

Natural Gold (Traditional compost supplement) preparation manual

Especially beneficial and easy to use is a granular product that is added into the compost as it being filled into the shelves. The product is called Natural Gold and comes in 25kg bags with 40 or 50 bags per pallet. Suitable for White and Brown Mushrooms.

1. Storage

The drums should be stored in clean disinfected environment, out of the sun in a dust and frost free area and away from rodents.

Each bag has a batch number that can be used for traceability and we recommend recording this on your growing charts.

There is no expiration date with this product, but we recommend that it is used 6-8 months after day of production.

1 x 25kg bag is sufficient to treat compost being applied to 2500kg compost at 1% dosage



2. Preparation

No specific preparation is required prior to application. The bag should be emptied into the supplement hopper in the filling machine.

3. Application

There are a few different types of machines for application....



Supplement unit on conveyor.



The speed of the dispensing roller at the bottom of the hopper will need to be adjusted so that the 1% dosage can be achieved accurately. NOTE Natural Gold is much finer than other products in the industry so that the mycelium feeds more efficiently. Keep monitoring dispensing as the growing room is being filled to ensure uniform dosing, hoppers are notorious for giving variable application rates.

The supplement must be as uniform as possible throughout the whole depth of the compost to ensure that mycelium can feed evenly and to avoid 'hot spots' which form when too much supplement is concentrated in one place.



Hopper and conveyor system is very simple and effective

Natural Gold is specially formulated to have a very mild effect on compost temperatures.

4. Case Run

There will be an increase in compost temperature after 48 hours with Natural Gold of 1-2 C so you will need to anticipate this and adjust air temperature in anticipation. It is a good idea to make random checks with a hand held probe for 'hot spots'. If you are getting these regularly then you will need to investigate these by digging into compost near the spot and looking for excess supplement and then looking at filling machinery to determine cause and rectify.

Avoid the temptation to increase air temp too quickly after filling as it can cause overshooting of compost temperature as mycelium re grows in first 36/48hrs into filling whether that be through block disturbance or bulk filling . A maximum air temp of 17-20 C will suffice to recover to 25C in the compost in a good controlled fashion during first 48 hours after filling.

5. Post airing

Because the yield will be higher on 1st flush and depending on how much moisture you lose from the casing, you will need to put more water at pinning (though this may affect quality) and in between 1st and 2nd flush to take account of this. Be careful when putting extra water between 2nd and 3rd flushes as the compost activity might not be sufficient.



1st flush quality