

Off the peat path - Online workshops, 4 April  
2023



# EDIBLE AND MEDICINAL MUSHROOM PRODUCTION IN AN INTEGRATED FOOD TO WASTE TO FOOD BIOSYSTEM

Agnieszka Jasinska

VegWaMus-CirCrop

Marie Skłodowska – Curie  
actions individual fellowship

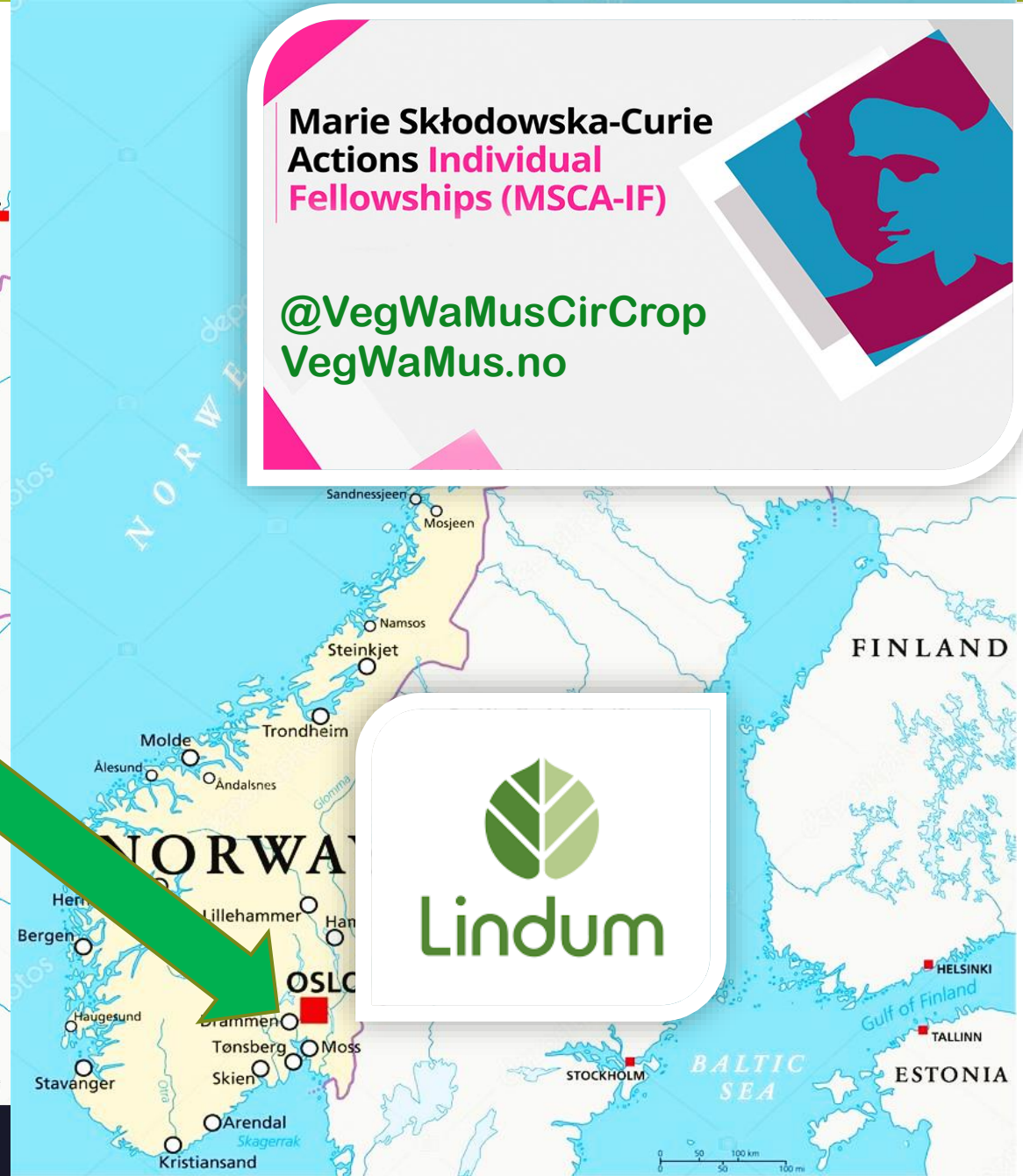


