

## Report on significant event conducted – JANUARY 2021

### **Success story on Mushroom Cultivation and Spawn Production Technologies at Perambalur district , Tamilnadu**

**Mr. T. Kumaresan, S/o C. Thangavel** belongs to farm family at Siruvachur village of Perambalur District. The HANS Roever KVK imparted vocational training on Mushroom Cultivation and Spawn Production Technologies among the farmers and rural youth at Perambalur District. He had attended and got motivated to start self employment on Mushroom Cultivation and Spawn Production Technologies. Now a satisfied and successful oyster mushroom entrepreneur at Perambalur District. In addition, under our guidance, his firm has certified with ISO 9001 – 22000. At present he is marketing ISO 9001 – 22000 quality certified oyster mushroom in the brand name of “VALLAI” in and around Tamil Nadu. Initially he hardly spent around Rs. 60 for the purchase of 300g of Oyster mushroom spawn. Most of the time he had been received 3<sup>rd</sup> and 4<sup>th</sup> generation spawn which gives poor yield (500 to 600g / bed). During Vocational training programme, he gained more scientific knowledge on cultivation techniques of oyster mushroom and spawn production. He got motivated and he signed MoU with HANS ROEVER KVK for regular production of oyster mushroom spawn under the scientific support and advice of HANS ROEVER KVK. Now he is producing around 10 Kgs of oyster mushroom spawn per day and selling in the same brand of “VALLAI” in and around Tamil Nadu. Also the average production of oyster mushroom has increased from 5Kgs to 25Kgs per day. The success of any entrepreneurs depends on the net profit gained by the enterprises. Before vocational intervention, he got monthly income Rs. 30,000/-. After intervention, he additionally earned Rs. 45,000/- per month from the selling of Oyster Mushroom Spawn and Rs. 1,20,000/- per month from the selling of oyster mushroom. This situation develops him, self confidence and now he is in a position of employment opportunities to other neighbor farmers especially farm women.





Preparing Oyster Mushroom for Packing and Selling



ISO 9001- 22000 certified fresh Oyster Mushroom