

**INFLUENCE OF GRAIN SPAWN MATERIALS ON MYCELIAL GROWTH
AND FRUITING BODY PRODUCTION OF *Pleurotus florida***

IRENE N. ALCANTARA

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ACCEPTANCE SHEET

This undergraduate thesis entitled "INFLUENCE OF GRAIN SPAWN MATERIALS ON MYCELIAL GROWTH AND FRUITING BODY PRODUCTION OF *Pleurotus florida*" prepared and submitted by IRENE N. ALCANTARA, in partial fulfillment of the requirements for the degree of BACHELOR OF SCIENCE IN BIOLOGY (MICROBIOLOGY), is hereby accepted.


SOFRONIO P. KALAW, Ph.D.
Adviser


RICH MILTON R. DULAY, M.Sc.
Critic

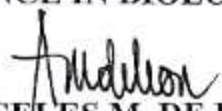
Date Signed

Date Signed


RICH MILTON R. DULAY, M.Sc.
Department Research Coordinator

Date Signed

Accepted as partial fulfillment of the requirements for the degree of BACHELOR OF SCIENCE IN BIOLOGY (MICROBIOLOGY)


ANGELES M. DE LEON, Ph.D.
Chair, Department of Biological Sciences


RICH MILTON R. DULAY, M.Sc.
College Research Coordinator

Date Signed

6/13/08

Date Signed


EVARISTO A. ABELLA, Ph.D.
Dean, College of Arts and Sciences

BIOGRAPHICAL SKETCH

The author of this paper is Irene Naranja Alcantara who lives in Brgy. Mangolago Victoria, Tarlac. She is the 1st daughter of Mr. Dominador Ynigo Alcantara and Mrs. Mary Grace Naranja Alcantara. Her birthday was on October 03, 1997 and she's turning 21 at this year. She finished her pre-schooling at Pulpandan Day Care Center at Negros Occidental after that she began and finished her elementary education at Mangolago Elementary School at Tarlac. Then she continued her secondary level at Victoria National High School where she is qualified in a Special Science Curriculum. She was consistent writer for 4 years at the school newspaper Ang Tagumpay. Now, she was currently finishing her bachelor degree in Biology major in Microbiology at Central Luzon States University, Science City of Munoz, Nueva Ecija.

In addition, she is currently Scholar of CHED "Tulong Dunong" Project and one of the scholars of Department of Science and Technology Junior Level Science Scholarship (DOST-JLSS).

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ABSTRACT

ALCANTARA IRENE N., Department of Biological Sciences, College of Arts and Sciences, Central Luzon State University, Science City of Munoz, Nueva Ecija, Philippines, **JUNE 2018, INFLUENCE OF GRAIN SPAWN MATERIALS ON MYCELIAL GROWTH AND FRUITING BODY PRODUCTION OF *Pleurotus florida*.**

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This study determined the influence of different grain spawn materials namely: sorghum, sweet sorghum, cracked corn, feed concentrate and unmilled rice on mycelial growth and fruiting body performance of *P. florida* on a rice straw based substrate.

Among the different grain spawn materials evaluated, sorghum registered faster mycelial growth with the mean 13.63 mm per day respectively and unmilled rice exhibited lowest mean of 13.19 mm per day. In terms of fruiting body performance, cracked corn and feed concentrate recorded the shortest incubation period with a mean of 23.67 days . On the other hand, the sorghum and feed concentrate exhibited the highest yield and biological efficiency with a mean of 190.22 and 183.89 grams of total yield and a biological efficiency with a mean of 27.17 % and 26.27% respectively after the three flushes.

Overall, based on the results gathered, the most suitable cellulosic grain spawn materials for *P. florida* is sorghum with a faster rate of mycelial growth per day, with higher yield and biological efficiency.

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