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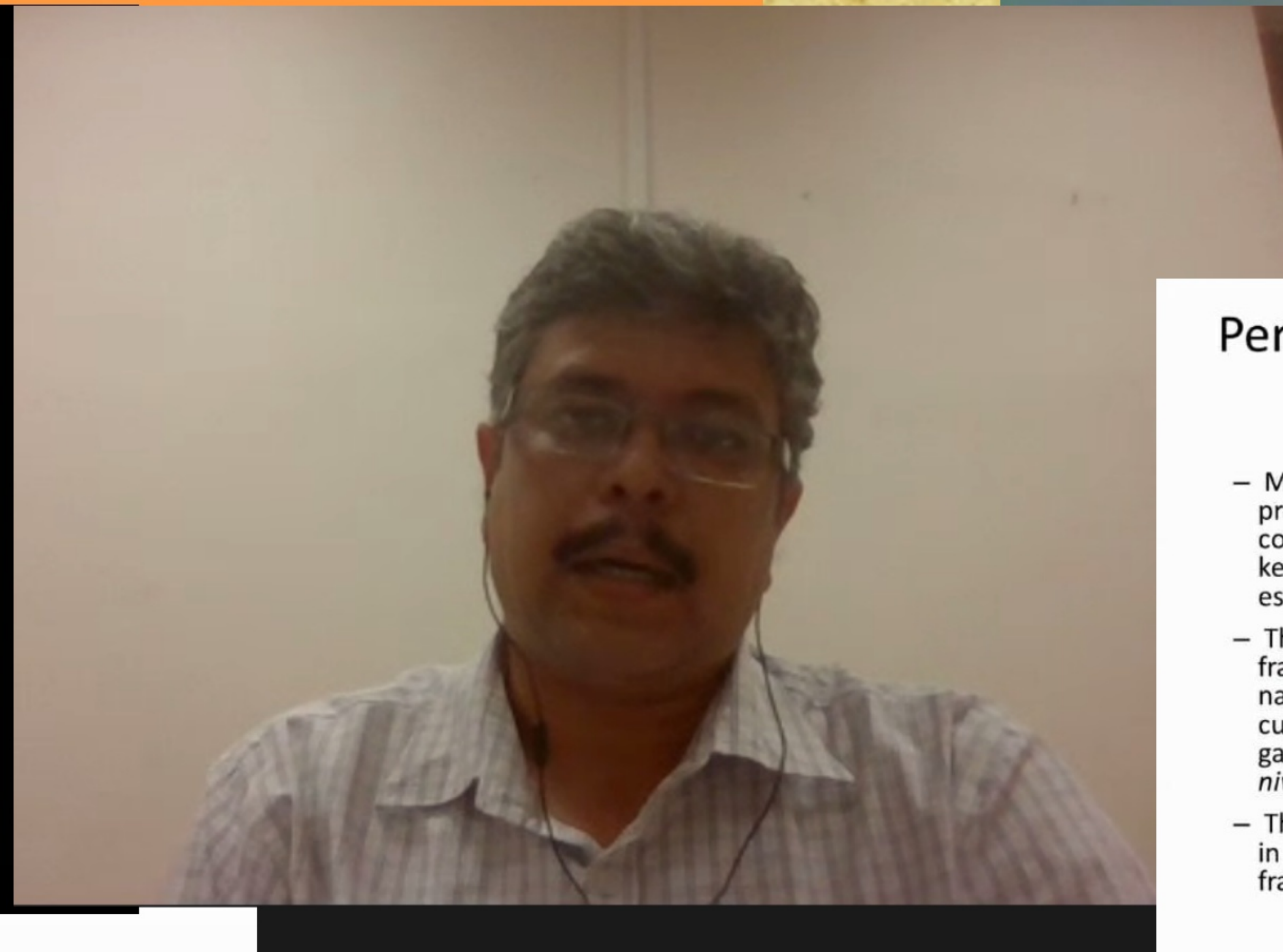
IMMERSIVE TALKS

WITH WASTE-TO-VALUE (W2V) DOMAIN EXPERTS
Role of fungi in the development of value-added products by Dr. Rohit Sharma
(Scientist at NCCS-NCMR)

Role of Fungi in the Development of Value-Added Products

Dr. Rohit Sharma
rohit@nccs.res.in

NCMR
National Centre for Microbial Resource
National Centre for Cell Science, Pune
www.nccs.res.in/mcc



Perfumes/ Fragrance Compounds from Mushrooms

- Many mushrooms produce certain compounds which are ketones, terpenes, esters, etc.
- They have good fragrance particularly natural flavours like cucumber, fruit like, garlic, raspberry (*Nidula niveotomentosa*), etc.
- They have applications in perfume and fragrance industries.

