

Reishi NATURAL LOG-WOOD CULTIVATION PROCESS

MIKEI red Reishi is an end product produced by Japan's foremost Reishi grower, the Mayuzumi family. The Mayuzumi family has a history of over 25 years in cultivating Reishi mushrooms, together with their past experience and new state-of-the-art technology, their name is well known in Japan for strict and unique cultivation methods of the red Reishi.



The cultivation of red Reishi is first accomplished by grafting the superior fungi onto wood logs of Japanese oak.



The wood logs are then placed in greenhouses with strictly controlled environmental factors.





All wood logs are then covered with wood crumbs



Inside the greenhouse, irrigation system must be provided, and temperature and humidity constantly monitored. The room must be well ventilated and blocked from direct rays.



Reishi begins to flush and grows gradually, some weeds may sprout and vermins appear, but no agricultural chemicals are used. After weeding the house, vermins will disappear.





In the last stage of growth, spores break out from the down side of the pileus into the atmosphere and eventually settled and covered the ground with a reddish brown color.



For the first week of the spring condition, it is needed to continue to water the crop. Watering will be stopped after 10 days to keep the spore on the pileus, because the spore has similar nutritious ingredients.







The best harvest time is right after the spring period.