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Production guidelines Purati (2187) by Mycelia

Binomial nomenclature	*Pleurotus ostreatus*	
This highly productive **Sporeless Oyster Mushroom** strain is a descendent from P80 and was bread by Wageningen University and Research. The strain yields beautiful light grey mushrooms in abundant clusters. Tear-resistant and firm with a meaty texture provides a true gourmet experience.		
Old nomenclature	None	
Inoculation rate	30L of spawn per ton	
Natural substrate	Pasteurized straw (alternative: hardwood oak with supplementation)	
Incubation	***Room temperature:***	Maintain between 15° and 23°C
	Substrate temperature:	28°C
	Substrate core temperature peaks at 32°C. High CO_2 production. Purati demonstrates lots of activity, substrate temperature ('compost temperature') should be monitored to prevent overheating of substrate blocks.	
	Duration:	17 – 18 days
Primordia induction	Purati needs a cold shock to induce primordia. 18 days after inoculation, the room is ventilated and cooled *before* primordia are visible.*	
	Room temperature:	Between 13° and 15°C
	Substrate temperature:	Between 16° and 18°C
	Relative humidity:	Fixed at 93%

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	CO2-concentration:	Between 600 and 1200 ppm
	Duration:	Primordia will develop 23 – 25 days post inoculation
Fruiting conditions	***Room temperature:***	Between 13° and 15°C
	Relative humidity:	87 – 88%
	CO2-concentration:	Between 600 and 1200 ppm
	Light:	12 hours, 1000-3000 lux
Flushes	***Number:***	2
	Interval:	Second flush can be picked 8 – 9 weeks after inoculation
	Between flushes:	When the first flush has been picked, the substrate temperature ('compost temperature') should be increased to 28°C for 5 – 6 days. No humidification is necessary. Then the room is ventilated and cooled again to induce primordia according to the parameters in the first flush.
Total production cycle	+/- 2 months	
Average yield	First flush yields between 16% and 23%, depending on time of picking and desired size of fruiting bodies. Total yield between 25% and 30% (stems not included)	

*Primordia are induced by lowering the temperature gradually.

Important remarks:

All parameters above have been developed for the cultivation on pasteurized straw.

This strain is extremely active = high metabolic activity. This has a few important consequences:

- Spawn cannot be used longer than 1 month after the production date. **Spawn stocks must be refreshed continuously**. Substrates produced with old spawn have **difficulties pinning**.
- **CO2 and heat production are higher** than with other Oyster Mushroom strains. This will put strain on your climate installation
- The substrate is exhausted after 2 flushes

Not having a too high humidity during fruiting is essential not to end up with 'wet' mushrooms which will not keep well in the cold store. Purati sucks up a lot of water from the air.

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Top: typical first flush images on pasteurized substrate