# 2017-2022 MSCA-IF



Marie Skłodowska-Curie  
Actions **Individual  
Fellowships (MSCA-IF)**

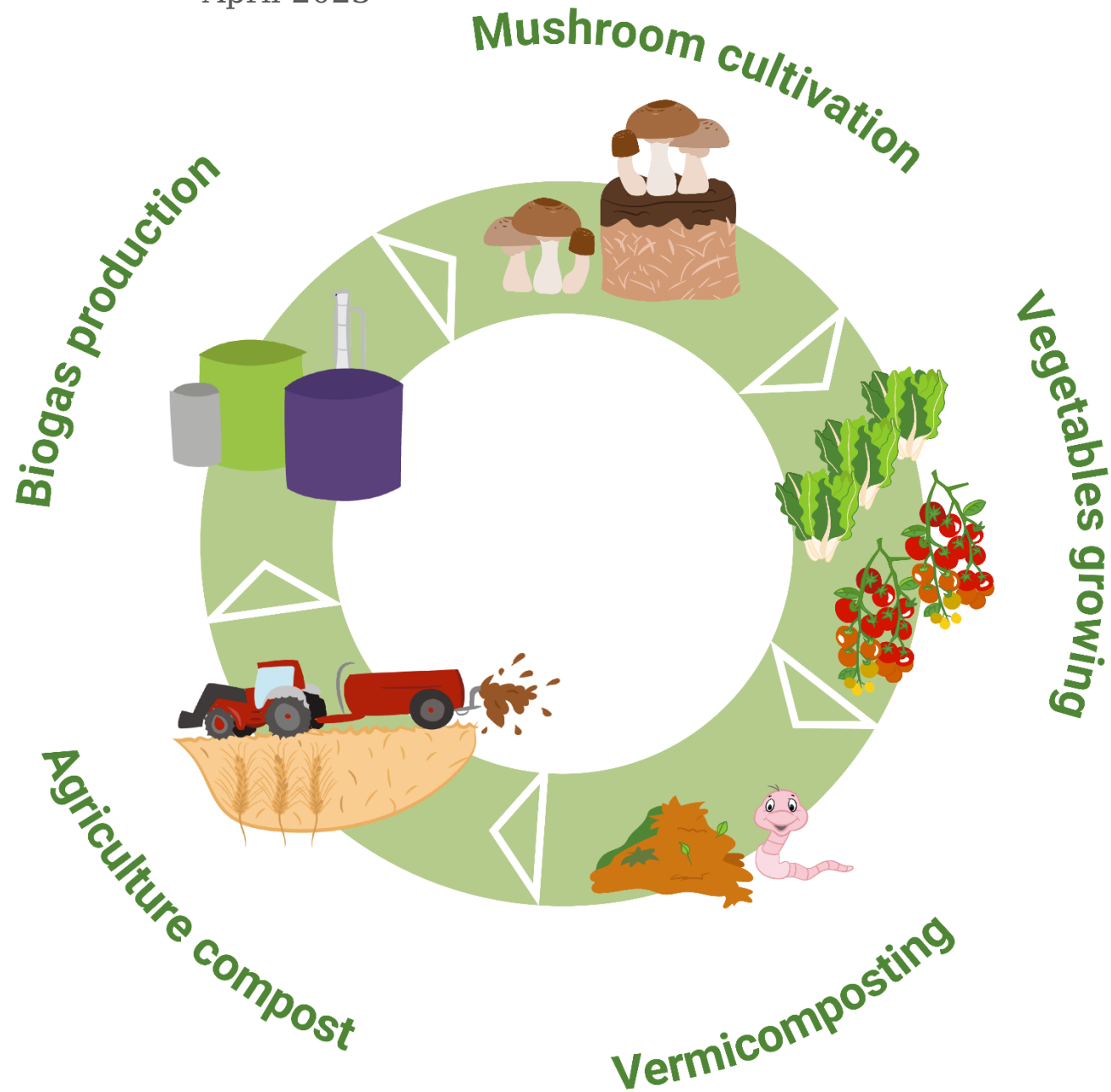
@VegWaMusCirCrop  
VegWaMus.no





Food to Waste to Food  
**F2W2F cycle**  
Integrated **Biogas Plant**  
and **BBBLS Greenhouse**







