

Mushroom Growing Instructions - Tatandi

WARNINGS:

- Our kits are manufactured exclusively, for scientific, ornamental or collection use, the company takes no responsibility once the product has been opened
- Only for people over 18 years old
- If storage or preservation is required, please store at a temperature of 4-6°C for a maximum of 6 weeks.
- The mycelium used in our kits is supplemented with unique nutrients to ensure the best yields
- Contains: 1200ml box, greenhouse bag, instruction manual and a sachet of substrate.
- Requirements: Tap water, a well-lit place (never artificial light or direct sunlight), (the temperature should be between 18°C and 30°C, with 23°C being the ideal temperature) and a nebuliser
- We are so confident of our quality, that we offer in all our kits a guarantee for the first fructification, but you will have to induce its fructification 8 days maximum after receiving it. If it doesn't work, you should send us photos at least every three days to determine which factors have gone wrong if it is due to mishandling, the guarantee will be void. Please bear in mind that the hand of the grower is 90% of the success or failure. You can send photos at the end of the process to info.tatandi@gmail.com or via Instagram at [@tatandi.es](https://www.instagram.com/tatandi.es).



INSTRUCTIONS

1. Unseal the box
2. Remove the lid and save it for later
3. These cakes do NOT need to be hydrated during their first fructification
4. Open the topping sachet and spread it over the surface of the cake with a clean spoon, forming a small layer (this is optional), this way we will obtain an exceptional surface for the primordiums growth
5. Place the cake in the greenhouse bag
6. Spray the bag walls with tap water and close the zip halfway (half open, half closed). This allows passive air to enter. Very important, if it dries out too much, close the zip a little more, or on the contrary, if the surface is too moisturised, open the zip a little more. Unfavourable conditions will strongly affect the result (we recommend adding tap water barely covering the bag base)

7. Always keep the bag moist, spraying the walls of the bag once or twice a day if necessary
8. Once the primordiums appear, open the zip 2/3 of its full opening, divide the zip in three parts and close one of them (these recommendations are for guidance only, as each home, climate and time of the year has different environmental parameters, which can greatly influence microclimate). The bag should be opened completely and ventilated twice a day for 10 minutes. Then spray the bag walls with tap water
9. The best moment to harvest is 5 to 6 hours after the veil is broken. Grasp the of the mushroom base, twist it a little and carefully pull it out, otherwise you may damage the surface and delay further fruiting
10. Once the mushrooms have been harvested, take the cake out of the bag and pour tap water over it, until it is completely soaked
11. Keep the bread covered and leave it to soak for 20 minutes at room temperature, never in the fridge. Then, drain all the water well, put the cake back in the bag and repeat all the above steps for successive fructifications.

HOW TO MAINTAIN THE HUMIDITY OF THE BREAD SURFACE ;IMPORTANT!

It is preferable NOT to spray the surface of the cake directly unless the surface is losing moisture. To determine if it is necessary to mist the surface, we recommend using the torch of your mobile phone and illuminate the surface, if small droplets are observed, it will not be necessary to moisten. You should only mist the surface if you observe at some point that the surface lacks droplets, Never more than once a day, otherwise you could damage your cultivation. To do so, we recommend taking the cake out of the bag, and do it from at least one metre away from the bag. Never aiming directly at the cake. The water should fall by gravity, as it should fall on the surface, gently, small droplets diffused, simulating the small drops that are created on those foggy days in autumn. 6 seconds will be sufficient", Then illuminate the surface again to check that the droplets are present, this way, you will learn how to maintain the correct humidity level of your kit!

Please note that this is not a mathematical process. To get the most out of our kits, it is best to know if the surface has too little or too much moisture. If you notice that the surface is accumulating too much moisture, unzip the bag further. These mushrooms like oxygen, but as we have described only just as much moisture as necessary.

ALTERNATIVE WAY OF FRUITING:

The following fructification method provides higher levels of aeration and humidity, so the kit maintenance is reduced to doing nothing (or almost nothing).

It requires a plastic storage box, (we offer the perfect box). The box does not have to be much bigger than the cake, nor does it have to fit snugly. The box should be transparent.

1. Pour tap water into the plastic box up to 2 cm
2. Remove the cake lid and save it for later)
3. Open the topping sachet and spread it evenly over the surface of the cake, this provides a perfect surface for the primordiums growth
4. Place the cake in the plastic box with the same amount of water. Then put the lid on the plastic box. If the lid comes with latches, just don't use them. Just put the lid on top, without sealing it. if the surface becomes too moist, turn the lid upside down and leave an opening of 1-2cm between the box and the lid to allow the excess moisture to evaporate.
5. Once the first mushrooms emerge, turn the lid of the box upside down and slide it to let more air in. If too much moisture accumulates on the surface, leave an opening of at least one finger between the lid and the box, or an even larger opening if moisture still accumulates.
6. It is not necessary to spray the walls of the plastic box at any time
7. Refer to the section "how to maintain the surface moisture of the cake", to determine when to spray the surface. However, it is very likely that this will not be necessary using this cultivation method.
8. To harvest the mushrooms, follow instructions described in section 9 above. Once the mushrooms have been harvested, remove the cake from the box and pour tap water directly over it until it is completely soaked.
9. Keep the bread covered and leave it to soak for 20 minutes, never in the fridge. Then, drain all the water well, put the cake back in the bag and repeat all the above steps for successive fructifications.