

NUTRITIONAL COMPOSITION AND CELLULOSE DEGRADING ABILITY OF *HYPsizYGUS ULMARIUS*.

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Abstract: Fruit bodies of *Hypsizygus ulmarius* (Bull.) Redhead contains 23.01 per cent protein, 52.50 per cent carbohydrate (dry weigh basis). Moreover, it also contains 12.20 per cent crude fiber and 22.05 per cent ash. The total moisture content was 89.68 per cent (fresh weight basis). The analysis reveals that the fruit bodies were quite rich in trace elements content viz. copper 33.8 ppm, iron 70.55 ppm and manganese 30.00 ppm. *Hypsizygus ulmarius* possessed higher cellulose degrading ability and produced more mycelium as compared to control.

Keywords: *Hypsizygus ulmarius*, protein, carbohydrate, crude fiber, cellulose degrading ability

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