

## Proizvodnja gob na odpadnih surovinah

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### Izvleček

Gobe, kot del prehrane, zadnje čase postajajo vse bolj priljubljene, pogosto tudi zaradi številnih zdravilnih snovi, s pomočjo katerih je moč odpraviti ali ublažiti vrsto obolenj. Za gojenje gob uspešno uporabljamo sekundarne organske surovine kmetijske, živilske in lesne industrije. Izbiramo lahko med ostanki lesa, oluščeni koruznimi storži, luščinami različnih semen, plevami žitaric, oljarskimi in pivovarskimi tropinami, ostanki kave, odpadnimi olji, rastlinskimi ostanki po ekstrakcijah ter drugimi. Glede na kemijsko sestavo posameznih surovin, lahko le deloma sklepamo na uspeh oziroma biološko učinkovitost gojenja, zaradi česar je potrebno upoštevati še fizikalne lastnosti, med katerimi so najpomembnejše nasipna masa oziroma gostota, poljska kapaciteta ter velikost delcev. Prav tako je pomembno izbrati za dotičen material primerno vrsto glive, pri čemer ne gre zanemariti privajanja same glive na substrat, saj s tem lahko dosežemo veliko višje pridelke.

**Ključne besede:** gojenje gob, ostanki proizvodnje, zdravilne gobe

## Mushroom cultivation on waste raw materials

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### Abstract

Mushrooms as a part of the diet have become increasingly popular. Recently, often because they contain a multitude of medicinal substances that can be used to eliminate or alleviate a vasy number of diseases. For successful farming of mushrooms various kinds of secondary agricultural, food and wood seconfdary organic wastes are used. Between others these leftover materials could be used for mushroom cultivation: wood residues, husks of various seeds, grain chaff, olive oil press cakes, brewery spent grains, waste oils, plant residues after extractions and others. Taking into account only the chemical composition of individual components, it can be partially concluded the biological efficiency of cultivation. In farming cultivation it is necessary to take into account also physical properties where the most important are bulk density, field capacity and particle size. It is also important to choose the appropriate fungal specie for the material in question, without neglecting the adopting the fungus to it, as this can achieve much higher yields.

**Key words:** mushroom cultivation, medicinal mushrooms, waste materials

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*Hrana, prehrana, zdravje:*

**Gojimo, hranimo, ohranjamo. Skupaj**

P. Raspor (ur.)

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