



Agridie Agrosystem LLP

Nawada, Phulwari Sharif, Patna - 801505, Bihar, India
+91-76549 222 10, hello@agripie.com, <https://www.agripie.com/>



DIPP213538

HANDS-ON TRAINING ON COMMERCIAL CULTIVATION OF *CORDYCEPS MILITARIS*

Last updated on 14th September 2026

Organized by:
Agripie Agrosystem LLP
Patna - 801505, Bihar, India

Duration: 13 - 15 November 2026
Location: Agripie lab in Patna, Bihar

Culture Vessel: Glass Jars, 1000-1500 mL with aeration and inoculation ports.

Proprietary liquid spawn technology and Cordyceps fruiting media.

Scalable Inoculation tools (500 Jars / day / person).

Training Fee: Rs 30,000/- per candidate (including 18% GST).

MASTER THE COMPLETE *CORDYCEPS MILITARIS* CULTIVATION PROCESS

Agripie offers an intensive **3-Day Hands-on Training Program on Commercial Cultivation of *Cordyceps militaris***, designed with a strong scientific, practical, and commercial focus.

The program provides laboratory-grade, hands-on exposure to the complete cultivation workflow—from **laboratory design, aseptic techniques and pure culture preparation to liquid spawn, fruiting media preparation, inoculation, incubation, harvesting, drying, storage and value addition.**

The training emphasizes **contamination control, process reproducibility, cultivation efficiency and yield consistency**, with practical exposure to equipment, culture vessels, incubation systems and production workflows.

The program is suitable for **researchers, entrepreneurs, startups and commercial growers** seeking to establish or improve *Cordyceps militaris* production systems.



10423000001822



AQC21031827



AQC21032548



AQC21031826



3-DAY INTENSIVE HANDS-ON PROGRAM

DAY 1

LABORATORY DESIGN • ASEPTIC TECHNIQUES • CULTURE PREPARATION

THEORY

1. Life Cycle of *Cordyceps militaris*

Understanding the major stages involved in the cultivation cycle.

2. Overview of the Health Benefits of *Cordyceps militaris*

An introduction to the reported health-related applications of the mushroom.

3. Designing a *Cordyceps militaris* Cultivation Laboratory

- Laboratory sizing
- Equipment requirements
- Cost considerations
- Functional workflow

4. Fundamentals of Aseptic Techniques

Principles and practices for minimizing contamination during culture handling.

5. Equipment & Tools of a *Cordyceps militaris* Laboratory

Understanding the purpose and application of essential laboratory equipment and tools.

6. Water Quality in a *Cordyceps* Laboratory

7. Design of *Cordyceps* Culture Vessels

8. Quantification of Substrate, Liquid Spawn & Yield

HANDS-ON PRACTICAL

1. Laboratory equipment walk-through
2. Cleaning and maintenance of the Laminar Air Flow Cabinet
3. Working under LAF
4. Use of tools and aids employed in microbiology laboratories



5. Identification of absorbent and non-absorbent cotton
 6. Preparation of conventional cotton plugs
 7. Designing a superior, scalable and reusable replacement for cotton plugs
 8. Preparation and sterilization of agar media
 9. Preparation and sterilization of liquid culture media/liquid spawn
 10. Use of SS304 sieve as a baffle in liquid culture flasks for improved liquid-culture performance
-

DAY 2

STERILIZATION • CULTURE VESSELS • FRUITING MEDIA • INOCULATION

THEORY

1. Equipment Sizing & Quantification

- Appropriate sizing of laboratory equipment
- Tissue-culture rack design
- Quantification of equipment requirements

2. Sterilization Techniques

- Dry heat
- Moist heat
- Incineration

3. Design of Culture Vessels

Glass bottles as the standard culture vessel.

4. Quantification of Liquid Spawn

5. Preparation of *Cordyceps* Fruiting Media

- Selection of rice
- Pretreatment of rice
- Liquid Supplement for Fruiting Media (LSFM)

6. Preparation & Sterilization of Culture Vessels

7. Preparation of the Incubation Chamber



HANDS-ON PRACTICAL

1. Inoculation of media prepared on Day 1
 2. Creation and sizing of inoculation ports
 3. Creation and sizing of aeration ports
 4. Selection and pretreatment of rice
 5. Preparation of Liquid Supplement for Fruiting Media (LSFM)
 6. Preparation of *Cordyceps* fruiting media
 7. Filling jars with rice-based basal media and liquid supplement
 8. Sterilization of prepared culture vessels
 9. Preparation of the incubation chamber before use
-

DAY 3

INOCULATION • INCUBATION • FRUITING • HARVEST • PROCESSING

THEORY

1. Designing Racks for Incubating Culture Vessels

2. Selection & setting up of Tube Lights for Illumination

3. Fresh Air Intake (FAI) System

Designing a DIY fresh-air intake system.

4. Time-Based Climate Control System (TBCCS)

Designing a time-based climate-control approach for cultivation.

5. Optimization of Incubation Conditions

Setting appropriate incubation conditions at different growth stages.

