

**PRESERVATION OF *Volvariella volvacea* CULTURE
USING WASTE PRODUCT AS PRESERVATION
SUBSTRATE**

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ABSTRACT

PRESERVATION OF *Volvariella volvacea* CULTURE USING WASTE PRODUCT AS PRESERVATION SUBSTRATE

One of *V. volvacea* significant research is the preservation of *V. volvacea* culture. The aim of this study was to preserve *V. volvacea* culture in waste product namely bamboo pulp, egg tray and groundnut shell. The potential of waste product to preserve *V. volvacea* culture for 30 days in 4°C and -20°C was tested. The viability was then evaluated with sub-culturing the preservation substrate on Potato Dextrose Agar (PDA) and incubated for 7 days. The phenotypic characteristic of the colony production on agar plate was evaluated by observing colony morphology of the mycelium and hyphae as well as the present of spores. The preservation substrate shows that they are unable revived back the fungal during viability evaluation and several factors was discussed that affect the negative growth of fungal colony. In conclusion, the waste product such as bamboo pulp, egg tray and groundnut shell are unable to become preservation substrate for preservation of *V. volvacea* culture.