



Supporting policy making: Legal framework and proposal for management and certification of wild mushrooms in Greece

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iNet of Mushrooms and Truffles

Coordinator



Partners



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Supporting policy:

Legal framework and proposal for
management and certification of
wild mushrooms in Greece



Mycophilic or Mycophobic?



Greece
England
Germany

Lack of a legislative
framework at the
national level



Russia
Poland
Slovakia
Czech republic

Mycophobia:

*the fear of mushrooms
and fungi*

*(4-5 species traditionally
collected in every village)*

Mycophilia/ Mycolatria:

*the hobby of hunting and foraging
wild edible mushrooms*





7591

ΕΦΗΜΕΡΙΔΑ ΤΗΣ ΚΥΒΕΡΝΗΣΕΩΣ

ΤΗΣ ΕΛΛΗΝΙΚΗΣ ΔΗΜΟΚΡΑΤΙΑΣ

ΤΕΥΧΟΣ ΔΕΥΤΕΡΟ

Αρ. Φύλλου 618

9 Μαρτίου 2016

ΠΕΡΙΕΧΟΜΕΝΑ

ΑΠΟΦΑΣΕΙΣ

Πίνακας Διατίμησης Δασικών Προϊόντων, διαχειριστικού έτους 2016.
Καθιέρωση νυχτερινής εργασίας και εργασίας κατά τις Κυριακές και εορτάσιμες ημέρες με αμοιβή προς συμπλήρωση της υποχρεωτικής εβδομαδιαίας (Α' εξάμηνου 2016) των Μονίμων υπαλλήλων της Διεύθυνσης Κοινωνικής Προστασίας και Δημόσιας Υγείας.
Μεταβίβαση στη Διοικητική Επιτροπή της αρμοδιότητας έκδοσης αποφάσεων με τσίχλας.
Έγκριση υπερωριακής απασχόλησης υπαλλήλων του ΝΠ.Δ.Δ. «ΠΑΙΔΙΚΟΙ ΣΤΑΘΜΟΙ ΔΗΜΟΥ ΑΓΙΑΣ ΠΑΡΑΣΚΕΥΗΣ».

Αναπληρωτή Υπουργό Περιβάλλοντος και Ενέργειας Ιωάννη Τσιρώνη.
5. Την παρ. 1Γ.2. του άρθρ. 6 της Κ.Υ.Α. 201 (Φ.Ε.Κ. 6 Β' / 08-01-2016) «Εξουσιοδότηση υπογραφής με εντολή Υπουργού κ.λπ.».
6. Τα άρθρα 177-182 του από 19-11-28 Π.δ. «Περί διαχείρισης Δασών κ.λπ.».
7. Το άρθρο 1 του Β.δ. 135/1960 «Περί του χρόνου ενάρξεως και λήξεως του διαχειριστικού έτους κ.λπ.».
8. Το άρθρο 160, όπως αντικαταστάθηκε από τις διατάξεις της παρ. 9 του άρθρου 4 του Ν. 3208/2003 και της παρ. 1 του άρθρ. 181 του Ν.δ. 86/1969 «Περί Δασικού Κωδικού».
9. Το άρθρο 9 του Ν. 998/1979 «Περί Τεχνικού Συμβουλίου Δασών» όπως τροποποιήθηκε από τις διατάξεις της παρ. 1 του άρθρου 33 του Ν. 4280/2014 (Φ.Ε.Κ. 159 Α').
10. Το άρθρο 21 παρ. 7 του Ν. 3208/2003 (Φ.Ε.Κ. 303 Α') «Περί προστασίας των δασικών οικοσυστημάτων κ.λπ.» όπως τροποποιήθηκαν από τις διατάξεις της παρ. 1 του άρθρ. 53 του Ν. 4280/2014 (Φ.Ε.Κ. 159 Α') και της παρ. 1 του άρθρ. 17 του Ν. 4296/2014 (Φ.Ε.Κ. 214 Α').
11. Την αριθ. 2/08-02-16 απόφαση του Τεχνικού Συμβουλίου Δασών.
12. Το γεγονός ότι από την παρούσα απόφαση δεν προκαλείται δαπάνη σε βάρος του Κρατικού Προϋπολογισμού, απορροφούμε.

ΑΠΟΦΑΣΕΙΣ

Αριθμ. 135389/421
Πίνακας Διατίμησης Δασικών Προϊόντων, διαχειριστικού έτους 2016.