# Mushroom cultivation substrate





## Original combined foodwaste –diary manure digestate based mushroom cultivation substrate – at make up and during phase I

Composition of the experimental mushroom compost (EMC) – at make-up and during phase I after Phase II (at inoculation)

Make-up							Phase I				Phase II	
EMC	Wheat Straw (% DM)	Oat Straw (% DM)	Barley Straw (% DM)	Digestate (% DM)	Other substrate components (% DM)	Digestate Water (g kg <sup>-1</sup> )	RH (%)	Max. Temperature (°C)	DM (%) in Phase I	C/N ratio	DM (%)	RH (%)
<b>Experiment 1</b>												
WD <sub>1</sub>	82	-	-	10	8	644	67	80	33	26	36	64
WD <sub>2</sub>	84	-	-	7	9	556	60	74	40	30	29	71
WD <sub>3</sub>	80	-	-	14	6	700	71	72	29	23	22	78
WD <sub>4</sub>	81	-	-	13	6	705	72	72	28	22	25	75
<b>Experiment 2a</b>												
WD	80	-	-	13	7	695	71	64	29	22	25	75
O <sub>4</sub> WD	40	40	-	12	8	675	71	81	29	22	23	77
B <sub>4</sub> WD	40	-	40	12	8	675	71	81	29	22	26	74
<b>Experiment 2b</b>												
O <sub>25</sub> WD	60	25	-	10	5	572	72	70	28	25	27	73
B <sub>25</sub> WD	60	-	25	10	5	590	73	73	27	24	25	75
BOWD	35	15	35	10	5	595	72	71	28	24	26	74
B <sub>6</sub> WD	25	-	60	10	5	593	72	77	28	24	24	76

(EMC): WD—wheat straw–digestate (1,2,3,4-consecutive numbers of EMC); OWD—oat–wheat straw–digestate; BWD—barley–wheat straw–digestate; BOWD—oat–barley–wheat straw digestate; the numbers in exp 2a and 2b means the % of oat or barley straw in substrate). DM—dry matter, RH—relative humidity of experimental mushroom composts



## Using original digestate:

- Mixes well with investigated native corn straws of barley, oat, and wheat;
- Has appropriate moisture of experimental mushroom compost, 64% to 78% at the point of inoculation was achieved without additional watering during composting process;
- Presents good composting process supported substrate colonization and mushroom formation;
- Has appropriate final C/N ratios of experimental mushroom composts, ranging from 22 up to 30



# Mushroom cultivation



Controlled temperature, RH air humidity, CO<sub>2</sub> concentration and LED growing light







POF

HK LAV

Almond mushroom (*Agaricus subrufescens*)  
Brown button mushroom (*Agaricus bisporus*)



