



SACRED
HEART
COLLEGE
Autonomous



Department of Botany



An Organic Way To Healthy Living

'COON *daa* COON'

TASTE THE NUTRI WONDER

Mushroom Infotainment

13-February-2023, Monday
9.30 am to 4.30 pm

Sacred Heart College (Autonomous), Kochi

Seminar

(Fr. Melesius Hall)

Registration

(9.30 am - 9.45 am)

Inauguration

(9.45 am - 10.45 am)

Technical Session 1

Introduction to Mushroom and
Mushroom Farming.
(11.00 am - 12.30 pm)

Technical Session 2

Value Addition of Mushroom
(1.30 pm - 3.00 pm)

Technical Session 3

Mushroom Cultivation -
Profession of Hope
(3.00 pm - 4.30 pm)

Resource Team

Dr. A. V. Mathew

(Retd. Associate Director of Research and
Professor of Plant Pathology,
Kerala Agricultural University)

Mrs. Elizabeth Joseph

(Assistant Professor, Krishi Vigyan Kendra,
Kerala Agricultural University, Kannur)

Mr. Jithu Thomas

(Mushroom Farmer,
Leenas Mushroom Farm LLP Piravom)

Mr. Lins Abraham

(Mushroom Farmer,
Edens Fresh Mushroom, Kakkanad)

Mrs. Shije & Adv. Thankachan

(Mushroom Couples,
Coonfresh, TMJ Foods India Private Ltd
Eramalloor)



Adv. Thankachan - 9895395021, Dr. Giby Kuriakose - 9947109987, Mr. Ebin P.J - 9747963013



MUSHROOM & VALUE ADDED PRODUCTS

EXHIBITION

STAGES OF MUSHROOM
PRODUCTION

STAGES OF SPAWN PRODUCTION

MEDIUM FOR SPAWN PRODUCTION

ACCESSORIES AND MEDIUM FOR
MUSHROOM PRODUCTION

DISINFECTANTS

VALUE ADDED PRODUCTS

TYPES OF MUSHROOMS

SALES

FRESH MUSHROOM

MUSHROOM SOUP

MUSHROOM MOMO

MUSHROOM CHAAT

MUSHROOM CUTLET

MUSHROOM FORTIFIED CAKE

MUSHROOM TIKKA SANDWICH

EXHIBITION & SALES

13-FEBRUARY-2023 | MONDAY | 11.00 AM TO 4.00 PM | MARIAN HALL



Organizing Committee

Fr. Dr. Jose John CMI, Principal
Dr. Giby Kuriakose, Head of the Department, Botany
Adv. Thankachan, Mushroom Farmer, Coonfresh
Mr. Anto Joseph, Mushroom Farmer, Coonfresh
Mr. Ebin P.J, Assistant Professor
Mr. Kiran George Koshy, Assistant Professor
Ms. Princy Mol A. P, Assistant Professor
Dr. Lesly Augustine, Assistant Professor
Mr. Anto Joseph, Assistant Professor
Dr. Tintu Jose, Assistant Professor on contract



MUSHROOM FARM

Coonfresh has three farms of 30 kg capacity production per day. While two farms are with 'Fan & Pad system with controlled climate one is of Climate dependent which is positioned underneath thereby ensuring conducive climate for mushroom fruiting. It is designed to have cost effectiveness for the production.

TISSUE CULTURE LAB AND ALLIED SYSTEMS

Coonfresh has a well designed, air conditioned Tissue culture lab with Laminar flow Chamber. Spawn growing rooms have the capacity to grow 10000 spawn packets at a time all in fully air conditioned set up. We have autoclave system for the disinfection.

FARM ORIENTED TRAINING SYSTEM

Coonfresh has a professional training system with various modules of Mushroom farming. Video presentation, Live demonstrations, Digital display, Farm visits make us different and easy way of understanding the infinite processes involved in mushroom farming.

HEALTHY VALUE ADDED PRODUCTS

Value Added Products out of mushroom are very tasty as well as healthy too. We produce hundreds of products ranging from fortified cakes to Momos. Cutlet, Chaat, Tikka sandwiches, Hallula, Masala Dosa, Mushroom fried rice, Mushroom stew, Chilly mushrooms are a few to name.

MUSHROOM REVOLUTION

Our highly rated classy and Unique product which is vit D rich, in powder form is in our Shelf to make Revolution in the Mushroom world.



ACCOLADE

Best Mushroom Farmer Kerala
awardee of 2020