

APPLIED MYCOLOGY • MUSHROOM CULTIVATION SKILL DEVELOPMENT



NTHRYS
OPC PVT LTD



Mushroom Spawn & Cultivation Industrial Manufacturing Training Programs

A complete industrial catalogue of hands-on mushroom training modules
— from spawn production to oyster, button, shiitake & medicinal
mushroom cultivation.

55

PROGRAMS

10

CATEGORIES

2026

EDITION

Program Categories at a Glance

This catalogue lists every mushroom and cultivation skill our training programs are equipped to teach and produce, organised into 10 technology streams. Each program carries a unique product code for easy reference, enrolment and certification.

STREAM	CATEGORY FOCUS	DESCRIPTION	COUNT
NMS-AG	Button & Agaricus Mushrooms	White button, cremini & compost cultivation	5
NMS-OY	Oyster Mushrooms (Pleurotus)	Grey, pink, king & bag-cultivated oysters	6
NMS-WD	Specialty Wood-Loving Mushrooms	Shiitake, lion's mane, maitake & enoki cultivation	6
NMS-TR	Tropical & Regional Mushrooms	Milky, paddy-straw & climate-matched cropping	5
NMS-MC	Medicinal Mushroom Cultivation	Reishi, cordyceps & turkey-tail cultivation	5
NMS-SP	Spawn & Culture Production	Master culture, grain & liquid spawn production	6
NMS-SU	Substrate Preparation & Composting	Straw, sawdust & compost substrate processing	5
NMS-CV	Cultivation, Cropping & Environmental Control	Spawning, fruiting & growing-room climate control	6
NMS-PH	Post-Harvest, Drying & Value-Added Products	Packing, drying, powder & value-added products	6
NMS-QC	Spawn-Lab Setup, Hygiene & Quality	Lab design, sterile technique & yield optimisation	5
Total training programs			55

HOW TO READ A CODE

NMS – AG – 01

NMS Nthrys Mushroom-Spawn Program AG Category stream 01 Program number

01

CATEGORY • NMS-AG

Button & Agaricus Mushrooms

White button, cremini & compost cultivation

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NMS-AG-01	White Button Mushroom	Agaricus bisporus white.
NMS-AG-02	Cremini (Brown) Mushroom	Brown Agaricus strain.
NMS-AG-03	Portobello Mushroom	Mature large Agaricus.
NMS-AG-04	Agaricus Compost Cultivation	Phase I-III compost crop.
NMS-AG-05	Casing & Pinning Management	Casing-layer fruiting control.

02

CATEGORY • NMS-OY

Oyster Mushrooms (Pleurotus)

Grey, pink, king & bag-cultivated oysters

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NMS-OY-01	Grey Oyster (<i>P. ostreatus</i>)	Common oyster mushroom.
NMS-OY-02	Pink Oyster (<i>P. djamor</i>)	Tropical pink oyster.
NMS-OY-03	Yellow Oyster (<i>P. citrinopileatus</i>)	Golden oyster.
NMS-OY-04	White / Florida Oyster	White oyster strain.
NMS-OY-05	King Oyster (<i>P. eryngii</i>)	Thick-stem king oyster.
NMS-OY-06	Oyster Straw-Bag Cultivation	Bag / column cultivation.

03

CATEGORY • NMS-WD

Specialty Wood-Loving Mushrooms

Shiitake, lion's mane, maitake & enoki cultivation

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NMS-WD-01	Shiitake (<i>Lentinula edodes</i>)	Sawdust-block shiitake.
NMS-WD-02	Lion's Mane (<i>Hericium</i>)	Hericium fruiting culture.
NMS-WD-03	Maitake (<i>Grifola frondosa</i>)	Hen-of-the-woods.
NMS-WD-04	Enoki (<i>Flammulina</i>)	Cold-fruiting enoki.
NMS-WD-05	Shimeji (<i>Hypsizygus</i>)	Beech-mushroom strain.
NMS-WD-06	Black Fungus (<i>Auricularia</i>)	Wood-ear mushroom.

04

CATEGORY • NMS-TR

Tropical & Regional Mushrooms

Milky, paddy-straw & climate-matched cropping

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NMS-TR-01	Milky Mushroom (Calocybe indica)	Tropical milky mushroom.
NMS-TR-02	Paddy Straw Mushroom (Volvariella)	Straw-bed mushroom.
NMS-TR-03	Wine Cap (Stropharia)	Outdoor bed mushroom.
NMS-TR-04	Termite / Specialty Edible Mushroom	Regional edible strain.
NMS-TR-05	Seasonal Crop Planning	Climate-matched crop scheduling.

