



incredible

Innovation Networks for Cork, Resins & Edibles

Mushrooms and truffles: how to improve quality and market status

Ioannina, Greece/7-8 June 2019



Organized by:

CESEFOR and UOI
(EcoLab BET)

iNet

Interregional Workshop

Coordinator



Partners



Forestas

Agència forestal especialitzada en a biologia de les fongues i de l'ambient de la Sardegna
Agència forestal especialitzada en el cultiu del trufes a l'entorn de la Sardegna
SardagnaForeste



MINISTERIO DE ECONOMIA, INDUSTRIA Y COMPETITIVIDAD



Centro Nacional de Investigaciones y Tecnología Alimentaria



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Mushrooms and truffles: how to improve quality and market status /

Μανιτάρια και τρούφες: τρόποι βελτίωσης της ποιότητας και κατάστασης της αγοράς

Introduction: When sustainably managed, the production, collection, and transformation of NWFPs can generate multiple positive benefits: rural development, forest fire prevention, climate change adaptation and mitigation, etc. However, these benefits are seldom recognised in the markets, where Mediterranean NWFPs compete with petroleum-based counterparts (e.g. petroleum derivatives, plastic stoppers, etc.) and with imported products that can differ in quality and environmental performance (Asian pine nuts, Russian mushrooms, etc.). Stakeholders across the iNets are convinced that it is extremely important to increase awareness of the current situation and to realize the potential of NWFPs and the environmental, social and economic benefits that they can provide. Product, environmental and geographical certification schemes are seen as promising tools. On the one hand, the actors in the value chain could better communicate outside their sector. Moreover, the need for better communication along the value chain (between producers, processors, market and government) is clearly identified by the stakeholders. Between different stakeholders, there are different communication problems. Depending on the region or the country, the problems are identified as: • reduced information flows between producers/collectors, traders and transformers; • lacking or non-existent knowledge and technology transfer between actors in the value chain; • lack of cooperation towards potential common goals such traceability schemes, quality assurance, joint marketing and certification; • lack of awareness by policy makers on the barriers and opportunities for NWFPs that translate into fragmented, inadequate or non-existing regulation. Consequently, better dissemination of information between procedures for quality control and certification methods from certification entities, both for harvesting and processing is needed. For those sectors where we have good practices, dissemination between actors in the value chain should be increased. For the sectors where quality control and certification methods are not established, it is necessary to make a complete analysis and to set up good foundations so certification entities can produce a uniform method for quality control and certification of every product in each iNet.

The INCREdible project includes three specific objectives related with commercialization and market development in mushrooms and truffles. Those objectives focus on improving awareness and knowledge of their gastronomic value, the development of identification tools to address fraud and putting in the research agenda the question of durability and storing of fresh truffles and mushrooms.

This interregional workshop will provide information on how to valorize the product and monetize it and on European experiences developed to guarantee the traceability and how to link mushrooms with gastronomy, through information provided by local and European stakeholders

Addressed to: National and European stakeholders including national administration, mushroom and truffle pickers, national industry and traders

Venue: [Fronzu Politia, Ioannina](#), Greece

Language: English, Greek

PROGRAMME in English

DAY 1	
9:30	Welcome and registration
10:00	Opening/ Greetings Triantafyllos Albanis, University of Ioannina Eustathios Vasdekis, Epirus Prefecture Vassilis Spyrou, Municipality of Zagori Nikolaos Papaeuthymiou, General Department of Forestry and Agro-environment of West Macedonia and Epirus regions
10:30	Objectives and agenda for the day Kalliopi Stara, University of Ioannina
10:35	Introduction to the INCREDible project and Mushrooms and Truffles INET Zeljko Zgrablic, Croatian Forest Research Institute, CFRI
10:50	Marketing: From the companies point of view <ul style="list-style-type: none"> • Lefteris Lachouvaris Dirfis mushrooms • Nikos Pallas Natural History Museum of Meteora & Mushroom Museum • Fotis Paraskevaidis Mushroom Products of Grevena
11: 40	Discussion
12:10	Coffee break
12:40	Marketing: From the point of view of associations and mushrooms pickers Truffle hunting in Epirus Vassilis Mylonas, Troufa club of Epirus Social Innovation in NTFPs Valentino Marini Govigli, European Forest Institute - EFIMED
13:10	Marketing: From the point of view of scientists Mushrooms and conservation issues John M. Halley, University of Ioannina Open Innovation Challenge Jacopo Giacomoni, ETIFOR, Italy
13:30	Discussion

14:00	Lunch
15:00	<p>Marketing: From the point of view of the Administration</p> <p>Mycological regulation process in Castilla y León, 15 years of experience Berta Martín González, Representative responsible for MICOCYL project in Zamora province</p> <p>Roundtable discussion Sotiris Argyris (moderator) ERT Ioannina, Greek Radio-TV/Ioannina branch Rigas Tsiakiris, Ministry of Environment and Energy Evangelia Kokka, General Secretariat of Forests Nikolaos Kanellopoulos, Forestry Service of Metsovo</p>
16:45	Coffee break
17. 15	Final remarks and conclusions
18:00	End of the first day

DAY 2

10:00	Departure for the Field trip
11:00	Arrival In Zagori , Walk in an oak forest accompanied by members of the Mushroom Friends Association of Epirus and the Troufa club of Epirus . (Registration required)
14:30	Lunch (Registration required)
16:00	Meet a mushroom chef . Discussion with Vassilis Katsoupas , ZEN Zagori Excellence Network, Vitsa, Zagori
17:30	Arrival at the 11th mushroom festival in PALASE (University of Ioannina Lambriadios Research Station)
18:00	<p>Mushroom and Truffles. The European Experience</p> <p>The INCREDible project. Collecting knowledge from research and practice Kalliopi Stara, University of Ioannina</p> <p>Mushroom picking, marketing and forest management in Spain Liliana Fernández Pérez, CESEfor, Spain</p> <p>Mushroom picking, marketing and forest management in Croatia Zeljko Zgrablic, Croatian Forest Research Institute, CFRI</p> <p>Mycophilia in Greece Giorgos Konstantinidis, Greek Mushroom Society</p>

21:00	Dinner at the mushroom festival
22:30	Departure to Ioannina
23:00	Arrival at hotel

Contact and registration:

Kalliopi Stara, PhD

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Practical information

Travel information

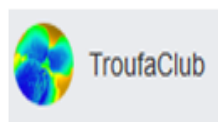
Closest airport:

The easiest way is to fly firstly to Athens airport (ATH) and from there to get a flight to [Ioannina \(King Pyrrhus\) Airport \(IOA\)](#). From there taxis are available to the city center (5-10 minutes).

An alternative is to fly to Thessaloniki airport and take the bus to Ioannina. There is local transportation (bus) from the airport to the main bus station and you can find departure and arrival times at <http://ktelmacedonia.gr/en/routes/tid=16>

Accommodation

There are several hotels, B&B and rooms available in Ioannina



ΠΕΡΙΦΕΡΕΙΑ ΗΠΕΙΡΟΥ