

Collecting and drying of wild mushrooms in Xishuangbanna, Yunnan, China

Projektarbeit im Fachgebiet Agrartechnik

1. Tutor: Prof. Dr. Oliver Hensel
2. Tutor: Dr. Thomas van Elsen

Vorgelegt von: Mark Wolf

Witzenhausen, September 2012

Zusammenfassung

High Diversities of wild mushrooms are growing in the project area, the Nabanhe National Nature Reserve, situated in Xishuangbanna, Yunnan, China. This region is considered to be a global biodiversity hot spot. Fungi that are forming fruiting bodies are ecologically highly interconnected with the abundant natural rain forests, either as wood decaying or symbiotic organisms. Therefore their usage can be an integrated part of forest conversation and regeneration. A number of mushrooms have high nutritional, culinary and not at least medical importance. Selling them can provide a substantial additional income for the local population. This can be an integrated part of alternative pathways away from the expansion of monocropping, which endangers the biodiversity.

Tropical climate complicates to store and transport mushrooms. To achieve consumer needs at departed markets collected mushrooms must be processed immediately. Drying is a common, traditionally used preservation method, but people lack special knowledge about mushroom drying for trading purposes.

Therefore the aim of this project work was identify and examine

1. Suitable mushroom species
2. Local drying technologies
3. The drying properties of species in focus

Available mushroom resources were examined by doing open interviews with special informants in the villages, and by participating in the collecting process. Fungl suitable for commercialisation and further research were identified. Initial drying curves of three wild mushrooms were determined in the laboratory. A review of literature on -the area was done to indentify strategies for the future conservation and utilization of the fungal biodiversity.