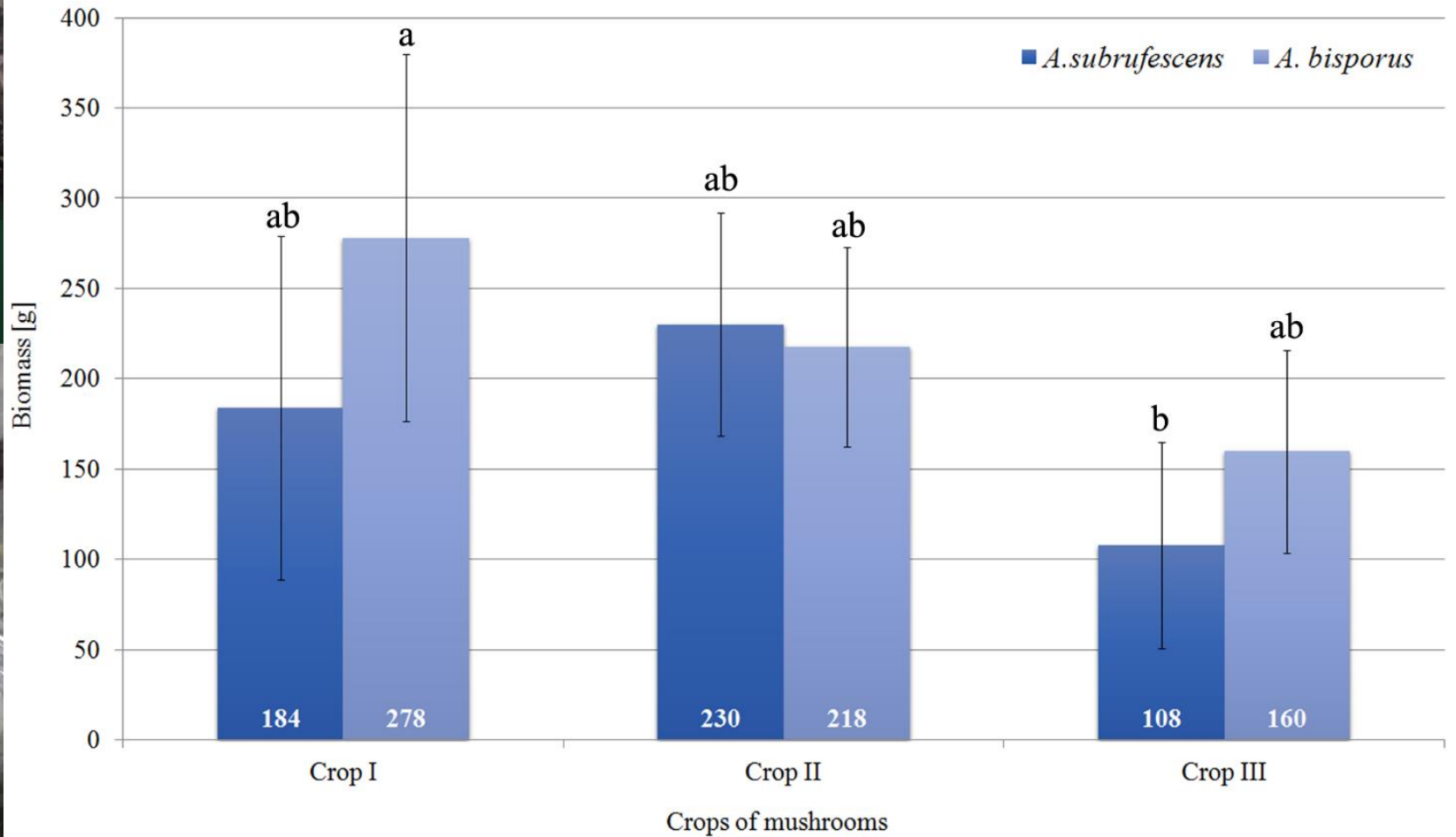


# Biomass comparison of two *Agaricus* species cultivated on original digestate

*Agaricus bisporus* brown



*Agaricus subrufescens*





## Summary of *A. subrufescens* productivity and cultivation parameters

EMC	Fresh weight of mushrooms from whole cropping period	Yield (g kg <sup>-1</sup> )	BE (%)	% DM of Mushrooms	Number of Mushrooms (Bag of Substrate)	E (Days)	P (%)
<b>Wheat based substrates</b>							
WD <sub>1</sub>	944	44.9 c	15 c	13.5 a	3.6 b	31.4 a	68.9 a
WD <sub>2</sub>	2219	105.7 b	36 b	12.7 a	8.0 a	29.5 ab	50.6 ab
WD <sub>3</sub>	4832	115.0 b	53 ab	12.5 a	9.1 a	32.5 a	53.6 ab
WD <sub>4</sub>	4705	156.8 a	64 a	11.8 a	10.2 a	25.5 b	49.5 b
<b>Oat based substrates</b>							
O <sub>25</sub> WD	1434	95.6 bc	36 c	10.0 a	6.6 ab	34.4 a	68.9 a
O <sub>40</sub> WD	1596	88.6 c	38 bc	9.5 a	5.8 b	36.0 a	57.8 b
<b>Barley based substrate</b>							
B <sub>25</sub> WD	2369	157.9 a	64 a	8.9 a	10.1 a	32.2 a	52.8 ab
B <sub>40</sub> WD	1885	123.2 abc	48 abc	11.7 a	9.0 ab	26.4 a	47.7 ab
B <sub>60</sub> WD	3605	133.5 ab	55 ab	10.3 a	10.5 a	26.1 a	52.1 ab
<b>Mixed straw substrate</b>							
BOWD	3915	145.0 a	56 a	10.5 a	10.3 a	29.8 a	43.3 ab



