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Economic analysis of forest mushrooms production on rural areas former and value added products

Dr. Shobha Pardhi**Abstract**

A study of the forest mushrooms in balaghat district Madhya Pradesh. Mushrooms are produced in forest areas, rural areas persons are collected in mushrooms for own incomes. Those are growing your economically condition. Mushrooms are present in various type of forest areas and hill stations. Mushrooms are bulbous, spore bearing fruiting bodies. Mushrooms have long been considered to be delicious and nutritious food with therapeutic properties. Early civilizations gathered information about edible properties, toxic and non-toxic effects of the mushroom through trial and error. Due to the mushroom's rich nutritional and functional properties, it is an ideal food product that goes well with meat, seafood, stew, cookies, bread, and so forth. Mushrooms are low in calories, rich in minerals, vitamin B, vitamin C, dietary and fermentable fiber and ergo sterol. Mushrooms are a high source of digestible protein that is higher than vegetable products and much lower than most meat proteins. The protein content by dry weight can range from 10 to 40%. In recent years, mushroom mycelia have been exploited as alternative to meat protein. Mushrooms have used as value added product such as nutraceuticals, nutritional supplements, and flavoring compound. Mushrooms have found a niche in many countries because of their nutrition, medicinal and pharmaceutical value thus emerging as the most 300 important agri-food industry.

Keywords: Mushroom, growth, functional food, therapeutics, social economics growth

Introduction

Forest Mushroom are found in Balaghat district. It is also known as pihari, bhamodi and cucurmutta in local language. It is an edible fungi. Mushrooms are fungi but are counted as vegetables and are an important source of nutrients and bioactive compounds. The objective was to assess the nutritional impact of adding a serving of mushrooms in USDA Food Patterns. Wild mushrooms are frequently utilized in literature worldwide and are regarded as more beneficial food due to their low calorie and fat content. Because of their high nutritional content, abundant supply of fiber (beta-glucans and chitin), and protein, mushrooms are one of the foods that promote health the most. Additionally, it might include the majority of necessary minerals, such as vitamins, selenium, potassium, copper, etc. Interestingly, due to the necessary chemicals that are described in the human diet, humans are more closely related to the fungus group. However, certain bioactive substances (polysaccharides, low-molecular-weight proteins, glycoprotein, etc.) have also been discovered in medicinal mushrooms and have a variety of therapeutic benefits.

Cultivation areas

Information about the edible fungi and those sold in markets was gathered from the tribal peoples as well as from the weekly local markets (bazaars) of Balaghat, Jabalpur, Jagdalpur, Mandla, Rajnandgaon and Shahdol districts of Madhya Pradesh. Details about medicinal fungi were collected through inquiries and personal approaches with the assistance of knowledgeable tribal medicine men. Fruit bodies of the edible and medicinal fungi were collected from their natural habitats and brought to the laboratory for detailed taxonomic studies and identification was done with the aid of standard monographs (Bakshi, 1971; Bondartsev, 1953) ^[1].

This mushroom is usually found in fields and grassy areas around the world after rain, particularly when combined with manure, from late spring to October.

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It is frequently harvested and consumed throughout most of the world, despite similarities to dangerous or lethal look alike. In balaghat district found in all type of forest regions. Indigenous knowledge of edible mushrooms and their utilization by local population is an important component of ethnomycology. Data were gathered during the ethno mycological survey related to collection of wild mushrooms. It was found that the collection of wild mushrooms was undertaken early in the morning, as there was intense competition for mushroom gathering, especially for the morels because of their high commercial value. Women and children from tribes were frequently involved in these activities then men. Children frequently accompany the women, as they were good at locating mushrooms because of their sharp eyes and proximity to the ground and crevices where the occurrence of the mushroom.

Collection of wild edible mushrooms

In balaghat district Major collection of mushroom is found in down the bamboo tree in forest areas. These are edible type mushroom. Collection forays were more frequent in July and August months. However, the best period for wild mushroom collection in the study area starts with the onset of rains, the

period when the conditions are conducive for the mushroom growth and they are available in plenty. This activity also coincides with the gathering of fallen pine needles used in roof topping of mud houses and firewood to be stored for winter months as the weather conditions during this period are harsh due to snow and fuel shortage.

