STANDARD OPERATING PROCEDURE FOR *CORDYCEPS MILITARIS* MUSHROOM CULTIVATION

Materials Needed:

- 1. Cordyceps militaris culture/liquid spawn
- 2. Substrate (usually a mixture of rice, grains, or other suitable materials)
- 3. Sterilization equipment (pressure cooker or autoclave)
- 4. Petriplate and Glass jars containers
- 5. pH meter and pH adjusting solutions
- 6. Incubation chamber or room
- 7. Laminar Air flow Chamber
- 8. Tray dryer
- 9. Humidity and temperature control equipment
- 10. Light source (for inducing fruiting)
- 11. Humidifier
- 12. AC
- 13. Shaker
- 14. Incubator
- 15. Refrigerator
- 16. Weighing Balance
- 17. Clean working area

Procedure:

1. Preparation of Substrate:

> Prepare a suitable grain-based brown rice substrate

SOP-Cultivation of Cordyceps militaris cultivation

Gujarat Institute of Desert Ecology

> Soak the substrate for 20 minutes in water

2. Sterilization:

- ➢ Fill the jar with substrate and media
- > Cover the hole with micro filter tape for air circulation.
- Sterilize the substrate in an autoclave or pressure cooker at around 121°C (250°F) for 1-2 hours to kill competing microorganisms.
- > Let the substrate cool down to room temperature before inoculation.

3. Inoculation and Culture Development:

- In a laminar flow hood, transfer *Cordyceps militaris* spores onto the prepared substrate using a sterile inoculation loop, needle, or pipette.
- ➤ Seal the jar.
- Incubate the cultures in a controlled environment at around 25-28°C (77-82°F) with high humidity (90-95%) and low light intensity for 2-4 weeks, depending on the growth rate.

4. Mycelium Expansion:

- > Observe the growth of the mycelium and check for any signs of contamination.
- Once the mycelium has fully colonized the substrate, transfer a piece of the colonized mycelium to a fresh substrate in a larger container using a sterile scalpel or knife.

5. Transfer and Fruiting Initiation:

- The mycelium will reach its maximum growth potential
- Create a conducive environment for fruiting by decreasing the temperature slightly (around 18-22°C or 64-72°F) and increasing humidity to near saturation (95% or higher).
- Expose the culture to indirect light for 12 hours per day to induce photoperiodism.

6. Fruiting and Harvesting:

SOP-Cultivation of Cordyceps militaris cultivation

- Watch for the formation of fruiting bodies (ascocarps) from the mycelium. They will appear as small orange bumps that will gradually elongate and develop into caterpillarlike structures.
- > Maintain high humidity and indirect light to encourage fruiting body development.
- Harvest mature fruiting bodies carefully by cutting them at the base with a sterile scissors or knife. They will be ready when they have reached their full size and color, usually after 2-3 weeks.

7. Spore Collection (Optional):

- If you want to collect spores for future use or to start new cultures, you can let some of the mature fruiting bodies release spores onto a clean surface, such as a piece of paper or glass.
- Collect spores by scraping them off with a sterile spatula or brush. Store them in a sealed container in a cool and dry place.

8. Cleaning and Maintenance:

- Regularly clean the laboratory environment and equipment with disinfectants to prevent contamination.
- > Maintain aseptic techniques when handling cultures and substrates.
- > Dispose of used substrates and cultures properly according to safety regulations.

9. Scaling Up (Optional):

- If you want to scale up your production, you can use larger containers or growing systems, such as bags, trays, bottles, jars, or boxes.
- You can also experiment with different substrates, temperatures, humidities, light intensities, and inoculation methods to optimize your yield and quality.

Remember that *Cordyceps militaris* cultivation can be complex and may require optimization based on your specific laboratory conditions and available resources.

SOP-Cultivation of Cordyceps militaris cultivation