PPS Mushrooms in Circular Horticulture

GreenTech, 11 June 2024

Alexander van Tuyll, Caroline van der Salm, Arend van Peer, Chris Blok, Gerben Messelink, Marta Streminska

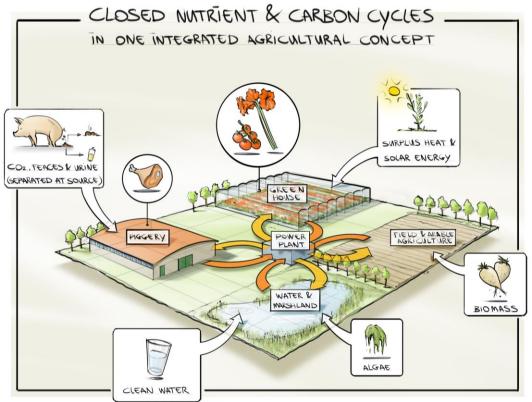








Background – cross-overs







Background – mushroom production



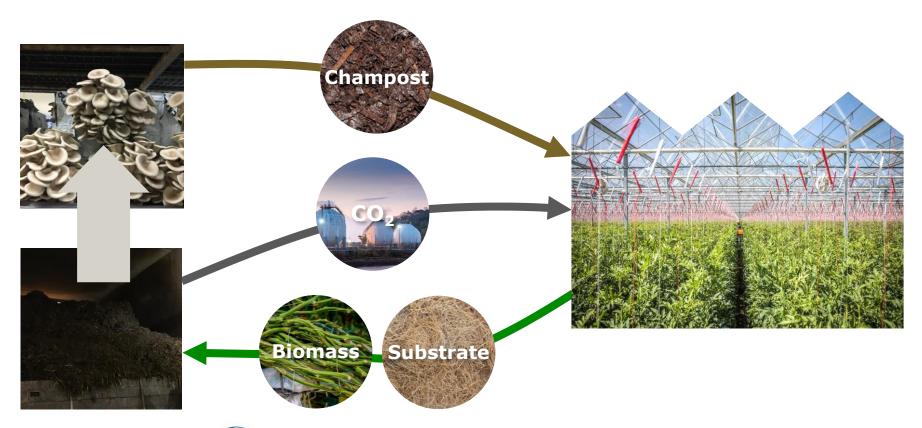








Concept







Concept



91 000 tonnes



Enough for ~400 ha tomatoes (20% of NL tomatoes)



Enough for 25% of NL mushroom sector







Partners















Research questions

WP1 Can oyster mushrooms grow on tomato stems, pepper stems, and used wood fibre substrate?

WP2 What is the production pattern of heat and CO₂ from composting?

WP3 Can spent mushroom substrate suppress pests and disease?





WP1 – Mushrooms on stems and wood fibre







WP1 - Mushrooms on stems and wood fibre



Raw material



Pasteurisation



Inocculation



Spawning





WP2 – CO₂ and heat production

Pilze Nagy **Temperature Composting Chamber** Relative humidity Ventilation rate Oxygen level Temperature Oxygen level





Two approaches:

- 1. O₂ consumption
- 2. Chemical energy release

WP3 – Pest and disease suppression

Spent mushroom substrate rich in chitin

→ chitin can feed entomopathogenic fungi (EPF)

→ EPFs can control thrips pupae

Test survival of EPF spores









WP3 – Pest and disease suppression

Diseases: Fusarium, Verticillium, Pythium

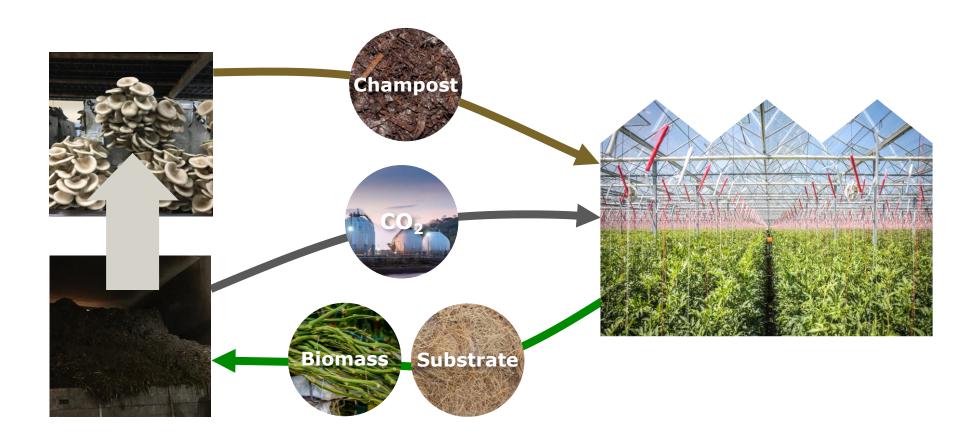
Bioassay cucumber seeds

- Germination rate
- qPCR in potting soil













Thank you

Questions & discussion