Hygrophora agathosmus - cherry laurel
Hygrophora agathosmus - almond aroma
Tricholoma aurantium - cucumber
Lactary glycosmos - bergamot
Lactary camphoratus - melilot
Hygrophora hyacinthinus - jasmine
Clitocybe geotrope - lavender
Psatella arvensis - aniseed
Russula spp. - fruity smell



Source: demeterfragrance, ballyhouramushrooms, Mokumwa 2014



On site composting using molasses

Role of Fungi in Medicines



Reishi Mushroom Cultivation Training
Mushroom Learning Center Kolhapur
Contact: +91-9923806933
www.biobritte.co.in



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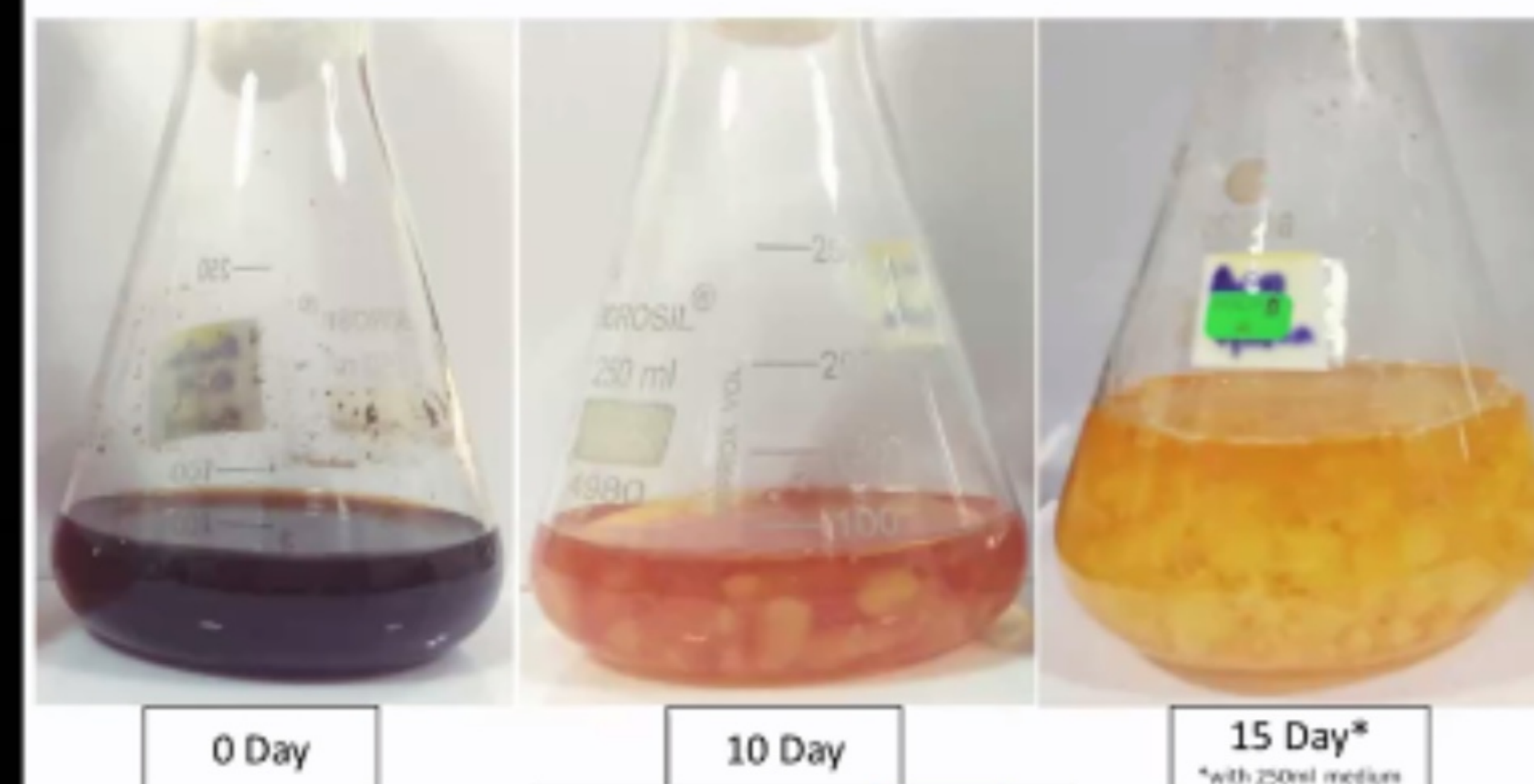


