

Controlled-Environment Greenhouse



Agriculture, Fisheries and
Conservation Department

Newsletter – June 2019

Cultivation of Cloud Ear Fungus & Black Poplar Mushroom



From the Editor

Locally produced edible fungi are well received by consumers. There are farms in Hong Kong adopting technologies and importing mycelium-filled compost bags from the Mainland, and also regulating environmental factors such as the temperature, humidity, illumination, etc. of fungus cultivation rooms by using controlled-environment facilities for mass production of cloud ear fungus and black poplar mushroom. The facilities include water curtains, exhaust fans, sprayers, black plastic film covering the ceilings of cultivation rooms, etc. We briefly introduce the cultivation of the two edible mushrooms in this newsletter.



Cultivation of Cloud Ear Fungus



Hanging Sprayers



Harvest of cloud ear fungus



Water curtains for cooling



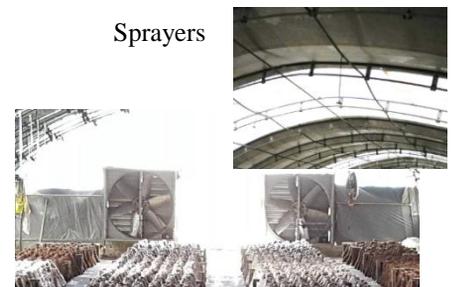
Cultivation of Black Poplar Mushroom



Rack cultivation



Growing Black Poplar
Mushroom



Sprayers

Large exhaust fans



Harvest of Black Poplar Mushroom

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

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