The study also indicated that several reasons probably enabled rural folks to participate successfully in the harvest of wild edible mushrooms. These were:

1. Open and unrestricted access to the forests and grasslands.
2. No expenditure was involved for mushroom gathering.
3. Economic benefits in which income generated from the sale of collected mushroom resources goes directly to these inhabitants. As a result, majority of the rural people besides practicing traditional subsistence herding and agriculture also participate in wild mushroom collection.
4. As a nutritional supplement, mushrooms could help diversify an otherwise monotonous diet during the rainy season when there was a paucity of other food resources.
5. There could be several other social and cultural benefits including the healthy bonding between the families and the market place.



Is highest. A special basket called 'Tokri', 'Keed' or 'Chounlee' or a 'Cotton cloth' (Duppatta) was used for collecting mushroom.

Results and Discussion

In our Balaghat district various people are going to forest areas in July to august month for collecting mushrooms. They are collected early morning and after collecting all persons are coming from many villages and near city selling for mushrooms. They are selling mushroom for starting phase 800rs kg in month of July then they are selling august month approximate 200- 150 rs kg, and then ending of production selling price are increased.

Some of the edible fungi were also seen to be sold in the local weekly markets of the tribal areas (these markets are held on a

fixed day during each week where tribal's sell their collections from the forests and in turn buy items like salt, oil, soap, clothes, combs and other utility goods). A detailed study about their role in the tribal economy was made (Harsh *et al.*, 1993b) [2]. Gives an account of estimated quantities of some edible fungi being sold in weekly markets during a period of approximately three rainy months. About 2.5 tonnes of *Termitomyces heimii* alone were estimated to be sold in 15 local markets during the season fetching a price of about Rs 25000 (Rs 40 = \$1). However, if these edible mushrooms are compared with the cultivated edible button mushroom *Agaricus bisporus* (sold at Rs 70-80 per kg fresh or Rs 30-40 per 250 g canned) and with the wild growing *Morchella* spp. (sold at Rs 1500 per kg fresh and Rs 3000 per kg dried) which are marketed in the urban areas of India and the latter

exported too, it is evident that the fungi sold in the tribal markets are sold very cheaply, although in nutrition and taste they are no inferior. *Termitomyces heimii* in particular has a resemblance to *Morchella* spp., as it also grows wild in abundance, can be dried and packed easily and is rich in nutrition and taste, but the sale value is very low in comparison to the latter. The sale of these fungi provides sustenance and livelihood to the tribal poor, particularly in lean periods when other non-wood forest products like myrobalans, leaves, seeds, flowers and fruits are not available. Sharma *et al.* (1997) ^[5] estimated that the sale of edible fungi contributes about 2% to the annual income of a tribal family in the Amarkantak plateau of Madhya Pradesh. There is considerable potential for boosting the economy through the sale

Conclusion

In conclusion, numerous types of mushrooms have demonstrated their economic value and are widely known. One type of mushroom, *Cordyceps sinensis*, is a fungus that feeds on insects and has been primarily identified in high-altitude areas of the Indo-Tibet region. Similar to this, it's possible that another variety of mushrooms exists and that it has been determined that it benefits human health.

Mushrooms are one of the most popular and versatile gift of nature. It can be mixed into any food preparations or can be processed to give a new product. A lot of mushroom products are currently available in market such as mushroom pickle, seasonings, beverages, extracts, dried and canned mushrooms, mushroom supplements, cosmetics etc. Apart from the mushroom food products many innovative products are emerging in other industries as well such as mushroom based building materials, medicines, mycelium based platforms, biodegradable packaging, mycelium based leather etc. Mushrooms are easy to cultivate, have quick growth and nil carbon emission and waste generation. The fungi are a good source of income generation for the growers and also provides additional benefits through its processing. Hence mushroom collectives mushrooms holds a bright future in every aspect owing to its diverse properties.

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