

# Controlled-Environment Greenhouse



Agriculture, Fisheries and  
Conservation Department

Newsletter – December 2015

## Cultivation of Agaricus



### *From the Editor*

Locally produced edible mushrooms have long been well-received in the market. Recently, a company has converted factory units into controlled-environment chambers for the cultivation of agaricus. Utilising their own technology and experience, they maintain the mycelium source and make mycelium-filled compost bags by themselves. They also control the temperature, humidity and illumination inside the cultivation room by making use of controlled-environment facilities such that high value agaricus can be grown by a factory-like process. This issue highlights their production.



### Mycelium Source and Self-made Compost



Maintenance and propagation of  
mycelium source



The raw materials of the  
growing compost



Sterilising equipment and the  
sterilised compost



### Cultivating of Agaricus



Multi-layered cultivation and production



Temperature controlled by room  
air-conditioners



Humidifying mist sprayers



Growing stage of mycelia



Mature fruiting bodies



Fresh products

AFCD Home Page:  
<http://www.afcd.gov.hk>

For more information and visits to greenhouses, please contact:  
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