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*plants*



## **Nutrient and antinutrient composition of *Pleurotus ostreatus* grown on different substrates**

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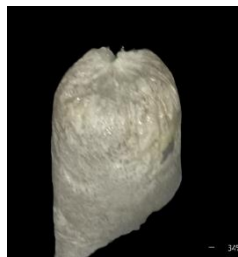
# Nutrient and antinutrient composition of *Pleurotus ostreatus* grown on different substrates



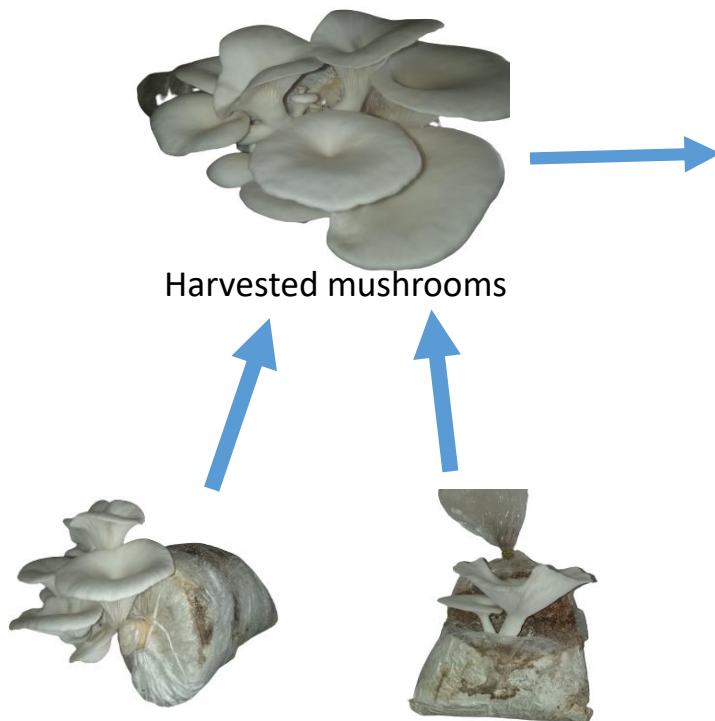
*Pleurotus ostreatus* spawn



Substrates



Ramified substrate bag



Harvested mushrooms

*P. Ostreatus* grown on saw dust + rice bran (1:2)

*P. Ostreatus* grown on banana leaves



Emergence of Primordial heads

Nutritional Analysis	
Protein	
Ash	
Vitamins B <sub>1</sub> , B <sub>2</sub> and B <sub>3</sub>	
Vitamin D	
Mineral composition	
Calcium (Ca)	
Iron (Fe)	
Potassium (K)	
Sodium (Na)	
Antinutrient	
Oxalate	
Phytate	
Tannins	

## Abstract

The effect of the COVID-19 on meat supply chain has increased the need for alternative sources of high-quality, protein-rich foods to combat rising food insecurity and malnutrition. First cultivated for food in Germany during World War I, *Pleurotus ostreatus* (Oyster mushroom) is reported for its numerous nutritional and health-benefits. This study compared the nutrient and anti-nutrient composition of mushrooms grown on different substrates. A mixture of the substrates (rice bran + saw dust (Ms/r) (1:2) or ground banana leaves (Mb)) with water containing  $\text{CaCO}_3$  were first sterilized for 15 minutes at  $121^\circ\text{C}$  and 15 psi in heat-resistant, transparent polythene bags before aseptically inoculating with the stock culture (spawn). The bags were then transferred into the growth room (relative humidity 75-85%) 20 days post-inoculation after total colonization with fungi hyphae. Ms/r had significantly higher yield (1250g) as well as carbohydrate (14.16%), Na (79.35mg/100g), and Cl (121.86mg/100g) contents compared to Mb (250g, CHO (8.01%), Na (70.15mg/100g), and Cl (108.28mg/100g) respectively). On the other hand, protein (8.43%), K (574.48 mg/100g), vit B1 (0.1480mg/100g), and vit D (134.83IU) contents of Mb were significantly higher when compared to Ms/r (protein (2.75%), vit B1 (0.0750 mg/100g), and vit D (104.07IU)). The anti-nutrient analysis of the mushrooms revealed higher oxalate (78.93 mg/100g) and significantly lower phytate (42.41 mg/100g) contents in Ms/r when compared to oxalate (42.5) and phytate (59.88 mg/100g) contents of Mb. The result indicated that banana leaves may be a good substrate for nutritionally beneficial mushrooms.

**Keywords:** Food insecurity; Protein; Oyster mushroom; Nutrition

# Introduction

- The negative effects of a constantly changing climate, and more recently, the negative impact of the COVID-19 pandemic on meat supply chain further highlights the urgent need for alternative sources of high-quality, protein-rich foods to combat rising food insecurity and malnutrition in many resource-poor settings.
- To combat the rising issues in food security and nutrition, especially, on the African continent, an efficient, economic, and technology-based approach is required.

