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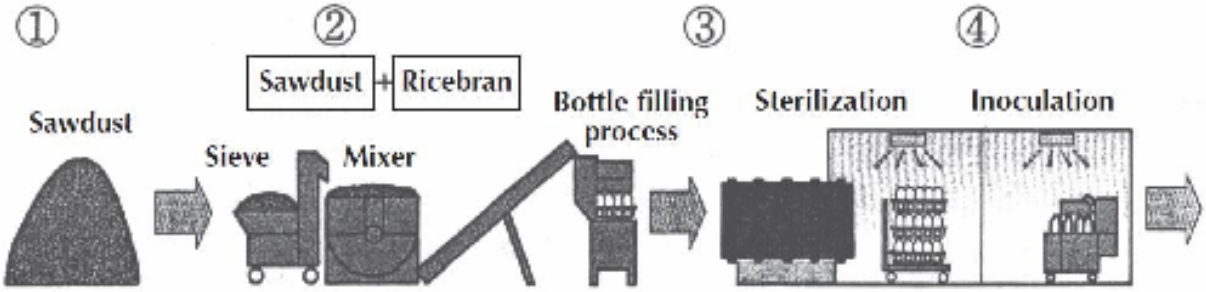
STEPS IN THE GROWING AND HARVESTING OF MUSHROOMS

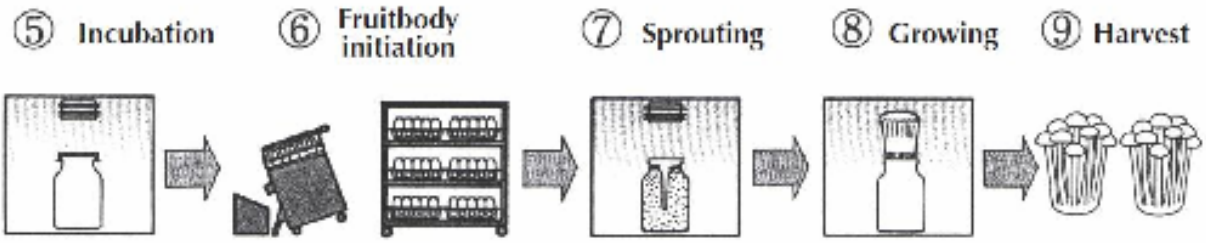


1. **Raw Materials:** Fresh pine and alder sawdust (waste by-product of log-milling operations), corncob pellets (waste by-product of field corn production), wheat bran, soybean meal, rice bran. Mixing machines uniformly blend dry ingredients and bring to 65% moisture content.

2. **Bottle-filling process:** Automated machinery fills re-usable polypropylene bottles with blended raw materials.

3. **Sterilization:** In autoclave (large pressure cooker), bottles and raw materials are sterilized with steam and pressure to kill all bacteria, fungi, and other micro-organisms in the raw materials.

4. **Inoculation:** After bottles filled have cooled down, they are inoculated or planted with pure culture of mushroom.



5. **Incubation:** Inoculated bottles with filter caps are placed in temperature and humidity controlled rooms. Mushroom culture grows into and "digests" the raw materials.

6. **Fruitbody initiation:** Filter cap is removed, top of culture is scraped to remove "parent" culture fungus. Water is added to hydrate the culture.

7. **Sprouting:** Bottles are placed in temperature and humidity controlled rooms to stimulate the development of mushroom "pins".

8. **Growing:** Temperature, humidity and fresh air levels are adjusted to stimulate growth and development of mushroom pins into mature mushroom fruitbodies.

9. **Harvest:** When mushrooms grow to specified size, fruitbodies are harvested and packaged for shipping to customers