

# Proximate Analysis Of *Pleurotus Tuberregium* (Sing) Grown On The Different Substrates

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**Abstract:** The Sclerotia of *Pleurotus tuberregium* (Sing) were grown on four different substrates namely: humus soil, mixture of Sawdust and humus soil, sawdust and shreds of the wood of *Treculia africana*. The quantity and quality of the fruit bodies produced were measured using the following parameters: number of fruit bodies produced, height of fruit bodies, fresh weight, dry weight, diameter of pileus and length of the stipe. Sawdust which served as the control was better growth medium in terms of length of stipe, number of fruit bodies and height of mushroom. The fruit bodies from a mixture of sawdust and humus soil were better in terms of fresh and dry weight while humus soil alone produced fruit bodies with wider pileus diameter. The wood shreds of *Treculia africana* did not support the growth of the mushroom. The Nutritional composition of the sclerotium and fruit bodies from the different substrates showed that at  $P \leq 0.05$ , mushroom produced from the mixture of sawdust and humus soil has a significant difference in its percentage ash content and percentage lipid content. There was also significant difference in both percentage protein content and percentage crude fibre from mushroom produced from sawdust. Another significance was recorded from the sclerotium in its percentage carbohydrate and percentage energy value while mushroom produced from humus soil showed significance in its percentage moisture content. [Onuoha C.I. and Obi-Adumanya G.A. Proximate Analysis Of *Pleurotus Tuberregium* (Sing) Grown On The Different Substrates. Researcher. 2010;2(10):7-11]. (ISSN: 1553-9865).

**Key words:** Nutritional, proximate, Analysis, *Pleurotus tuberregium*, Substrate.

## 1. Introduction

Mushrooms are a group of fleshy macroscopic fungi, which recently, as other fungi were introduced into the plant kingdom of cell wall and spores. Mushroom has been valued and treated throughout the world as a special kind of food and medicine for thousands of years (Lindquist, et al; 2005, Tribe, et al; 1973).

There are many varieties of mushroom of which *Pleurotus* are characterized by a white spore print, attached to gills, often with an eccentric stipe or no stipe at all. They are commonly known as "Oyster mushroom" (Miles, et al; 1997). *Pleurotus tuberregium* is a tropical sclerotial mushroom which has been gaining some interest in the United States. Being Sclerotial, the mushroom produces sclerotium, or underground tuber, as well as a fruiting body. Both the sclerotium and the fruiting body are edible. The mushroom when matured, the cap curves upwards to form a cup-like shape. The sclerotium is spherical to ovoid and can be quite large-up to 30cm (11.8 inches) or larger in diameter (Oso; 1977). It is dark on the outside and white on the inside. The sclerotium is often formed during uncondusive environmental condition underground in form of a tuber.

Mushrooms are highly nutritious so they contain good quality proteins, vitamins and mineral (Khanna, et al; 1984, Flegg, et al; 1976). Mushrooms are low calorie food with little fat and are highly suitable for obese

persons with no starch and very low sugars, they can serve as medicinal food for diabetic patient (Bano, 1976).

Edible mushroom like *Pleurotus* are known to be among the largest of all fungi and so is said to exist in its natural habitat in a mycorrhizal relationship with a tree, and this is one of the reason why forest are often generous to mushroom hunters. Ogunlana, (1978), and Stemets (2001) observed that the fungus is often found growing around the African bread fruit tree (*Treculia africana*). It attacks dead woods, on which it produces globose or ovoid sclerotia (Oso; 1977, Fasidi and Olorunmaiye; 1994).

Despite its nutritional value, mushroom cultivation is not widespread; many mushrooms are considered to be healthy food because they contain large enough protein needs of the rural poor especially during the rains. It is also rich in some essential vitamins ( $B_1$ ,  $B_2$ , C) and essential minerals than most plants. They also have a low fat content and hence high fibre content that enhances digestion of food. They have some medicinal properties as in *Pleurotus tuberregium* (Sing), it is used to treat heart problem in the eastern part of Nigeria especially among the Igbos and Edos. It is used in the treatment of asthma, cough and obesity (Isikhuemhen, et al, 2000).

During the rainy seasons, different species of both edible and non-edible species usually grow on

various natural substrates such as garden soil, decayed wood, termite nest, palm wastes, leaf litters, under the shade provided by cocoa, teak, coffee and rubber plantations. People in the villages (mushroom hunters) usually wake up early in the morning to look for wild edible mushroom. This experience of mushroom boom from the wild occurs once or twice a year and disappears within a month. During that period, the price would drop due to increase in supply only for a short period. At the end of this boom, mushroom ceases to be seen any where again despite the continual demand. But this important plant can be grown like any other crop i.e like business thereby being available throughout the year.

Therefore, there is the need to ensure a balanced daily diet through the consumptions of *Pleurotus tuberregium* which is also used in hotels as flavonoids and in preparation of different kinds of delicacies and to improve businesses and income of Nigerians, there is a need to grow and cultivate this mushroom in commercial quantities outside its natural habitat using different substrates. Our forest areas are fast disappearing due to deforestation which has further reduced the quantities of mushrooms produced.