## Conclusions

- Both investigated Agaricu species performed well on OD: combined mushroom yield from all three flushes was 172 g kg<sup>-1</sup> for *A. subrufescens* and for *A. bisporus* brown variety was 218 g kg<sup>-1</sup>.
- The highest yield obtained for wheat based substrates was 156.8 g kg<sup>-1</sup>, with the lowest C/N ratio 22:1 of the substrate. Therefore, much more original digestate can be used for *A. subrufescens* cultivation.
- Experimental mushroom compost mixes with barley straw were performing better than with oat straw. Barley enriched substrates showed productivity of 123.2 up to 157.9 g kg<sup>-1</sup> and BE from 48 up to 64%, while oat straw gave lower yield, 88.6 to 95.6 g kg<sup>-1</sup> and BE of 36% to 38%.
- The optimal digestate mushroom compost for *A. subrufescens* cultivation is a mixture of all three types of native Norwegian straws: **barley, oat, and wheat in a 3:1.5:3** ratio with high yield and BE (145 g kg<sup>-1</sup> and 56% respectively), earliness of 29.8 days, and the lowest precociousness of 43.3%.

The findings above support the assumption that original digestate can be used directly into mushroom cultivation and thus the additional cost of separation could be omitted.

If the mushroom farm could be situated close to the anaerobic digestion plant, sustainable use of assets could be achieved.



