



HISAS 4

The 4th Hokkaido Indonesian Student Association Scientific Meeting

EDIBLE MUSHROOMS IN JAPAN AND INDONESIA

Associate Professor Dr. Yutaka Tamai

Laboratory of Forest Resource Biology, Graduate School of Agriculture,
Hokkaido University, Japan.

ABSTRACT: Usually agriculture oriented waste materials are used for mushroom cultivation; corn straw, paddy straw, baggase, cotton waste, saw dust, wood logging waste, peat material and so on. Straw mushroom and champignon are cultivated by non-woody agricultural waste. Generally, wood rotting fungus such as shiitake, oyster mushroom and ear mushroom are cultivated on wood based substrate. Shiitake is cultivated commonly using wood logs of oak (*Quercus* spp.) in Japan. In Indonesia, ear mushroom is commonly cultivated using any kinds of tree species; *Maesopsis eminii*, *Paraserianthes falacataria*, *Ficis* spp. *Calliandra calothyrsus*, *Vernonia arborea*, *Maesa ramentacea*, *Eury acuminata*, *Artocarpus* spp., *Henea brasiliensis* and so on. In some places, it was tried to use wood logs of *Quercus* sp. (kayu pasang) and *Catanopsis acuminatissima* (kayu seno) for shiitake cultivation.