

Determination of harvesting stage for button mushroom and it's long term preservation

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Button mushrooms at six different stages of development with cap diameter ranging from 20mm (pin stage) to 45mm (cup shape) were picked and stored in cool store, the quality parameters were studied at harvest and during storage. Mushrooms harvested at 4th stage of development (31mm-35mm) showed max of dry matter content, max of hardness and min rate of respiration. During storage, these mushrooms recorded min rate of respiration, min loss in weight, min loss in texture and min elongation in stipe. In this investigation 15 different chemical solutions were also used for long term preservation of button mushrooms. This paper describes the physico-chemical properties of mushrooms and the changes made in preservative solutions during storage and would finally recommend the most suitable solution for ideal preservation of mushroom at room temperature for a period of 9 months.