OPTIMUM GROWTH CONDITIONS UNDER SUBMERGED CULTIVATION OF *Agrocybe cylindracea*

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ABSTRACT

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Agrocybe cylindracea is an edible mushroom cultivated on low cost substrates mainly on agricultural and forest wastes. Submerged culture cultivation was used in this study. Four indigenous liquid media were evaluated namely: coconut water from mature coconut fruit, rice bran decoction broth, local yellow corn meal decoction broth and potato sucrose broth. After 10 days of incubation, *A. cylindracea* cultured on coconut water medium with pH 7.0 with a mean of 0.17 g and incubated at alternating 12 hours lighted and 12 hours dark conditions having a mean of 0.14 g at temperature of 23-25°C under static condition with a mean of 0.10 g.

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