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			ONLIN	ONLINE ISSN : 1881-3984		
			PRINT	ISSN: 1344-6606		
<b>Food Science and T</b>	<b>Technology Research</b>					
Vol. 9 (2003), No. 3	3 pp.250-253					

## Absorption of Calcium and Magnesium to the Fruit Body of Aragekikurage (*Auricularia polytricha* (Mont.) Sacc.) from Sawdust Culture Media Supplemented with Calcium and Magnesium Salts

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(Received: October 3, 2002) (Accepted: June 14, 2003)

Auricularia polytricha was incubated in potato-sucrose-agar (PSA) and in a sawdust medium supplemented with Ca or Mg salts. The mycelia grew well on the PSA supplemented with Ca sulfate, Ca phosphate, Mg sulfate and Mg chloride. On sawdust medium, the supplementation with Ca phosphate, Ca carbonate, Mg sulfate or Mg carbonate resulted in good mycelial growth. The Ca content of fruit body grown on the sawdust medium was increased 1.1–1.5 times by supplementation of 1–5% of Ca phosphate or Ca carbonate. The Mg content was increased 1.7–2.2 times by 0.5% of Mg carbonate, Mg hydroxide, Mg sulfate and Mg chloride.

**Keywords:** Aragekikurage (*Auricularia polytricha*), mycelial growth, Mg-Casupplementation, Mg-Ca-absorption

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To cite this article:

(Auricularia polytricha (Mont.) Sacc.) from Sawdust Culture Media Supplemented with Calcium and Magnesium Salts Takeo TABATA and Tetsuya OGURA, FSTR. Vol. 9, 250-253. (2003).

doi:10.3136/fstr.9.250

JOI JST.JSTAGE/fstr/9.250

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