**QUESTIONNAIRE TO ACCOMPANY AN APPLICATION TO IMPORT MUSHROOM SPAWN**

Please complete the Parts below:

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| Part A: For imports of mother cultures on agar or in broth |
| Parts A and B: For imports of spawn |
| Part A, B and C: For imports of substrate |

Answers to be typed not handwritten.

**The following definitions apply to …**

**Mother culture:** Pure cultures of a fungus (usually grown on agar or in broth) which are used to inoculate sterile spawn.

**Spawn:** A carrier (usually grain based) that is inoculated with pure cultures and used for the transfer of mycelium to substrate.

**Substrate:** A manufactured product which is inoculated with spawn to produce fruiting bodies (e.g. compressed bricks or sawdust in bags).

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|  |  **PRODUCT INFORMATION** |
| **A** | **For mother cultures** |
|  | 1. What method(s) are used to identify the mother cultures?
2. What method(s) are used to ensure that only pure mother cultures are used?
3. What method(s) are used to keep the mother cultures pure and free from disease organisms and contamination during strain maintenance?
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| **B** | **For spawn**  |
|  | 1. List all ingredients used to make the spawn carrier.
2. What method(s) are used to sterilise the spawn carrier?
3. What method(s) are used to keep the spawn free from disease organisms and contamination during inoculation with the mother cultures?
4. What method(s) are used to keep the spawn free from disease organisms (e.g. bacteria, fungi) and contamination (e.g. mites) during incubation?
5. How long is the spawn incubated in the carrier before exporting **OR** before inoculating the substrate?
6. Do you have any quality management system audited by a third party (e.g. ISO accreditation)? If the answer is yes, please provide details about this quality system.
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| **C** | **For substrate – bricks, bottles and bags** |
|  | 1. List all ingredients used to make the substrate.
2. What method(s) are used to prepare the substrate? Give a full description of all stages of the manufacturing process including the length and temperature of any heat treatment or pasteurisation steps.
3. How is the substrate stored after production? Describe the method(s) used to keep the substrate free from disease organisms and contamination during storage.
4. Describe the methods used to keep the substrate free from disease organisms and contamination during inoculation.
5. What method(s) are used to keep the substrate free from disease organisms and contamination during incubation? (e.g. bacteria, flies, fungi, mites, nematodes).
6. Describe the conditions for incubation prior to export (e.g. length of incubation time, storage temperature, hygiene, inspection for disease).
7. How do you pack and transport the substrate for export? (e.g. storage temperature).
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