Somya Spawn Lab Pvt Ltd.,
Dehradun, Uttarakhand

Source: Soumya Foods Pvt. Ltd., Mushroom Learning Centre- Kolhapur



Decolorization Potential of Strain



NCMR

Industrial Waste: Distillery Waste

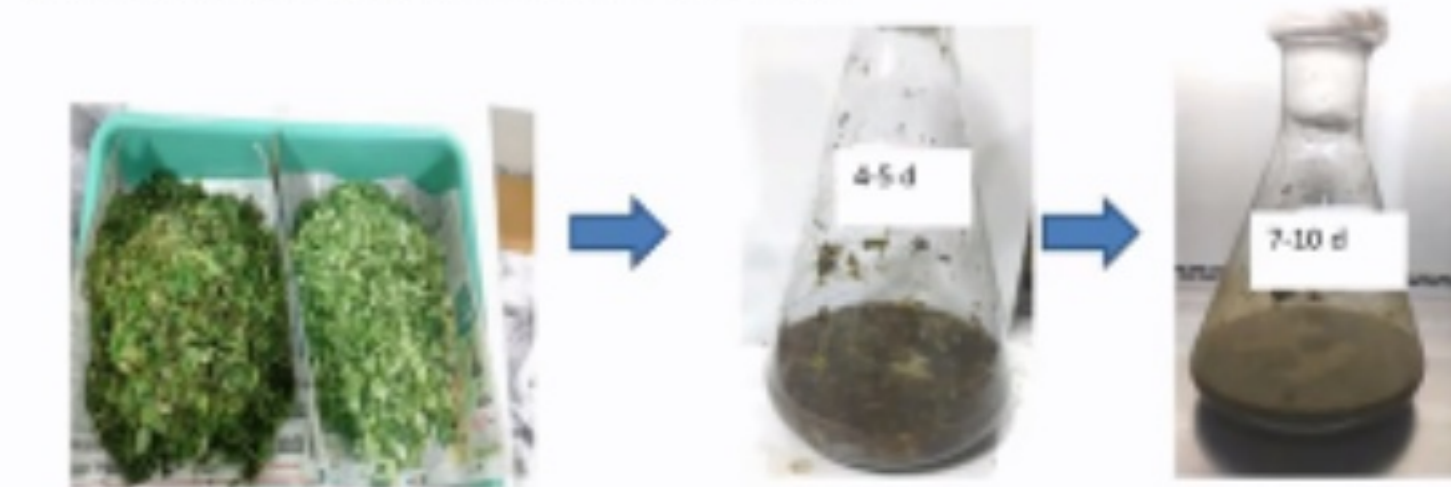
- There are around 200 molasses based distillery in Maharashtra.
- They require fresh water in for production of industrial alcohol.
- For 1L of alcohol production, 4L fresh water is required.
- It releases effluent known as spent wash.
- The spent wash is unpleasant in odor, dark brown color and high COD/ BOD values.



Large scale on site composting and microbial cultures at Karanja, Yavatmal, Maharashtra by Vision Ecologica Pvt. Ltd.

Wet Waste Composting

- Composting at NCCS-NCMR**
- Fungi were screened for enzymes cellulase, laccases, amylases, etc.
 - Vegetable waste was collected from the local vegetable market and shredded.
 - The flasks were inoculated with selected fungal cultures and incubated.
 - In a week the solid waste was degraded.



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Total Number of Participants : 28
26 Zoom
2 Fb Live