

# ORGANIC MUSHROOMS PRODUCTION IN CATALONIA

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## INTRODUCTION

The interest and tradition in the consumption of mushrooms has always been present in Catalonia due to the broad and diverse cuisine found all over the Catalan territory. Approximately 50% of Spanish companies are engaged in the processing and marketing of mushrooms found in Catalonia.

Organic farming has experienced a significant growth recently in developed countries. To promote this initiative there are policies that support this type of agriculture here in Catalonia, the Consell Català de la Producció Agrària Ecològica (CCPAE), is the supervisory authority in charge of auditing and certifying the different organic food products.

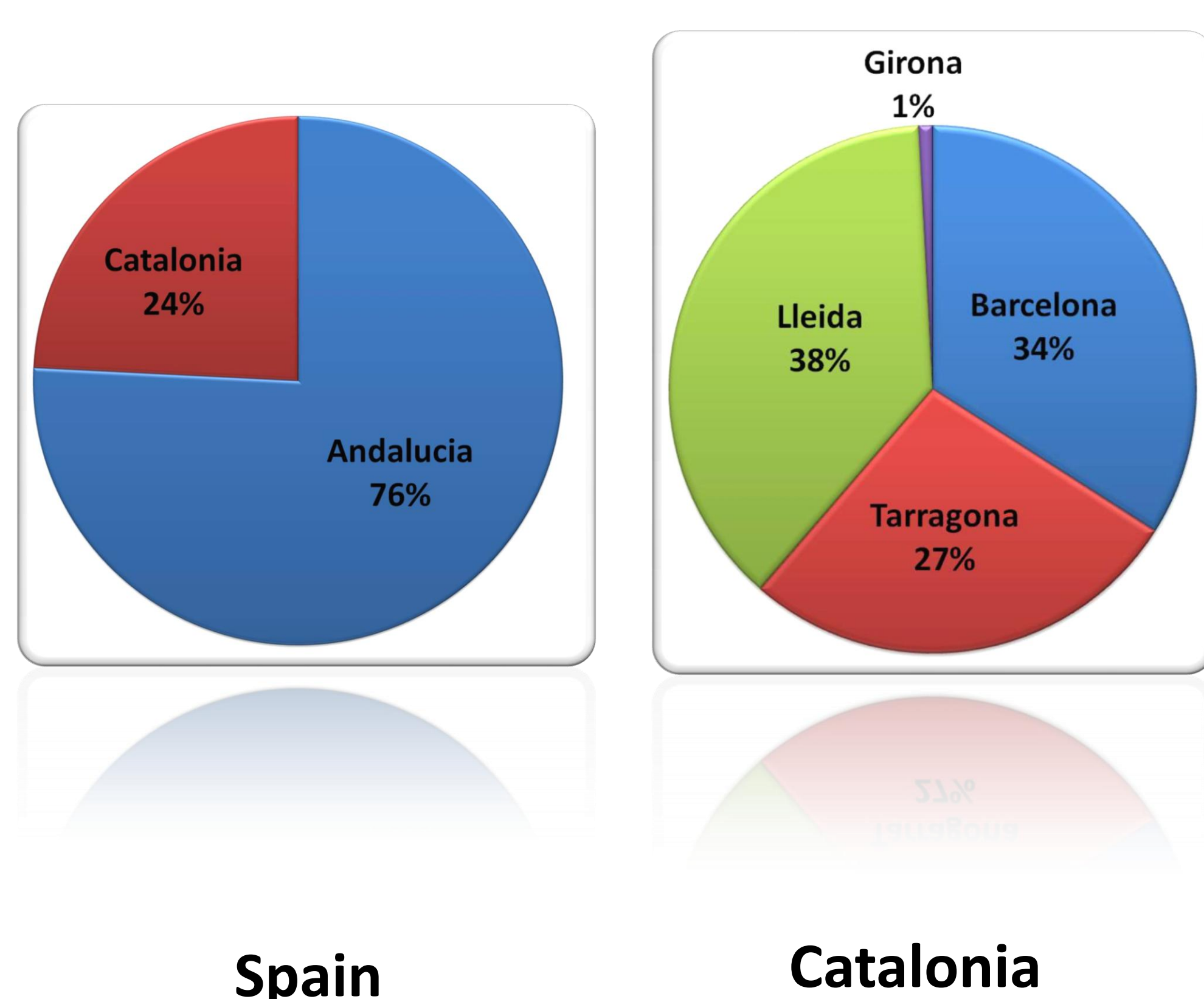
The organic mushroom production in Catalonia is not too common, this is why this project tries to develop and publicize this whole sector relatively unknown today, but of growing interest.

## OBJECTIVES

- Doing a little research on the field of organic mushrooms in Catalonia and what is the real situation experienced by producers.
- Knowing what are the problems in organic farming and possible advantages presents.

## ORGANIC MUSHROOM PRODUCTION IN SPAIN AND CATALONIA

### Agriculture surface



The total area is 2,38 hectares in Catalonia, which 1,130 hectares of it are arable. The production in tones compared with the total is 350.

## CONCLUSIONS

In Catalonia organic mushroom production is very small, but it has increased recently. Organic mushroom cultivation has advantages in the final product, because this is high quality and organoleptic characteristics are highly valued.

