

2021 Mushroom Spawn Ordering Guide

Maine Cap N Stem LLC **PO Box 897** Gardiner, ME 04345

Contact us at: 207-620-4721

All products are MOFGA and USDA Certified Organic

Products We Offer:

6lb G2 Spawn Bag: \$20/Bag

(Bulk Discount: \$18/Bag for Orders of 24+ Bags)

4lb Master Spawn Bag: \$40/Bag

Culture Plate: \$100/Plate

(Free Duplicate Per Strain) *Slants Produced Upon Request*

Sterile Spawn Media with Injection Port (6lb/4lb Options): \$10/Bag

Strains We Offer:

Pioppino AA CNS	Brown Beech HT1	Blue Oyster PO 3015
Wood Ear AAJ	Shiitake LE 3782	Black Pearl Oyster PO BO
Maitake GF 9827	Shiitake LE 3790	Blue Oyster PO CNS
Reishi GLZ 9724	Shiitake LE JC	White Oyster PO DR
Reishi GM	Chestnut PA CNS	Elm/White Oyster PO ELM A
Comb Tooth HC	Gold Oyster PC 2502	Blue Oyster PO KB
Lion's Mane HE 9514	Pink Oyster PD1	White Oyster PO SNOW
Lion's Mane HE CNS	King Oyster PE 2603	Phoenix Oyster PP 2204
Lion's Mane HELP!	King Oyster PE KONG	Phoenix Oyster PP CNS
Brown Beech HT B	Nameko PN 4190	
White Beech HT W	Blue Oyster PO 2191	

^{*}Email us for detailed strain descriptions and data*

*Special thanks to the originators, and Cap N Stem's direct sources, of the following strains: AA CNS from Branden's Gourmet Mushrooms; AAJ from Far West Fungi; GF 9827, GLZ 9724, HE 9514, LE 3782, LE 3790, PC 2502, PE 2603, PN 4190, PO 2191, & PP 2204 from Mycelia BVBA; HC, PO DR, & PO KB from Mossy Creek Mushrooms; GM from Terrestrial Fungi; HE CNS from Leighton Banks; HELP! from Fungi Farms; PE KONG from Mushrooms Naturally.

^{*}We are always trialing new isolates and will modify this list in concert*

Order & Shipping Information

- -Potential Lead time for G2 spawn: 3 weeks
- -Potential Lead time for master spawn: 4 weeks
- -There are no order minimums per strain or product type
- -We pack all 6 lb. G2 spawn bags in boxes of 6, 4 lb. master spawn bags in boxes of 8. -Maximum for 1-pallet order: **168** G2 spawn bags in 28 boxes/approx. 1,008 lb. of product
- -Refrigerated shipping rates typically range from \$200 to \$700 in the United States & Canada. Discounts for multiple pallets shipping together to the same location can provide significant savings.
 - -We mandate refrigerated shipping for all pallet orders of spawn. This is to protect the product from asphyxiating and overheating during transport. To further minimize risk, all orders are put in cold storage for at least 16 hours prior to shipment.

-Example of value in play during pallet shipment: 168 G2 spawn bags = \$3,024 value 168 G2 spawn bags = 33,600 lb. substrate (approx.) 33,600 lb. substrate = 7,560 lb. fresh mushrooms (approx.)

-For culture orders, mother spawn orders, and small orders of G2 spawn bags, Maine Cap N Stem can ship orders via FedEx

Disclaimer: Maine Cap N Stem holds NO RESPONSIBILITY for the consequences of non-refrigerated shipment of spawn and cultures.

- -Any delivery location receiving a palletized order must have either a loading dock with available pallet jack or a forklift/tractor with tines. Unloading pallets by hand is prohibited by the trucking companies we work with.
- -Any delivery location receiving a palletized order must be a commercial location. If your farm is not considered accessible by an 18-wheeler, we suggest trying to find a delivery location that will take in your order for you, like a local warehouse, hardware store or farm supply store- most locations like this will take in a pallet during business hours for a small fee.

Disclaimer: We pride ourselves on quality customer service and aim to please when it comes to the mycological cultures we produce. However, once a pallet has left our building, we hold NO RESPONSIBILITY for what may occur during shipment, including the consequences of non-refrigerated shipment. Shipping issues, delays, appointments rescheduled, etc. are 100% out of our control at Maine Cap N Stem and can be taken up directly with the shipping company contracted for the product. After a pallet has been picked up from our facility, we will supply shipping logistic contact information to keep track of your order, transit times and scheduled delivery dates.

Handling & Use Recommendations

- -We strongly recommend an unbroken cold-chain for our spawn and culture products. For this reason we suggest that all spawn and culture products be placed in cold storage immediately upon delivery and kept in cold storage until use.
- -We recommend that all 6 lb. G2 spawn bags and 4 lb. mother spawn bags be used within a 2 month period at most. -The longevity of culture plates and slants vary by species and strain, ranging from 2 months to 1 year. -We recommend outside-surface disinfection off all spawn and culture products prior to use.
- -Suggested Spawn Inoculation Rates & Incubation Estimates:

6 lb. G2 Spawn: 0.3 lb. spawn per 10 lb. substrate block (20 substrate block per spawn bag) / 0.15 lb. per 5 lb. substrate block (40 substrate block per spawn bag)

Example- oyster species: 2 week incubation at 65 degrees Fahrenheit (18.3 degrees Celsius) 2 lb. Master Spawn: 0.1 lb. spawn per 6 lb. G2 spawn bag (20 G2 spawn bags per master spawn bag) Example- oyster species: 2 week incubation at 65 degrees Fahrenheit (18.3 degrees Celsius)

Quality Guarantee

- -Our entire strain library is kept in cryogenic storage. This guarantees the maintenance of each strain's genetics. Furthermore, each strain is refreshed via tissue culturing according to its own timeline, greatly preventing the risk of strain degeneration. Each production run proceeds in a strict expansion protocol from cryogenic vial to slant, to plate, to master spawn, to G2 spawn. *This is how we deliver consistent strain performance*.
- -Prior to inoculation, our grains are sterilized using an innovative vacuum sterilization cycle. This enables a much shorter sterilization time, resulting in a superior growing medium with minimal caramelization and Maillard reaction. *This means healthier, more vigorous spawn*.
- -Our entire cleanroom facility is positive-pressurized through HEPA filtration and disinfected routinely. Our staff wear full-body protective Tyvek clothing at all times in our cleanrooms.
- -Each production batch of spawn and cultures is quality-controlled using enriched "test" plates. We use microscopy to screen each of these test plates for contamination and vigorous strain performance.
- -Our entire strain library has been put through production trials at Cap N Stem's substrate production facility and fruited at cooperating fruiting facilities.