The objectives of this study therefore are to screen some substrates such as sawdust mixture of sawdust and Humus soil, Humus soil and shredded pieces of *Treculia africana* wood on the growth of *Pleurotus tuberregium* and conduct a Nutritional/proximate analysis of the grown mushroom from the above mentioned substrates and that of the sclerotium of *Pleurotus tuberregium*.

## 2. Materials and Methods

This work has two parts. The first part has to do with the growing of the mushroom from its sclerotia on four different substrates while the second part has to do with phytochemical screening of the sclerotia and the cultivated mushrooms from the four different substrates.

The laboratory experiment was carried out at the plant science and biotechnology laboratory in Imo State University, Owerri. *Pleurotus tuberregium* was the specie selected. The sclerotium of this species was sourced from Owerri old market. The materials used as substrates within were sourced within Imo State and they include:

- 1) Saw dust
- 2) Humus soil
- 3) Humus soil and saw dust
- 4) Shreds of *Treculia africana* wood

### Preparation of Substrates for Cultivation

The single substrates i.e saw dust, Humus soil and chopped wood of *Treculia africana*, and a mixture of Humus soil and saw dust was mixed on ratio 1:1 bases. Then the four substrates were sprinkled with distilled water moderately and the water content tested by

pressing the substrates with hand to allow water drip. It was tested and it dripped, showing there was moderate water. The substrates were packed in polythene bags and then put into an autoclave for sterilization. After heating at 121<sup>o</sup>2 for 15 minutes, the substrates were allowed to cool.

1000g (1kg) of each of these substrates was weighed on a weighing balance and poured in three (3) replicates into the Nursery polyrhene, all together were twelve (12) replicates. The sclerotium of *pleurotus tuberregium* was cut into miniset of 4cm<sup>2</sup> and then planted on each replicate, while the relative humidity was maintained at 75% to 80% required for fructification of the mushroom.

### Data Collection

The growth performance of *Pleurotus tuberregium* on the different substrates was determined by recording the number and size of fruiting bodies after sprouting. Measurements from these various replicates were added together and their mean recorded.

### Statistical Analysis

At the end of the experiment fruiting bodies of *Pleurotus tuberregium* were harvested at maturity and the following parameters were measured as follows:

1. Total number of fruiting bodies: This was done by counting the number of fruiting bodies on each substrate.
2. Height of fruiting bodies: This was measured in centimeters using a ruler from the base of the stipes to the pileus.
3. Diameter of the pileus: This was measured in centimeters with a ruler from one edge of the pileus across the stipe to the other edge.
4. Fresh weight of fruiting bodies after harvesting: This was weighed using an electronic weighing balance.
5. Dry weight of fruiting bodies: This was weighed using a weighing balance after oven drying, at 80<sup>o</sup>C for 15 minutes
6. Length of stipe: This was measured using a ruler in centimeters from the base of the pileus to the point where it was harvested at the base. Results obtained were recorded and subjected to statistical analysis using one-way ANOVA

### Nutritional/Proximate Analysis of Grown Mushroom

This involved Nutritional/proximate analysis of both the sclerotia and the grown mushroom of *Pleurotus tuberregium* produced from the various substrates of sawdust, humus soil, humus soil and sawdust and shredded wood of *Treculia africana*. The analysis was carried out at the central laboratory unit National Root Crops Research Institute, Umudike, Umuahia in Abia State.

### Preparations of Samples

The sclerotia sample bark was shredded and placed in electric oven at 65°C to dry for two hours while the fruit bodies which were already oven dried were grated into powder.

### 3. Results

Ten days after planting the sclerotia, it was observed that white mycelia had colonized all the

substrates. Fruit bodies were first observed on the humus soil, four days later. Two days after it was observed on the mixture of sawdust and humus soil and three days later on sawdust. The fruit bodies never grew on *Treculia africana* wood shreds. Within five days the fruit bodies were finally mature and harvested. The table 1 below shows the values of various parameters measured.

**Table 1** – Represents the means and standard deviation values of the Diameter of the pileus, length of stipe, Number of fruit bodies, Height of the mushroom, fresh weight and dry weight of the mushrooms from the various substrates used.