## CURRENT SITUATION

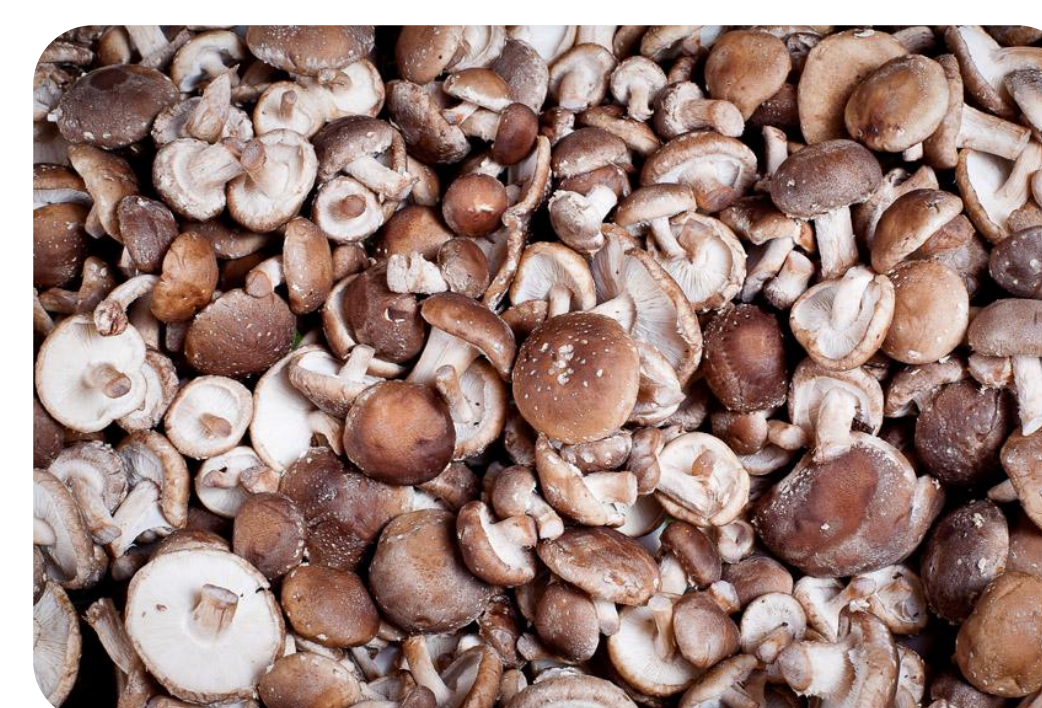
“Bolet ben fet” and “Fundació Onyar-La Selva” are the two main producers of organic mushrooms in Catalonia.

During the visit to “Bolet ben fet” I could see what is the current situation:

- They only specialize in growing Shiitake and Maitake
- The production in a year is approximately 10 tons
- They carry out a retail trade in Barcelona
- The most contamination problems are due to *Trichoderma* spp and the rupture of sterilized bags
- The main difficulty of growing organic mushrooms is the preservation of facilities, which makes the product price increase
- “Bolet ben fet” get value added products and high quality

## ORGANIC MUSHROOMS CULTIVATION IN CATALONIA

Shiitake (*Lentinula edodes*) and Maitake (*Grifola frondosa*) are traditional food, exquisite and highly valued in China, Japan and Korea. These funguses are highly appreciated for its organoleptic characteristics and medicinal benefits.



Shiitake mainly grows in temperate climates. Is medium in size and does not weigh more than 50 g, is dark brown and has a bowler hat between 5 and 12 cm

Maitake grows mainly in the mountains of Japan and the United States. This fungus is usually very large, can weigh 45 kg and measuring 40 cm. Is grey and has numerous bowler hats rolling.

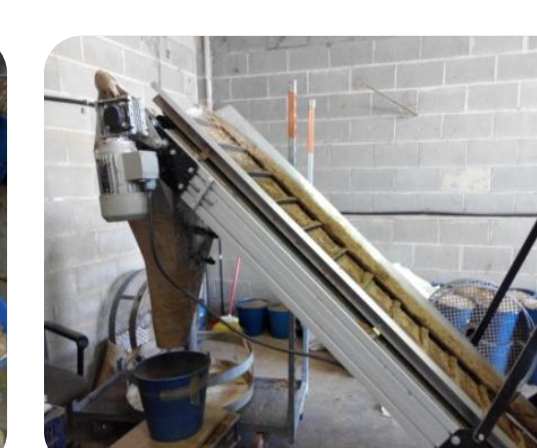


### Production process

#### 1. Substrate preparation



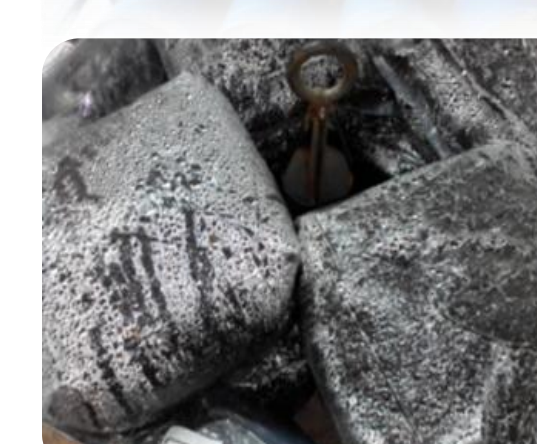
Grain and wood



Mixer



Autoclave



Sterilized bags



Inoculation



Substrate

#### 2. Incubation stage



Incubation chamber



Invasion of substrate

#### 3. Flowering stage



Flowering chamber



Flowering shiitake

#### 4. Conservation and expedition



Shiitake in refrigeration



Maitake in refrigeration