The Nawangsari Wood Ear Mushroom Variety is derived from a screening of introduction wood ear mushroom already cultivated by farmers. The screening was done in 2005 and 2011. The color of the ear like mushroom is dark chocolate and the tip of the mushroom is wavy. The size of mushroom is 7.8-9.0 cm and thickness of the cover is 0.6-0.8 cm. The Nawangsari variety is harvested at 39-45 after inoculation and it lasts up to 105-120 days. In a bag log there are 9-11 mushrooms. The water content of the mushroom is 21-25%. It can be stored for 2-3 days at room temperature. The yield potential of Nawangsari variety is ranging from 11.5-12.0 ton per year per 100 m² of kumbung. The mushroom can adapt to an area with altitude of 700 - 1,200 m above sea level. The mushroom is rich of protein (4.2%), fat (5.3%), free N (6 %), fiber (20%), ash (4.7%), and calorie (351 mg).