

HK35 is the first hybrid oyster mushroom produced for commercial requirements and is currently the most widely grown oyster variety on the European market.

Variety Characteristics

- HK35 is a variety that may be grown all year round.
- The stem connects to the cap in a lateral position and is medium in length. In the presence of more fresh air it will become shorter.
- The cap is of average size, round and fleshy.
- Depending on the temperature, the colour of the cap varies from dark grey to light grey.

Growing Characteristics

- Mycelium grows aggressively at a substrate temperature of 28-32 °C. Spawn run time takes 14-17 days.
- The first primordia appear 21-25 days after incubation.
- During the fruiting period HK35 may be grown in a wide temperature range (8-18 °C), but best results are achieved at 16 °C. Keep air humidity at 85-90%, and CO₂ levels under 900 ppm.
- This variety tolerates extreme conditions well.
- This variety chills very well, under adequate storage conditions it maintains its quality for up to 10 days.