Substrates	Diameter of the pileus (cm)	length of the stipe(cm)	Number of fruit bodies	Height of the mushroom (cm)	Fresh Weight (g)	Dry Weight (g)
1. Saw Dust	7.74 ±2.18	6.72 ±1.44	2	9.94 ±3.09	7.57 ± 3.79	2.12 ± 1.10
2. Humus Soil	8.65 ± 1.75	5.83 ± 0.47	1	6.92 ±1.13	5.95 ± 3.28	2.12 ± 0.93
Mixture of Humus Soil And Saw Dust	5.23 ± 1.53	4.83 ± 0.77	1	8.12 ± 0.14	8.36 ±0.93	2.38 ±0.18
4. <i>Treluilia africana</i> wood shreds	-	-	-	-	-	-

In Table 2 Specimen C (mushroom from saw dust) had the highest percentage of protein content while specimen D (sclerotium) had the lowest percentage of 0.93%. Specimen B (mushroom) from mixture of sawdust and humus soil had the highest percentage of 2.52% while specimen D had lowest percentage of 0.31 for % fat. For crude fibre specimen C (from sawdust) had the highest percentage of 6.44% and lowest was specimen D with 0.38% Ash content had its highest percentage from specimen B (from mixture of sawdust and humus soil) as 10.02% and its lowest from specimen D with 1.89% moisture content has its highest percentage from specimen A (from humus soil with 8.92% with its lowest from specimen D. specimen D has the highest percentage of 90.42% for carbohydrate content and its lowest percentage was from specimen C with 66.13%. For energy value, specimen D (from sclerotium) has the highest energy value is 368.95k cal/g while the lowest was recorded for specimen C (from sawdust) with 311.28kcal/g

### 4. Discussion

In the work, firstly, the sclerotia of *Pleurotus tuberregium* was grown on four different substrates, namely Humus soil, mixture of sawdust and humus soil, sawdust and *Treculia africana* wood shreds. Only three

of the substrates: humus soil, mixture of humus soil and sawdust and then sawdust, were observed to be good substrates for the growth of the mushroom.

Fruiting bodies gotten from the substrates that supported the growth of the mushroom were measured qualitatively using some parameters such as diameter of pileus, length of stipe, number of fruiting body, height of the mushroom, fresh weight of mushroom and its dry weight. All these parameter were subjected to statistical analysis using ANOVA.

Actually out of the six (6) parameters measured in this work for the quality of the fruit bodies produced from the various substrates, those produced from sawdust had more significance than others in three of the parameters (length of stipe, no of fruit bodies and Height of the mushroom), which shows that fruitbodies from this substrate, could attract high market value as the fruit bodies are usually sizeable and this also agrees with (Candy, 1990), Kadiri and Fasidi (1990) and Okwujiako (1992) that sawdust is a good growth medium for *Pleurotus tuberregium*. Fruit bodies from humus soil produced larger pileus while fruitbodies from the mixture of humus soil and sawdust had higher fresh weight and dry weight. Therefore, fruit bodies from humus soil could also attract high market value because of the size of its pileus.

**TABLE 2:** represent the percentage of proximate analysis done on the mushrooms investigated

SPECIMEN	PROTEIN CONTENT (%)	FAT (%)	CRUDE FIBRE (%)	ASH CONTENT (%)	MOISTURE CONTENT	CARBOHYDRATE (%)	ENERGY VALUE (KCAJA)
A Fruit body from Humus soil	5.95±0.35	2.46±0.02	6.38±0.02	9.18±0.02	8.92±0.02	61.11±0.35	34.38±0.18
B Fruit body from mixture of Humus soil and saw dust	5.60±0.35	2.52±0.14	6.28±0.01	10.02±0.02	8.84±0.02	66.70±0.42	34.79±0.45
C Fruit body from saw dust	6.65±0.35	2.24±0.02	6.44±0.02	9.66±0.02	8.88±0.01	66.13±0.33	311.28±0.34
D The Sclerotium	0.93±0.20	0.31±0.02	0.38±0.02	1.89±0.04	6.11±0.13	90.42±0.41	368.95±1.86

In the order of fructification, mushrooms from the humus soil fruited first, followed by mixture of humus soil and sawdust and lastly by mushrooms from sawdust. Fruit bodies from humus soil was able to fruit first perhaps because of the richness of the soil in nutrients and organic matter which are necessary for the formation of fruit bodies as conducted by Chang and Buswel (1996).

*Treculia africana* wood shreds did not support the growth of the mushroom. This could be as a result of low absorption of water by the wood shreds since a humid environment favoured the fructification of the fungus. The mushroom is said to traditionally grow near and on the wood of *Treculia africana* and so it could be that the fungus derives some other nourishment from the soil around the *Treculia* wood which only *Treculia* wood shreds alone could not provide.

Further more, the mushroom produced from the various substrates were compared along side with the sclerotium of *Pleurotus tuberregium* as they were phytochemically analysed and their results subjected to statistical analysis using one-way ANOVA at  $P < 0.05$ .

In the proximate analysis, the mushroom from mixture of sawdust and humus soil had more significance in its %Ash content and % lipid content as compared to others, this agrees and corresponds with it having a high Dry weight and fresh weight, this might be a reason for its high value when compared with others.

The %moisture content of the mushroom from humus soil showed high significance when compared to others. It may be as result of having a larger pileus which contains more moisture than other parts of the mushroom. It also might be as a result of the water retaining ability of the soil. The mushroom produced from the sawdust showed high significance in both percentage protein content and percentage crude fibre.

This however agrees with (Oso, 1997), that *pleurotus* species have high protein content, also observation made on their fibre contents are equally noteworthy and stimulating as fibre content help to facilitate digestion in man.

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8/31/2010