Mushroom Operation Flow Chart

This chart illustrates a process flow for a specialty-mushroom operation. It is intended to guide farmers through the various stages of growing specialty mushrooms, from receiving materials to harvest and storage. The chart also shows the frequency of certain tasks.







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| MATERIALS RECEIVING | | PREPARATION/MIX/BAG | STERILE LAB | INCUBATION | FRUITING | POST HARVEST | DISTRIBUTION |
|---|-----------------------------------|--|-------------|---|--|--|---------------|
| RAW MATERIALS | | READY-TO-FRUIT BLOCKS | | | | | → CSA |
| Ready-to-fruit blocks Spawn Pellets Straw Supplements | | Pre-inoculated substrates are sourced from a supplier and introduced directly to the fruiting room. They are often | | | Maintain temperatures of 60°F–70°F. Keep humidity at 80%–90%. Ensure air exchange to reduce CO ₂ levels. Monitor for growth and contamis weekly. | Store at 35°F–38°F. | |
| Supprements | COOLER | room. They are often ordered in bulk and then stored in a cooler until ready to be introduced into fruiting. | | | | | RESTAURANT |
| | Spawn Ready-to-fruit blocks | | | | | | FARMERS |
| LOADING DOCK | | STRAW BAGS | | ROOMS | | VALUE-ADDED PRODUCTS | → MARKET |
| | | either treated with hydrated lime or steam or boiled in water to be cleaned before mixing with spawn and supplements. No separate space for inoculation is needed. | | Maintain temperatures of 66°F–72°F. Air circulation promotes healthy mycelium. Clean rooms weekly. Monitor for growth and contamination. | BLOCKS | Dehydrating Powdering Tincturing Etc. | |
| | Pellets Straw Supplements | | | | | | ONLINE STORE |
| | | Sawdust or wood pellets are pressure sterilized or steamed along with supplements and then | LAB | | COMPOST (outside) | | GROCERY STORE |
| | | inoculated in a "clean room" with spawn. | | | | | DISTRIBUTOR |
| | | NOTE: The blocks above | | | | | |
| | | represent a range of methods for producing specialty mushrooms. Some farms utilize one method, and others mix multiple methods. | | | | | FARM STAND |

ACTIVITY FLOW CHART FOR A MUSHROOM FARM

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If you use this resource, please let us know! We would love feedback on what worked well for you and what challenges you encountered. Reach us via email at **info@thetransfarmationproject.org.**