05

CATEGORY • NMS-MC

Medicinal Mushroom Cultivation

Reishi, cordyceps & turkey-tail cultivation

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NMS-MC-01	Reishi (<i>Ganoderma lucidum</i>)	Antler / conk reishi cultivation.
NMS-MC-02	Cordyceps (<i>militaris</i>)	Grain-substrate cordyceps.
NMS-MC-03	Turkey Tail (<i>Trametes</i>)	Trametes log / bag cultivation.
NMS-MC-04	Chaga (<i>Inonotus</i>) Cultivation	Chaga culture / cultivation.
NMS-MC-05	Antrodia / Specialty Medicinal	Specialty medicinal fungus.

06

CATEGORY • NMS-SP

Spawn & Culture Production

Master culture, grain & liquid spawn production

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NMS-SP-01	Master / Mother Culture	Pure-culture maintenance.
NMS-SP-02	Tissue-Culture Isolation	Fruit-body tissue culturing.
NMS-SP-03	Grain Spawn Production	Cereal-grain spawn.
NMS-SP-04	Sawdust / Plug Spawn	Wood-substrate spawn.
NMS-SP-05	Liquid Culture / Liquid Spawn	Liquid-inoculum production.
NMS-SP-06	Spawn Storage & Strain Preservation	Cold / cryo strain bank.

07

CATEGORY • NMS-SU

Substrate Preparation & Composting

Straw, sawdust & compost substrate processing

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NMS-SU-01	Straw Substrate Preparation	Chopped-straw substrate.
NMS-SU-02	Sawdust / Supplemented Block	Master-mix sawdust block.
NMS-SU-03	Compost Preparation (Agaricus)	Phase I-II composting.
NMS-SU-04	Pasteurisation & Sterilisation	Substrate decontamination.
NMS-SU-05	Agro-Waste Substrate Valorisation	Crop-residue substrates.

CODE	TRAINING PROGRAM	DESCRIPTION
NMS-CV-01	Spawning & Inoculation	Substrate spawning process.
NMS-CV-02	Incubation / Colonisation	Mycelial-run management.
NMS-CV-03	Fruiting & Pinning Induction	Fruiting-trigger control.
NMS-CV-04	Climate & Humidity Control	Growing-room environment.
NMS-CV-05	Cropping & Harvesting	Flush management & harvest.
NMS-CV-06	Pest & Disease Management	IPM in mushroom houses.

09

CATEGORY • NMS-PH

Post-Harvest, Drying & Value-Added Products

Packing, drying, powder & value-added products

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NMS-PH-01	Grading & Fresh Packaging	Fresh-mushroom packing.
NMS-PH-02	Drying & Dehydration	Dried-mushroom processing.
NMS-PH-03	Mushroom Powder	Ground-mushroom powder.
NMS-PH-04	Pickles & Preserved Products	Brined / canned mushroom.
NMS-PH-05	Value-Added Snacks / Ready Foods	Mushroom food products.
NMS-PH-06	Cold-Chain & Shelf-Life	Storage & shelf-life management.

10

CATEGORY • NMS-QC

Spawn-Lab Setup, Hygiene & Quality

Lab design, sterile technique & yield optimisation

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NMS-QC-01	Spawn-Lab Design & Setup	Aseptic lab layout.
NMS-QC-02	Sterile Technique & Hygiene	Contamination prevention.
NMS-QC-03	Contamination Diagnosis	Mould / bacteria troubleshooting.
NMS-QC-04	Yield & Quality Optimisation	Biological-efficiency improvement.
NMS-QC-05	Farm Setup & Economics	Unit planning & costing.

ENROL • INOCULATE • CULTIVATE

Build a Career in Mushroom Cultivation

Every program in this catalogue is delivered as hands-on training in working spawn labs and growing rooms — covering master-culture & spawn production, substrate preparation & pasteurisation, spawning, colonisation & fruiting, climate control, harvest & value-addition, lab hygiene and quality optimisation. Mix and match programs to design a track that fits your goals.

55 training programs

10 technology streams

Unique **product code** for every module

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