LIQUID CULTURE CONDITIONS FOR MYCELIAL GROWTH OF *Pleurotus sajor-caju*

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ACCEPTANCE SHEET

This undergraduate thesis entitled "**LIQUID CULTURE CONDITIONS FOR MYCELIAL GROWTH OF *Pleurotus sajor-caju***" prepared and submitted by **KYLAH GRACE B. PAGADUAN** in partial fulfillment of the requirements for the degree of **BACHELOR OF SCIENCE IN BIOLOGY** is hereby accepted.

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BIOGRAPHICAL SKETCH

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During her college years, she actively participated in different seminars and trainings namely: HIV: AIDS "Survival of the Fittest. The Human Culture Media"; Philippine Biodiversity and the National Museum; Role of Biologists in the Environmental Impact Assessment and Management Projects; Role of Biologists in the Industry; Bio-negosyo and 11th Go Negosyo Youth Entrepreneurship Summit. Furthermore, she finished her On- the- Job Training on Milk Evaluation and Laboratory Techniques at the Philippine Carabao Center-CLSU.

As of now, her main goal is to finish her college degree and find a job where she could apply and enhance all the knowledge she had accumulated in the four years of studies.

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ABSTRACT

PAGADUAN, KYLAH GRACE B., Department of Biological Sciences, College of Arts and Sciences, Central Luzon State University, Science City of Munoz, Nueva Ecija, Philippines, **FEBRUARY 2020, LIQUID CULTURE CONDITIONS FOR MYCELIAL GROWTH OF *Pleurotus sajor-caju.***

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Pleurotus sajor- caju, known as gray oyster mushroom, is one of the edible mushrooms being cultivated worldwide. In this study, the optimal growth conditions for the mycelia were evaluated. The influence of nutritional and physical factors such as liquid media, pH level, temperature, illumination and shaking conditions were investigated. The fresh and dry weights of mycelia were used in determining the optimum growth conditions. Results showed that rice bran decoction broth (RBDB) at pH 5.5, incubated in room temperature (28°C), alternating light and dark and static conditions are the best conditions for mycelial growth of *P. sajor- caju*.

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