6. Cultivation Performance

Practical observation and assessment of culture development during cultivation.

7. Harvesting *Cordyceps militaris*

Hands-on harvesting of cultivated mushrooms.

8. Food Safety Compliances Before Sale

- FSSAI Registration
- Product Labelling
- Product Testing



10423000001822



AQC21031827



AQC21032548



AQC21031826



9. Market Opportunities & Obstacles

HANDS-ON PRACTICAL

1. Pre-treatment of liquid spawn for high-density primordia

2. Aseptic Inoculation

Inoculation of sterile culture vessels sterilized on day 2 under aseptic conditions and different inoculation tools for scalability (approx.. 500 jars per person per day).

3. Incubation

Incubation of inoculated culture vessels.

4. Harvesting *Cordyceps militaris*

Hands-on harvesting of cultivated mushrooms.

5. Post-Harvest Processing

- Drying
- Storage

6. Value Addition

- Grinding
- Capsule making
- Mixed tea and other value-added products

The Day 3 source material specifically covers incubation, optimization of conditions at different growth stages, harvesting, drying/storage and value addition.

COMPLETE TRAINING CURRICULUM

The 3-day hands-on program encompasses **17 core chapters** covering the complete commercial cultivation workflow:



10423000001822



AQC21031827



AQC21032548



AQC21031826



1. Water Quality in *Cordyceps* Laboratory
2. Design of a *Cordyceps* Laboratory
3. Life Cycle of *Cordyceps militaris*
4. Equipment & Tools of a *Cordyceps* Laboratory
5. Design of *Cordyceps* Culture Vessels
6. Quantifying Substrate, Liquid Spawn & Yield
7. Preparation of Pure Culture Plate
8. Preparation of Liquid Spawn
9. Preparation of Fruiting Media
10. Sterilization of *Cordyceps* Culture Vessels
11. Storage & Inoculation of Culture Vessels
12. Optimization of Incubation Conditions
13. Troubleshooting *Cordyceps* Growth Performance
14. Harvesting, Drying & Storing *Cordyceps* Mushroom
15. Food Compliances Before Sale
16. Value Addition – Grinding & Capsule Making
17. Market Opportunities & Obstacles

These chapters form the underlying curriculum specified by Agripie's training document.

WHAT MAKES THIS TRAINING DIFFERENT?

SCIENCE-BASED

Training grounded in applied mycology and practical cultivation experience.

▣ LABORATORY-ORIENTED

Hands-on exposure to laboratory equipment, aseptic techniques, culture preparation and sterilization.

PRODUCTION-FOCUSED

Practical preparation of liquid spawn and fruiting media, culture vessels and incubation systems.

SYSTEM DESIGN

Exposure to laboratory design, culture-vessel design, racks, illumination, fresh-air intake and climate-control systems.

COMMERCIAL APPROACH



10423000001822



AQC21031827



AQC21032548



AQC21031826



Agridie Agrosystem LLP

Nawada, Phulwari Sharif, Patna - 801505, Bihar, India
+91-76549 222 10, hello@agripie.com, <https://www.agripie.com/>



DIPP213538

Training extends beyond cultivation to harvesting, post-harvest processing, value addition, food compliance and market opportunities.



Participants learn through practical demonstrations and direct involvement in cultivation procedures.

WHO SHOULD ATTEND?

This training is designed for:

- Commercial *Cordyceps militaris* growers
- Agripreneurs & startups
- Researchers & scientists
- Mushroom entrepreneurs
- Existing mushroom cultivation businesses
- Individuals planning to establish a *Cordyceps* production laboratory
- Professionals interested in value-added *Cordyceps* products

The program is specifically positioned for researchers, startups and commercial growers.

6-MONTH POST-TRAINING ASSISTANCE

YOUR LEARNING DOES NOT END AFTER 3 DAYS.

After completion of the training, **Agridie assists trainees for the next 6 months from the date of enrollment** in replicating the cultivation process at their own laboratory.

This continued assistance is intended to support trainees as they translate the practical knowledge gained during training into their own cultivation setup.

TRAINING DURATION

03 DAYS – INTENSIVE HANDS-ON TRAINING



10423000001822



AQC21031827



AQC21032548



AQC21031826



Agridie Agrosystem LLP

Nawada, Phulwari Sharif, Patna - 801505, Bihar, India
+91-76549 222 10, hello@agridie.com, <https://www.agridie.com/>



DIPP213538

Venue:

Agridie Agrosystem LLP
Patna - 801505, Bihar, India

Accommodation:

Trainees can book their accommodation in nearby hotels at their own expense. Several hotels are there in 2 km distance of our lab.

IMPORTANT DISCLAIMER

Results may vary depending on the trainee's skill level, laboratory infrastructure, environmental conditions and operational practices. Agridie does not guarantee specific yields, timelines or commercial outcomes. Implementation of the cultivation process remains the responsibility of the participant.

Agridie Agrosystem LLP

Patna - 801505, Bihar, India

Learn the science. Master the process. Build your cultivation system.



10423000001822



AQC21031827



AQC21032548



AQC21031826