(1)

Ο ΑΝΑΠΛΗΡΩΤΗΣ ΥΠΟΥΡΓΟΣ ΠΕΡΙΒΑΛΛΟΝΤΟΣ ΚΑΙ ΕΝΕΡΓΕΙΑΣ

Έχοντας υπόψη:
1. Το Π.δ. 10/2014 (Φ.Ε.Κ. 167 Α') «Οργανισμός Υπουργείου Περιβάλλοντος, Ενέργειας και Κлиматικής Αλλαγής».
2. Το Π.δ. 70/2015 (Φ.Ε.Κ. 114 Α') «Ανασυστάση του ΥΠΑΠΕΝ σε Υπουργείο Περιβάλλοντος και Ενέργειας».
3. Το Π.δ. 73/2015 (Φ.Ε.Κ. 116 Α') «Διορισμός Αντιπροέδρου της Κυβέρνησης, Υπουργών, Αναπληρωτών Υπουργών και Υφυπουργών».
4. Την με αριθμ. Υ31/12-10-2015 (Φ.Ε.Κ. 2183 Β') απόφαση του Πρωθυπουργού «Ανάθεση αρμοδιοτήτων στον

Άρθρο μόνο
Κυρώνεται και έχει ισχύ για το δασικό διαχειριστικό έτος 2016 σε ολόκληρη την επικράτεια, ο Πίνακας Διατίμησης Δασικών Προϊόντων, με τον οποίο καθορίζεται το μίσθωμα που πρέπει να καταβάλλεται για δασικά προϊόντα πρωτογενούς παραγωγής που παράγονται από Δημόσια δάση και δασικές εν γένει εκτάσεις, ως εξής:

13.	β) Αρκοδοπούρναρου	τόννος	214,00	90,96
	γ) Ιξού	τόννος	111,79	108
	δ) Λοιπών ειδών (κουμαριάς, μυρτιάς, σχίνου κ.λπ.)	τόννος	97,92	44,44
14.	Πρώτες	χλγ.	1,18	0,01
15.	Λειχήνες, βρύα και μύκητες	χλγ.	0,78	0,16

1. All Non Timber Forest Products = **“Secondary products”**
2. Forest law is regulating the collection of mushrooms **locally**
3. Most **Local Harvest Forest Decisions** are set up after year **2010**
4. **Amounts** are based mainly on empirical data (3-5 kg)
5. **Truffles collection is prohibited** in some places (Ioannina)
6. Catalog of **prices**





ΤΑ ΜΑΝΙΤΑΡΙΑ ΣΤΟ ΑΝΑΤΟΛΙΚΟ ΖΑΓΟΡΙ

ΔΟΛΙΑΝΗ ΖΑΓΟΡΙΟΥ, 1 ΙΟΥΛΙΟΥ 2012



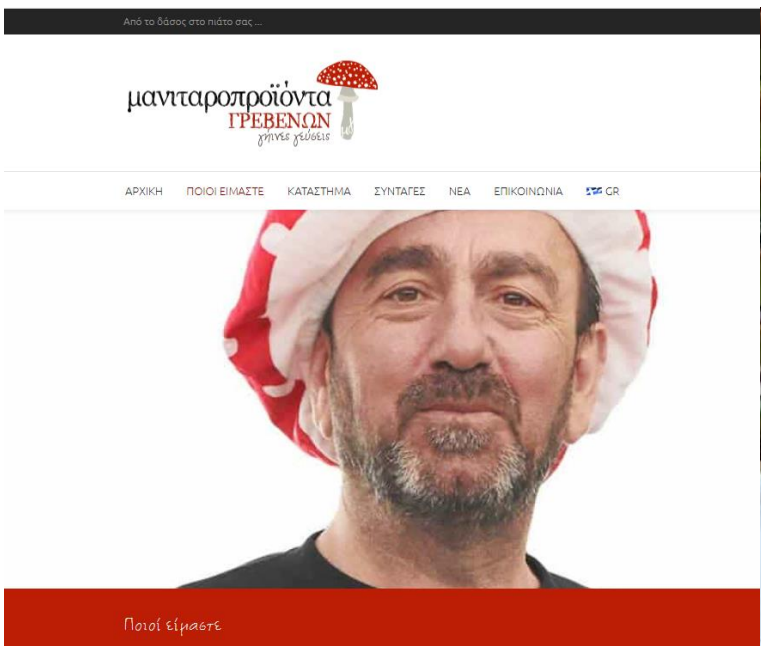
10:00 Συγκέντρωση στο χώρο της εκδήλωσης για αναχώρηση για κυνήγι τρούφας με ειδικά εκπαιδευμένα σκυλιά (Υπεύθυνη στο Κυνήγι τρούφας Κατερίνα Νόλα)
13:15 -Χαιρετισμοί (από μέλος του Δ.Σ. του συλλόγου, Δήμαρχο Ζαγορίου)
-Σύντομη αναφορά στις δραστηριότητες Δρώμενα του Συλλόγου Μανιταροφίλων Ηπείρου
-Ομιλία με θέμα: Τα Μανιτάρια (βασικά είδη, τοξικά, φανώσιμα) από τους Βασίλει Σιάδη, Νίκο Γιαννάκη
14:00 Γεύσιγνωσία ΜΑΝΙΤΑΡΙΩΝ ΚΑΙ ΤΡΟΥΦΑΣ Μανιταροτραγανάς, Εδεσμία με τρούφα και Μανιταρόπιττα Ακολουθεί μουσική από παραδοσιακό συγκρότημα

