

**PERFORMANCE OF *Pleurotus sajor-caju* ON COCONUT BASED  
MEDIUM**

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## ABSTRACT

**ALMEDILLA, MILJOY G.**, Department of Biological Sciences, College of Arts and Sciences, Central Luzon State University, Science City of Munoz, Nueva Ecija, Philippines, **JUNE 2019, PERFORMANCE OF *Pleurotus sajor-caju* ON COCONUT BASED MEDIUM**

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*Pleurotus sajor-caju* is one of the most successfully grown species of *Pleurotus*. In this study, the influence of coconut water gulaman and different conditions such as pH, aeration, illumination and temperature on mycelial growth was evaluated. Moreover, coconut based substrate using different combinations of rice straw and coconut sawdust were used in fruiting body production. Maximum mycelial growth was observed in mature coconut water gulaman with pH 8.0 incubated in sealed and dark condition at 29.9°C. Among the different substrate formulations used, 7 parts rice straw + 3 parts coconut sawdust registered the shortest incubation period and shortest number of days to primordial initiation while the longest incubation period and longest period to primordial initiation were recorded in pure coconut sawdust. The fruiting bodies that were harvested from pure rice straw exhibited the highest diameter of pileus, length of stipe, while the fruiting bodies of 7 parts rice straw + 3 parts coconut sawdust yielded the highest weight, and biological efficiency.

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