

Research Article

Nutritional and Antinutritional Content of *Macrocybe gigantea* (Massee) Pegler & Lodge, Another Edible Mushroom of Commercial Importance

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Abstract

The objective of this work was to assess nutritional and antinutritional content of *Macrocybe gigantea* cultivated on different locally available agrowastes. Assessment of nutritional content showed maximum moisture content (85.6%) and ash content (8.6 g 100g⁻¹) in the sporophores cultivated on pearl millet stalk, whereas maximum fat content (2.3 g 100g⁻¹) and protein content (22.6 g 100g⁻¹) were detected from the sporophores cultivated on wheat straw. Highest crude fiber content (19.5 g 100g⁻¹) was recorded from the sporophores cultivated on maize stalk. A total of nineteen amino acids were detected from the sporophores, which included nine essential and ten non-essential amino acids. In addition, some of the essential minerals like potassium, sodium, copper, calcium, magnesium and zinc were also recorded from the sporophores of *M. gigantea*, indicating the presence of essential nutrients and can be included in the diet of people belonging to the developing and under developed countries. Two antinutritional components *i.e.* tannins and phytic acid were detected which ranged from 0.13 mg g⁻¹ to 0.21 mg g⁻¹ and 0.06 mg g⁻¹ to 0.10 mg g⁻¹ respectively. These findings revealed that the cultivated sporophores of *M. gigantea* can be utilized as an accessible source of nutrients with very low antinutritional components.

Key words: Amino acids, fatty acids, *Macrocybe gigantea*, minerals, proteins, sporophores

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