



## FARM VISITS: CHOOSE YOUR OPTION

OPTION 2 (suggested for those who have the return in the afternoon of June 10, 2022)

Mushroom Production, Innovative Packaging, Biogas Plant

from 9.00 AM CET till 12.00 PM CET

Pilze-Nagy Ltd., Kecskemét (79 km away from the WFO General Assembly Venue, 72 kms away from Budapest)

Pilze-Nagy Ltd – as a family-run medium-sized enterprise – has been working in mushroom cultivation for almost 30 years. The main activities include substrate production for oyster and poplar mushrooms, cultivation of oyster and poplar mushrooms, distribution of fresh oyster mushrooms in wholesale and retail markets, and generation of electric power and heat energy from biogas production.

The oyster mushroom cultivation is performed in semi-automatic producing rooms with 30 000 m<sup>2</sup> of active surfaces in total. Pilze-Nagy Ltd uses its own-manufactured substrate, so the entire procedure of growing fresh goods is controlled. Pilze-Nagy Ltd. pays extra care to the mushroom production being fully free of chemicals and pesticides, backed by conscious technology development. This is the reason why the activity of Pilze-Nagy Ltd. is in full compliance with the conditions of organic mushroom production, and it is also officially certified by Biokontroll Hungária Nonprofit Ltd. The supervision of the environment-friendly production is performed by the application of established food safety systems (GLOBALGAP).

Pilze-Nagy Ltd. is committed to implementing circular economy measures into its industrial processes. It started with using spent oyster mushroom substrate as a renewable energy resource. The full integration of the biogas plant into the mushroom growing process was a pioneering development in the industry. In the biogas plant, all organic waste materials of mushroom production can be utilised in the most economical and environment-friendly way. At the same time, the generated heat is used to dry the mushroom. Recently, Pilze-Nagy Ltd. has initiated trials of vermicomposting for the treatment of the spent mushroom substrate as this could also work in the case of small-scale production and urban settings, unlike biogas installations due to safety regulations. Vermicomposting also involves the company in the emerging issue of food waste, as with the use of worms. Food waste could also be turned into the substrate for fungi. The company is continuously looking for the utilisation of problematic organic wastes (including both urban and agricultural) as mushroom substrates.

Due to the above and the pressure of the market, the company actively takes part in research and development and was both participant and consortium leader of many domestic R&D projects in recent years. As a result of it, the company owns more own-developed know-how in the area of producing a

substrate for oyster mushrooms and utilising waste materials of mushroom production and especially fresh produce packaging technology.

Find out more at <https://pleurotus.hu/>