

ORGANISATIONS INVOLVED

Province North-Brabant, Innovatiesteunpunt,
Technopole Quimper-Cornouaille

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LEAD PARTNER ORGANISATION

ZLTO

**Food from oyster
mushroom stalks**

The Food Waste Problem

In production of oyster mushrooms, the stalks are not harvested for human consumption and go to animal feed or compost, because the structure is less tender than the main part of the mushroom. However, the taste is good and the stalks contain an equal amount of healthy ingredients. In addition this firmer structure can be turned into a benefit.

The stalks are approximately 20% of the total oyster mushroom production. The challenge to find a solution for this problem was started by Mariëlle van Lieshout, oyster mushroom grower in the Netherlands. On her farm she produces 60 tons of oyster mushrooms each year, of which 10 tons go to animal feed. Mariëlle is member of the Dutch Oyster Mushroom Growers Association with 15 members, together producing over 1600 tons of oyster mushrooms each year of which 305 tons stalks are wasted.



The Food Waste Solution

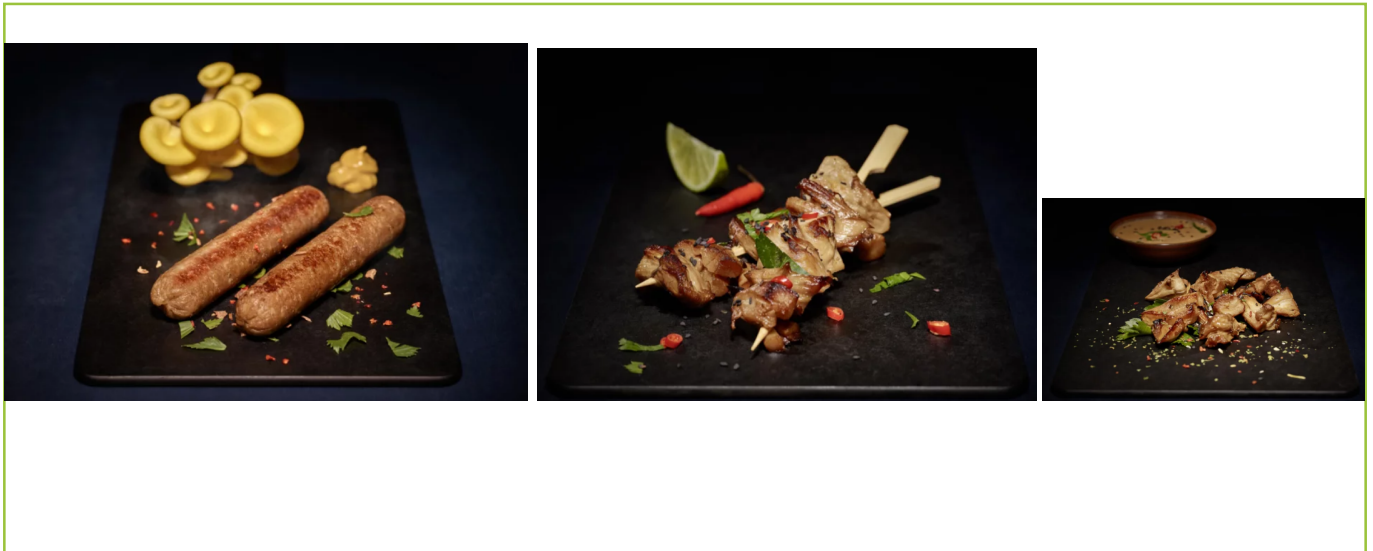
Using **Choonk** various 'Meaty Fungi' products have been developed, such as satay, sausages, loafs etc.

These products have been tested on various events in Netherlands and Belgium (Horecava, Dutch Design Week and Tavola fairs) and presented to different retailers, such as Bioplanet, Sligro, AH and Lidl, in the Netherlands and Belgium. The latest new product being Zwarma, preparing a shoarma like dish, using Choonk.

Weblinks:

<https://www.botanicbites.com>

<https://www.facebook.com/BotanicBites/>



The Food Waste Impact of the Solution

How much food was saved by this solution during the project?

- 60 tonnes (10 tonnes in 2017; 20 tonnes in 2018; 30 tonnes in 2019)
- 10 tonnes in Belgium (small scale initiatives like Permafunghi)

How much food do you expect to save in 2020?

- 80 tonnes in the Netherlands; 10 tonnes in Belgium

How much food will be saved 5 years after the end of the project (on a yearly base)?

- 300 tonnes (all oyster mushroom stalks in Netherlands); added with:
- 200 tonnes additional import when large manufacturers start producing products and with production in other countries in NWE.
- 500 tonnes stalks of champignon mushrooms

Project Food Heroes aims to reduce food losses in the primary sectors (on farm and fisheries) by creating higher value uses for byproducts and products that are out of specification. Throwing it away is such a waste. This project is funded by INTERREG North West Europe, European Regional Development Fund.