

Abstract:

The colour of most varieties of *Agaricus bisporus* should be snow white. The spotlessness of the mushroom is a major factor in sensory evaluation. A special attention is to be paid for bacterial blotch because this disease plays a very significant role in poor quality of mushrooms both on the bed and in the market place after harvest. *Pseudomonas tolaasii*, which is a common bacterium in the microflora of the fresh mushroom at harvest, causes deterioration in the colour of the mushroom during storage. The department conducted experiments to determine the relationship between bacterial growth on mushroom cap and the pre-cooling methods namely forced – wet air cooling and vacuum cooling if afterwards the mushrooms are displayed at ambient temperature (18 °C) for three days.