



Comparison of food ingredients of Oysters mushroom cultivation on agricultural waste

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Abstract

The cultivation of edible mushroom on agricultural and industrial waste can be considered as one of the most effective solutions. The use of waste as a substrate for mushroom not only increases its nutritional value and contributes to food security in the community, but also reduces environmental pollution. In this study, Sweet fruit pleurotus Florida was cultivated on two types of agricultural waste (rice straw and wheat straw) and then the amount of yield, fat, ash, sodium, potassium, calcium, zinc and iron was evaluated. Statistical studies indicated that cultivation mushroom on the wheat straw was more suitable for fruiting and nutritional value.

Biography

Lida Shahsavani from Iran, has completed her PhD at age of 40 years. She has been professor assistant at the Islamic Azad University since 2004. She has about 10 publications in English language and over 20 article in Persian. She has translated a book on halal food into Persian and has published books on the use of algae and healthy nutrition. She is also a member of the Red Crescent Society in Iran and a food consultant in crisis and traditional medicine

Publications

Parisa Delalat, Lida Lida Shahsevani Mojarad, Shadi Mahdikhani. "Food Science and Technology", 2020;17(5).



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