*Exotic oyster mushrooms  
growth on  
original digestate  
based substrate*

Pink and yellow  
oyster mushroom





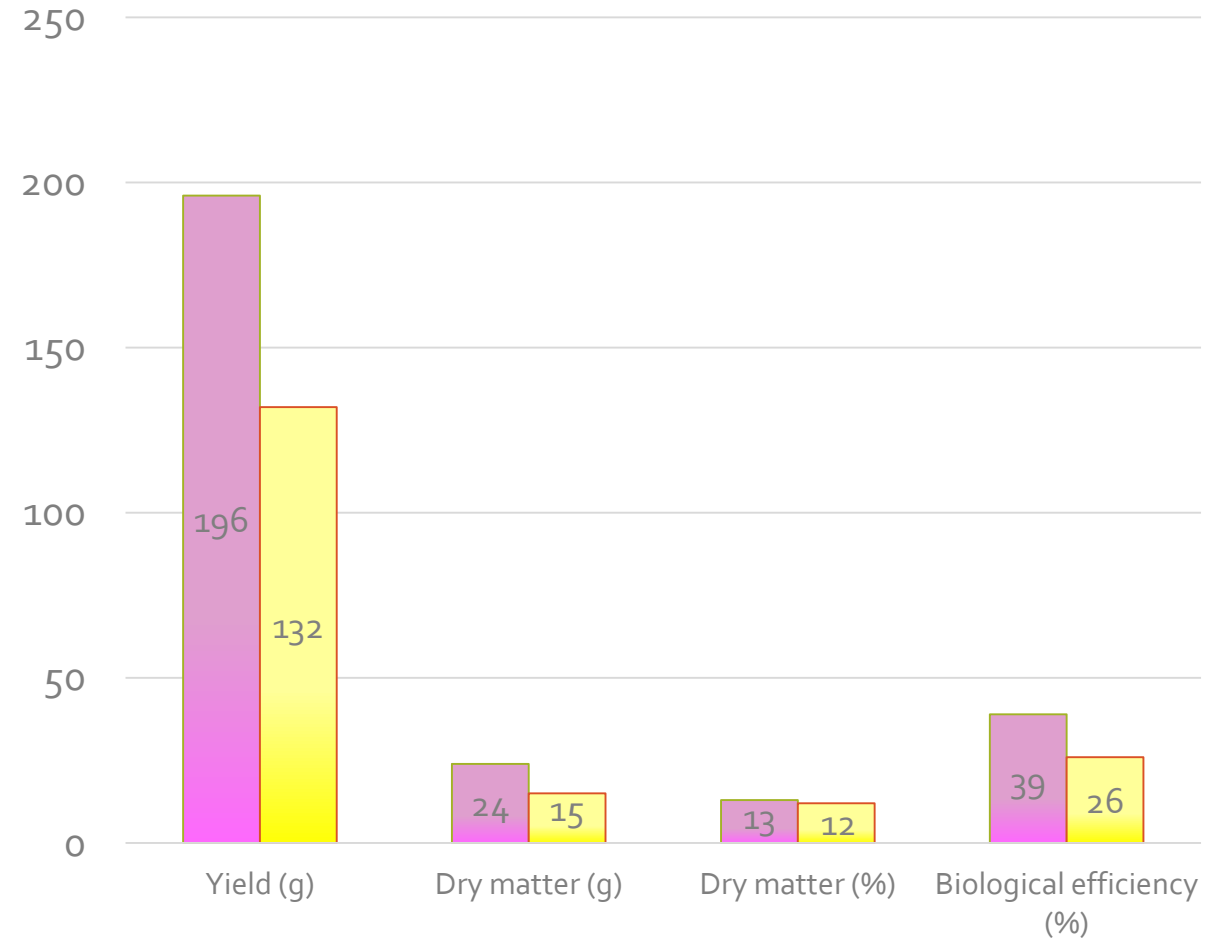
## Original combined foodwaste –diary manure digestate based mushroom cultivation compost – short composting in *Pleurotus* cultivation

Composition of the experimental mushroom compost (EMC) – at make-up, during short composting and at inoculation

	Make Up				Short composting		At inoculation	
EMC	Wheat Straw (% DM)	Digestate (% DM)	Other substrate components (% DM)	RH (%)	DM (%)	C/N ratio	DM (%)	RH (%)
WD <sub>1</sub>	84	11	5	77	33	28	30	70
WD <sub>2</sub>	84	12	4	79	31	26	27	73



## Productivity parameters of two *Pleurotus* species cultivated on original digestate



■ *P. djamor* ■ *P. citrinopileatus*



# Spent Cultivation Substrate Management

USE OF SCS

HORTICULTURE

Combined mushroom-plant cultivation

Organic fertiliser

Substrate component

Characteristic of SMS/SMC

High organic matter

Low bulk density

Source of nutrients

High moisture content

No pests and weed seeds

High pH and soluble salts





# Spent Cultivation Substrate





## Substrate composition before and after mushroom cultivation — summary of changes

	Before Use	After Use
	Mushroom Compost	SMC
OM%	87.6	83.2
DM%	30.2	35.5
pH	8.8	5.5
EC (dS/m)	4.3	3.6
Ash%	12.4	16.8
K (mg/kg)	10,968	14,334
P (mg/kg)	3100	3900
Na (mg/kg)	1955	3123
Mg (mg/kg)	1275	2410
Ca (mg/kg)	1420	1660
Mn (mg/kg)	51.6	96.6
Fe (mg/kg)	28.8	57.9
Si (mg/kg)	45.9	40.6
Se (mg/kg)	1.1	2.9
Mo (mg/kg)	0.5	1.6

SMC is almost ideal as a plant fertilizer or growing substrate additive:

- The advantage over chemical fertilizer is that SMC deliver a slow release of nutrients, which does not cause nutrient burn of the crops
- However, excessive application can increase the salinity of soils and substrates

