

Cultivation of a wild species of *Ganoderma* and comparative analysis of its bioactive compounds in Microwave Assisted and Hot Water based Extraction procedures.

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AIMS AND OBJECTIVES	MATERIALS AND METHODS
Successful cultivation of a wild species of Ganoderma using sawdust as the	- A piece of tissue from wild type mushroom Ganoderma casuarinicola of was isolated and trans-
substrate.	ferred to sterilized Potato Dextrose Agar (PDA) media; after sufficient mycelial growth, it was trans-
Comparative analysis of yields of bioactive compounds from Microwave As-	ferred to Potato Dextrose Broth (PDB).
sisted Extraction and Hot Water Extraction as an effective method.	⇒ Substrate was prepared and packed in polypropylene (PPE) bags; liquid media from PDB was inoc-
Evaluation of the antioxidant activity of the extracts obtained through Micro-	ulated to each PPE bag.
wave Assisted Extraction and Hot Water Extraction.	After complete mycelia run in dark (packets turned white), PPE bags opened and then kept in light
INTRODUCTION	with frequent watering.
<i>Ganoderma</i> spp. is a member of the group Basidiomycetes, belonging to the	⇒ After few days various stages of fruiting body development were noted.

- Ganodermataceae family, and is the most significant medicinal mushrooms in the world.
- Currently the commercial valuation of *Ganoderma* spp. fruiting bodies is approximately Rs. 4,000 to 5,000 per Kilogram [1].
- Pharmacological tests have revealed the actions and properties of Ganoder*ma* spp., such as immunomodulation, induction of cytokine production, antitumor, anti-radiation, anti-allergic anti-inflammatory, anti-oxidant, antiparasitic, benefiting the cardiovascular, endocrine, respiratory and metabolic systems, etc [2].
- A relatively novel and promising technique called Microwave-Assisted Extraction (MAE) was used to extract bioactive components from *Ganoderma* sp. and its yield was compared with Hot Water Extraction process [3,4].
- MAE is more efficient due to shorter extraction time, less solvent consumption, improved extraction yield [5].

Cultivated fruiting bodies were grinded to fine powder.

Hot water extract: 2gm of powdered sample was heated with 20 ml of boiled distilled water for 5,10,20mins; MAE: 2gm of powdered sample taken in 20ml of distilled water and kept in microwave for 2,4,6 mins. Both filtered by Whattman paper.

Phenol, flavonoid, β -carotene and lycopene tests were done with high, medium and low microwave voltages; since best results were observed in high voltage, further tests were performed with high voltage settings.

Phenol, carbohydrate, and protein test were done with both MAE and HWE extracts with different time variations. Spectrophotometric analysis was performed, and the OD values at specific nanometre were noted down.

Total antioxidant capacity, DPPH, and ABTS tests were done to examine the antioxidant potentials of the extracts.

Comparative analysis were done for the results of the tests performed with MAE and HWE extracts.













Figure 2: Comparison between concentration of BSA [Blue denotes MAE 2,4,6 minutes; Yellow denotes HWE 5,10,20 minutes]



Figure 3: Comparison between concentration of Gallic Acid [Blue denotes MAE 2,4,6 minutes; Yellow denotes HWE 5,10,20 minutes]



Figure 4: Comparison between concentration of Glucose [Blue denotes MAE 2,4,6 minutes; Yellow denotes HWE 5,10,20 minutes]

Figure 1: The culture procedure of a wild species of *Ganoderma* specimen, 2– Pure Culture on PDA, 3– Mycelial Culture on PDB, 4– Sterilised substrate, 5-9– Growth stages of Ganoderma].

Successful cultivation of *Ganoderma casuarinicola* was done.

Higher concentration of Carbohydrate and Phenol was observed in case of MAE extracts compared to Hot Water extracts; except in Protein, where higher concentration of BSA was observed in HWE than in MAE. Highest concentration was observed in 2mins MAE extracts and in 10 mins HWE in case of phenol, carbohydrate and proteins.

Antioxidant results: In Total Antioxidant Capacity (TAC) highest concentration of ascorbic acid was observed in 2mins MAE again and 10 mins HWE again.

DPPH and ABTS results: Comparing EC50 values of all 6 samples, showed lowest concentration of obtaining mushroom along with its different growth stages [1- Collected EC50 in 2mins MAE and 10 mins HWE.



CONCLUSION	REFERENCES
 Artificial cultivation of <i>Ganoderma</i> sp. was successful but further studies should be done to generate more fruiting bodies in less amount of time. Among the 2 mins, 4 mins, 6 mins MAE extracts in high voltage settings, better results were obtained in 2 mins thus concluding that increasing the heat decreases the concentration of bioactive components. Since better results were obtained in case of MAE compared to HWE, so MAE can act as a potential extraction method for future extraction processes. The cultivation of Ganoderma sp. has been very successful in the recent times, and efforts are being put in to make it even more successful. 	 Bijalwan, A., & Bahuguna, K. (2022). <i>Magical mushroom: Scaling up Ganoderma lucidum cultivation will benefit farmers, users</i>. Down To Earth. https://www.downtoearth.org.in/blog/agriculture/magical-mushroom-scaling-up-ganoderma-lucidum-cultivation-will-benefit-farmers-users-82223 Zhou, XW., Su, KQ., & Zhang, YM. (2012). Applied modern biotechnology for cultivation of Ganoderma and development of their products. <i>Applied Microbiology and Biotechnology</i>, <i>93</i>(3), 941–963. https://doi.org/10.1007/s00253-011-3780-7 Wang, L., & Weller, C. L. (2006). Recent advances in extraction of nutraceuticals from plants. <i>Trends in Food Science & Technology</i>, <i>17</i>(6), 300–312. https://doi.org/10.1016/j.tifs.2005.12.004 Zhang, Z., Lv, G., Pan, H., & Fan, L. (2012). Optimisation of the microwave-assisted extraction process for six phenolic compounds in Agaricus blazei murrill. <i>International Journal of Food Science & Technology</i>, <i>47</i>(1), 24–31. https://doi.org/10.1111/j.1365-2621.2011.02802.x Maeng, JH., Muhammad Shahbaz, H., Ameer, K., Jo, Y., & Kwon, JH. (2017). Optimization of Microwave-Assisted Extraction of Bioactive Compounds from <i>Coriolus versicolor</i> Mushroom Using Response Surface Methodology. <i>Journal of Food Process Engineering</i>, <i>40</i>(2), e12421. https://doi.org/10.1111/jfpe.12421
5000 INR, and thus the ones growing it can make a large amount of profit.	ACKNOWLEDGEMENT
 These cultivated mushrooms are further used by large pharmaceutical companies to make various kinds of infusions, medicines, poultices, etc., and the selling point of these products earn them a lot of money. The consumers on the other hand, who consume these products are also benefited as these are very healthy, and medicinally important. Further studies must be conducted on anticancer, antitumor and other medicinally crucial activities so that this mushroom can live up to its name 'Mushroom of Immortality'. 	I would like to thank my respected guide, Prof. Nilanjan Chakraborty for his constant guidance and support, and also encouraging me to move forward with this research work. I would like to thank the Head of the Department (Department of Botany), as well as the Principal of Scottish Church College, who have provided all the facilities for my research work in the college. I would also like to thank Ms. Sandipta Ghosh for her valuable contributions to this research project.