## Introduction cont'd

- Recent advances in biotechnological processes take advantage of the adaptive characteristics of microorganisms to breakdown lignocellulosic agro-industrial wastes that would otherwise have constituted environmental nuisances.
- Coupled with their high nutritional quality, Oyster mushrooms (*Pleurotus ostreatus*) cultivation presents with the advantage of less growth requirement including growing on agricultural wastes, requiring less space and water compared to other crops as well as their short growth time.

## Introduction cont'd

- The nutritional composition of mushrooms depends largely on the type and nutrient composition of the substrate.
- This is as a result of the variation in nutritional value of oyster mushrooms when cultivated on different substrates such as cotton seed hulls, perilla stalks, rice and wheat bran, etc.
- This study therefore, investigated the nutrient and anti-nutrient composition of mushrooms grown on different substrates.

# RESULT

Table 1: Yield and biological efficiency

Mushroom Sample	Yield (g)	Biological efficiency (%)
Ms/r	1250.00	50
Mb	250.00	10

# RESULT

## Table 2: Proximate composition of Ms/r and Mb

Parameters (%)	Carbohydrate	Protein	Fat	Moisture	Fiber	Ash
Ms/r	14.16±0.23 <sup>b</sup>	2.75±0.29 <sup>C</sup>	2.96±0.06 <sup>W</sup>	72.22±0.09 <sup>a</sup>	4.93±0.08 <sup>K</sup>	3.00±0.04 <sup>M</sup>
Mb	8.01±0.02 <sup>a</sup>	8.43±0.23 <sup>D</sup>	2.87±0.02 <sup>W</sup>	73.98±0.19 <sup>b</sup>	4.61±0.08 <sup>K</sup>	2.12±0.16 <sup>N</sup>

Data represent means ± standard deviations (n = 3); values marked by the same letter within the same column are not significantly different (p < 0.05). Ms/r= mushroom grown on saw dust and rice bran (1:2), Mb = mushroom grown on banana leaves.



# RESULT

## Table 3: Mineral contents of Ms/r and Mb

Mineral (mg/100g)	Ca	Fe	Na	K	Zn	Cl
Ms/r	47.00±9.52 <sup>a</sup>	1.67±0.26 <sup>a</sup>	79.35±1.63 <sup>b</sup>	459.42±1.37 <sup>a</sup>	0.29±0.04 <sup>a</sup>	121.86±1.64 <sup>b</sup>
Mb	53.04±2.35 <sup>a</sup>	1.61±0.04 <sup>a</sup>	70.15±1.63 <sup>a</sup>	574.48±0.74 <sup>b</sup>	0.32±0.00 <sup>a</sup>	108.28±2.51 <sup>a</sup>

Data represent means ± standard deviations (n = 3); values marked by the same letter within the same column are not significantly different (p < 0.05). Ms/r= mushroom grown on saw dust and rice bran (1:2), Mb = mushroom grown on banana leaves.

# RESULT

**Table 4: Vitamin content of Ms/r and Mb**

Vitamin (mg/100g)	Ms/r	Mb
Vit.B1	0.0750 ± 0.0200 <sup>a</sup>	0.1480 ± 0.0042 <sup>b</sup>
Vit. B2	0.1855 ± 0.0007 <sup>w</sup>	0.2355 ± 0.0404 <sup>w</sup>
Vit. B3	0.1450 ± 0.0212 <sup>x</sup>	0.3900 ± 0.1131 <sup>x</sup>
Vit D (IU)	104.07 ± 22.96 <sup>m</sup>	134.83 ± 25.22 <sup>n</sup>

Data represent means ± standard deviations (n = 3); values marked by the same letter within the same row are not significantly different (p < 0.05). Ms/r= mushroom grown on saw dust and rice bran (1:2), Mb = mushroom grown on banana leaf

# RESULT

**Table 5: The anti-nutrient content of Ms/r and Mb**

Anti-nutrient (mg/100g)	Ms/r	Mb
Phytate	42.41 ± 3.53 <sup>a</sup>	59.88 ± 0.01 <sup>b</sup>
Oxalate	78.93 ± 1.52 <sup>q</sup>	42.5 ± 3.54 <sup>r</sup>
Tannins	198.04 ± 3.16 <sup>g</sup>	203.32 ± 4.43 <sup>g</sup>
Hemagglutinin	NIL	NIL

Data represent means ± standard deviations (n = 3); values marked by the same letter within the same row are not significantly different (p < 0.05). Ms/r= mushroom grown on saw dust and rice bran (1:2), Mb = mushroom grown on banana le

## Conclusions

This investigation has demonstrated that *Pleurotus ostreatus* is a good source of nutritional factors, especially proteins, however, cultivation of the macro-fungi on banana leaves yields mushrooms with higher protein content.

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