

Controlled-Environment Greenhouse



Agriculture, Fisheries and
Conservation Department

Newsletter – June 2016

Cultivation of King Oyster Mushroom & Shiitake Mushroom



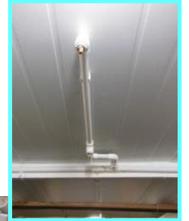
From the Editor

Locally-produced edible mushrooms have long been well received by consumers. Seeing this, some farmers have converted their farm structures into controlled-environment (CE) greenhouses for cultivation of king oyster mushrooms and shiitake mushrooms. They have adopted technologies from the Mainland and have been importing mycelium-filled compost bags from there, as well as using CE facilities to adjust and control the temperature, humidity and illumination of cultivation rooms for industrialised production. The king oyster mushrooms produced in one farm has been awarded local organic certification. This issue is a brief report on their production.



King Oyster Mushroom

A local farmer has made use of converted farm structures to produce king oyster mushrooms and makes a success of it. The mycelium-filled compost bags are kept in low temperature and imported from the Mainland. Then they are cultivated under CE conditions. Only the three healthiest buds in each bag will be retained to assure of the quality. The unused mycelium-filled compost bags will be stored in low temperature to make sure that the mycelium vigor will not weaken within half a year. The products are available for sale in local supermarkets.



Shiitake Mushroom

A local farmer has adopted CE technologies to produce fresh shiitake mushrooms. The mycelium-filled compost bags imported from the Mainland are cylindrical in shape, which look like wooden pillars. The temperature and illumination in the greenhouse of the farm are regulated by using water curtain, exhaust fans, spraying equipment and black plastic diaphragm to cover the rooftop. The fresh shiitake mushrooms are now available through direct sale or in supermarkets.



Water curtain for cooling
the temperature



Large exhaust fan



Growing shiitake
mushroom



Spraying equipment
hanging over the rooftop

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

For more information and visits to greenhouses, please contact:
Horticulture Section, AFCD (Tel: 2679 4294)