

A Guide to Highland Mushroom Cultivation in Vietnam



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Preface

Japan International Cooperation Agency (JICA) is a Japanese government foreign aid agency that focuses on technical assistance. JICA implements various cooperation activities for development of the Socialist Republic of Vietnam, and some of these activities are practiced under the Development Cooperation Scheme. This scheme aims to contribute to the economic development of developing countries through promoting investment by the Japanese private sector. In practice, JICA offers soft loans and technical assistance for successful investments, which serve for producing cash crops for exports, increasing employment opportunities, and so on.

DAIMARU KOGYO LTD., a Japanese company, obtained a loan from JICA, in 1993, and established Dalat Agro-Products Co. Ltd., in Dalat, to start a pilot project in mushroom production. This project succeeded in cultivation of white mushroom, which became a new cash crop for local communities around Dalat.

As a result of the success, DAIMARU KOGYO decided to publish a cultivation manual for this mushroom species, based on the experience it gained through the project. This manual is intended for use by farmers in the Vietnam highlands. Thus, Mr. Kawagoe, an expert in mushroom cultivation, was dispatched, as a JICA expert, to compile the manual. He was sent from April 12 to May 27, 2001, at DAIMARU KOGYO's request.

We hope this manual will contribute to agricultural development in the Vietnam highlands and improve farmers' standard of living there. Also, we express our appreciation to DAIMARU KOGYO, Mr. Kawagoe, and everyone concerned, for providing valuable information for this manual.

May 2001

Japan International Cooperation Agency
Vice President Hiroshi Goto

Author's Preface

In the summer of 1993, mushroom cultivation began on Dalat Plateau, Vietnam.

Dalat Plateau, which supports thriving flower and vegetable cultivation businesses throughout the year, also provides an ideal base for mushroom cultivation.

Of the various mushroom species grown worldwide, the button mushroom is the most popular with an annual output of 1.2 million tons, which accounts for 70% of all mushroom production. Dating back to the early 17th century, the button mushroom is also the first mushroom species to be artificially grown. The cultivation of the button mushroom, which began in France, has long spread throughout the world, and today, cultivation techniques have vastly improved, while the use of sophisticated equipment has become commonplace. Cultivation methods vary from country to country and from area to area according to particular local conditions (environment, climate, growing medium, etc.).

Some Southeast Asian countries have successfully undertaken mushroom production under more or less natural conditions, raking in substantial foreign currency earnings in the process, and today China and Indonesia export large quantities of tinned mushrooms. Our mushroom cultivation on Dalat Plateau uses the simplest possible method by taking advantage of tableland climatic conditions. It has provided a valuable experience, which the author believes will serve as a useful guide for those embarking on mushroom cultivation in other Vietnamese highland areas in the future.

This book has been written to accommodate the needs of beginners as much as possible, with theoretical information provided where necessary. The author hopes that it will help establish optimum cultivation methods in various Vietnamese highland areas and foster mushroom cultivation as a thriving local industry there.

Taking this opportunity, the author would like to express his sincere appreciation for the assistance provided by Mr. V. V. Nhuan, the Vietnamese translator, and deep gratitude to the Japan International Cooperation Agency for their support.

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Mitami Kawagoe

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