**If the digestate in the circular food-loop were to be used for mushroom cultivation, it would be very useful if the SMC could be used as a plant-stimulating growth medium.**

**This would also be of interest for existing greenhouse vegetable growers seeking more sustainable solutions.**



Dr Ketil Stoknes



Dr Agnieszka Jasinska



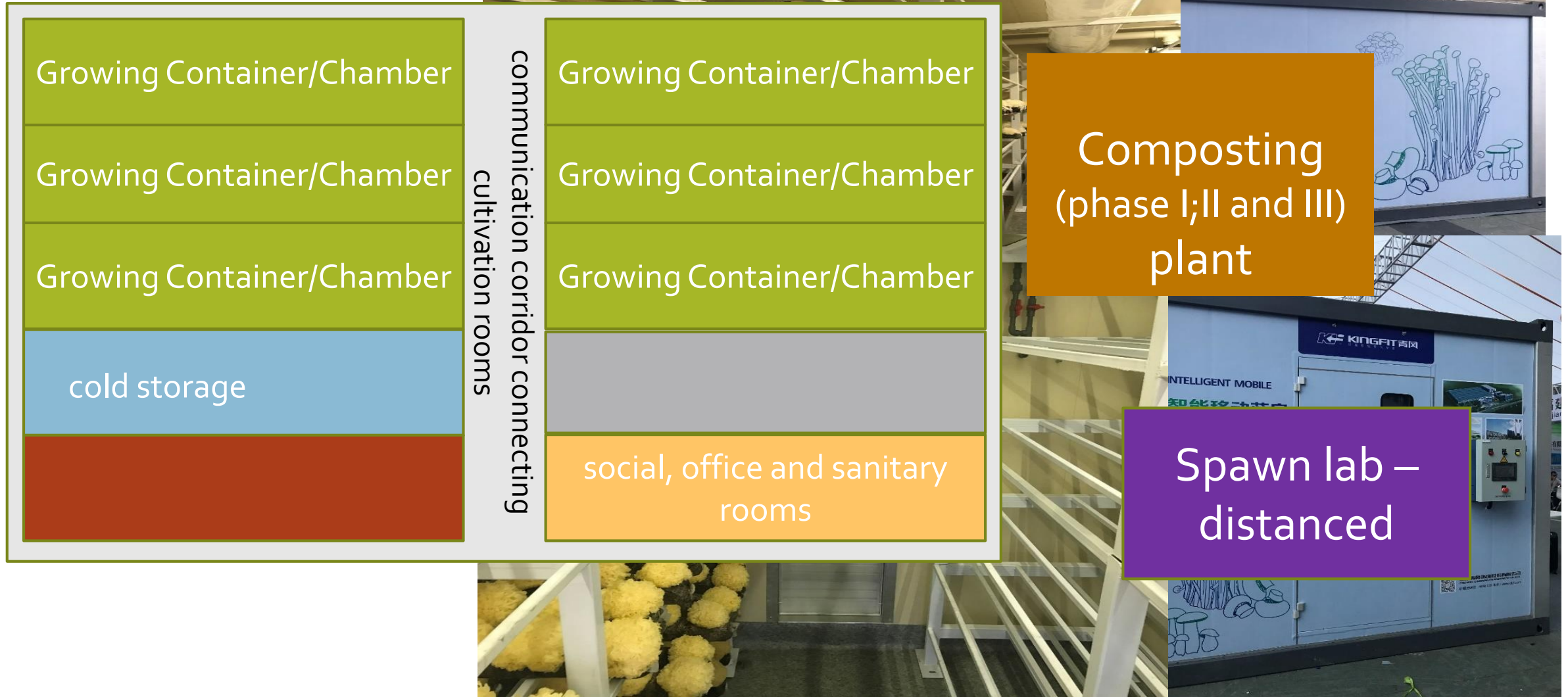
Msc Michał Roszak





# 100 ton small scale farm

Container based («plug and play» ready to use devices) small scale farm:





This project has received funding from the European Union's Horizon 2020 research and innovation programme Under the Marie Skłodowska-Curie grant agreement **No 751052.**



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**SOPPAS**



Lindum