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Japanese shiitake mushroom cultivation management

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Growing the shiitake mushroom can be natural way or artificial way. There are advantages of the artificial cultivation. First of all, they can adjust and choose which raw material to use. Mushroom quality will be changed by using the different materials. Secondly, there is no weather influence on the products. Artificial cultivation system controls the temperature, CO² level, humidity level and filtered ventilation system. Artificial cultivation allows for year-round cultivation and control the product's quality and quantity. Artificial cultivation system made the possibility of improving products such as taste and size. The example of the shiitake mushroom factory is Hirano Mushroom LLC which is located in Republic of Kosovo. This facility has made the artificial blocks and controlled the entire environment. This facility mainly makes the shiitake mushrooms and distributes the mushrooms all over the Europe.

Biography

Yoshiharu Hirano has learned mushroom cultivation system at Hokkaido Mushroom Research Center (which was successfully grew shiitake mushroom on the artificial blocks). He has developed the low cost year-round mushroom growing system. He has planned and designed the Chinese Agricultural Research and Exhibition Center and also designed the largest shiitake mushroom factory in Europe (Hirano Mushroom LLC) and provided the technical support. He is one of the Board Members of this facility.

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