Training on Mushroom farming

Mushroom in school feeding support

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WHY MUSHROOM?



Nutrient-rich	Low-calorie, high-fiber, good source of protein,
Immune system booster	Supports a strong immune system due to selenium, vitamin D, and vitamin B6.
Heart health	Lower cholesterol and reduce heart disease risk.
Neuroprotective	May protect brain health and reduce the risk of neurodegenerative diseases.
Blood sugar regulation	Help regulate blood sugar.
Weight management	Low-calorie and high-fiber, making them suitable for weight loss diets.



Mushroom are needed in Rwanda and in whole Africa to reduce Malnutrition

DAMSON MUSHROOM FARM LTD
Fresh mushroom always

Kilimo Trust







Mushroom Tubes preparation









& Why Now?

Mushroom demand in Rwanda growing by 15% annually.

Promoting the mushroom production to eradicate hunger and poverty among Rwandans.

School feeding support, to fight against malnutrition.

Filling gap for unemployment particularly in women and youth.

Sustainable partnerships.



Site preparation for growing Mushroom

1.Choose the Right Location



2.Design the Growing Space

3.Control Temperature and Humidity: 18°C – 25°C

4.Lighting: Avoid direct sunlight

5.pH of Substrate: Ideal substrate pH: 6.5 – 7.5
Avoid acidic or too alkaline conditions









Message

Incorporating nutrients-rich mushrooms into school meal and family diets offer a sustainable, affordable solution to combat malnutrition and improve overall health.





Thank you

Q & A

