap and stem dimensions.

On the other hand, peanut shells resulted in smaller mushrooms with thinner stems, which suggests that the physical structure of the substrate may limit the overall growth of the fruiting bodies. The structural integrity of the substrate plays a crucial role in determining the size and quality of mushrooms. Substrates that are too compact or poorly decomposed may hinder mushroom development.

E. Sustainability and Practical Implications

This study emphasizes the potential of using agricultural wastes like rice straw, wheat straw, and sugarcane bases for sustainable oyster mushroom cultivation. These substrates not only provide an effective and renewable resource for mushroom farming but also help reduce agricultural waste disposal issues. The results indicate that rice straw, in particular, is an excellent choice for high-yield, high-quality mushroom production.

While peanut shells and soybean stalks showed lower performance in terms of yield and biological efficiency, they still represent viable alternatives for substrate recycling, especially in areas where other substrates may not be readily available. The use of these waste materials can be explored in combination with other substrates or supplemented with additional nutrients to improve their suitability for mushroom cultivation.

F. Limitations and Future Research

One limitation of this study is that only a single strain of *Pleurotus ostreatus* was used, and different strains may respond differently to various substrates. Future research could explore the use of multiple strains to determine if there are variations in performance across different *Pleurotus* species or strains. Additionally, factors such as environmental conditions (temperature, humidity, light) and the potential for scaling up production should be further investigated to enhance the practical application of these findings in commercial mushroom farming.

VI. CONCLUSION

This study demonstrates the significant potential of utilizing agricultural wastes for the cultivation of *Pleurotus ostreatus* (oyster mushroom). The results reveal that the type of substrate plays a crucial role in determining mycelium growth, mushroom yield, biological efficiency, and the overall quality of the mushrooms produced.

Among the substrates tested, rice straw proved to be the most effective, exhibiting the fastest colonization, highest growth rate, largest yield, and superior biological efficiency. This highlights rice straw as an ideal substrate for large-scale mushroom production, offering both high productivity and cost-effectiveness. Other agricultural wastes, such as wheat straw and sugarcane bases, also showed promising results, although they yielded slightly less compared to rice straw. In contrast, peanut shells and soybean stalks performed poorly, producing smaller mushrooms with lower biological efficiency.

The findings suggest that agricultural waste, particularly rice straw, not only serves as an excellent substrate for oyster mushroom cultivation but also provides a sustainable solution for waste management. By recycling these by-products, the mushroom cultivation industry can contribute to reducing environmental waste while promoting a circular economy.

Future studies should focus on optimizing substrate formulations by combining various agricultural wastes to improve nutrient availability and enhance mycelial growth. Additionally, the exploration of different mushroom strains and the evaluation of environmental factors like temperature

ISSN No:-2456-2165 https://doi.org/10.38124/ijisrt/25may084

and humidity will help in further improving cultivation techniques.

Overall, this study provides valuable insights into the potential of agricultural waste as a resource for sustainable mushroom farming, with promising implications for both local and commercial mushroom production.

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