Διοργάνωση: Σύλλογος Μανιταροφίλων Ηπείρου
Με την υποστήριξη των:
- Δήμος Ζαγορίου
- Επισκοπικός Σύλλογος Δολιανής

Μέλη Εκτελεστικής Επιτροπής: 







NATURAL HISTORY MUSEUM & METEORA MUSHROOM MUSEUM

FUNGAL CONSERVATION IN A CHANGING EUROPE: The Challenges Ahead
 Ohrid, Former Yugoslav Republic of Macedonia (FYROM), 1 - 6 October 2017

The taste of the wild. Conceptualizations of mushrooms in modern Greece

Dr. Kalliopi Stara
 Department of Biological Applications and Technology, University of Ioannina/kstara@cc.uoi.gr

Mushrooms as a food

Wild forest mushrooms are among the most important Non Timber Forest Products. They have been collected by humans worldwide for thousands of years to be used as medicine, tinder, handicrafts, cloths, but most notably as food. It has been estimated that there are over 200 mushroom genera, which contain species of use to people worldwide, of which 46% (a total of 1,154 species recorded from 85 countries) are used as food (Boo 2004).

Edibility is culturally dependent and in different cultures mushrooms are conceptualized as desirable or forbidden, luxurious or famine food. In Ancient Greece and Rome mushrooms were a desirable food, in Byzantium and Medieval Europe were considered as the food of the rural and the poor, while from the end of the 18th century they reappeared in French and Italian cuisines as rare, sophisticated and fashionable dishes.

Mushroom picking

Nowadays, wild edible mushrooms represent a significant growing dietary supplement for many Europeans, but also an opportunity for visiting the forest. E.g. in Catalonia/Spain, wild mushroom picking is the favorite forest activity of the locals, attracting more than 20% of the population; 1.2 million people pick mushrooms at least once per year (Bunet et al. 2016).

In Greece the first mushroom club was established in 1998. Today there are 1 national and 8 regional associations that organize annual meetings, mushroom hunting and public awareness events. Moreover there is an increase in publications concerning mushrooms, mushroom products and museums. Lastly the town of Grevena (13,137 inh.) in West Macedonia is built around mushroom picking and has a mushroom museum.

Mushroom local names in Greece (adapted by Kaitelmids 1993)


Mushroom species	No. of uses
Arctostaphylos	58
Macrotrema procera	51
Marasmius conicus	48
Tarporia spp.	39
Phaeolus atrorubens	31
Phaeolus sp. sp.	27
Arctostaphylos	22
Lactaria deliozona	20
Marasmius conicus	14
Cantharellus cibarius	13



The poor man's food... the rich man's dainties

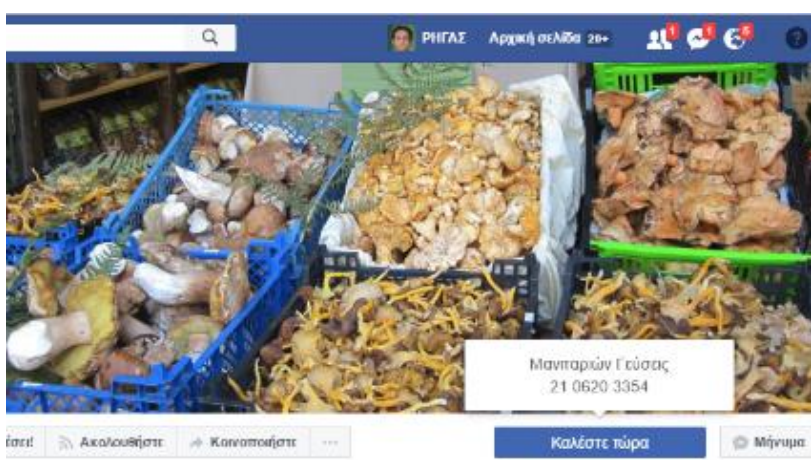
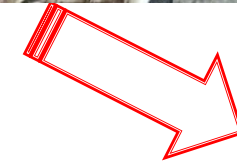
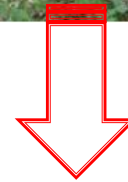
Mushrooms for rural populations used to be an occasional food. In prewar Greece they use to call mushrooms "the meat of the poor people". Past mycophagy could be underestimated as mushrooms used to be an everyday dish or famine food, never present in special meals or feasts (Vrachionidou 2007).

Recently we have a turn to wild / traditional foodies that are advertised as natural, healthy, organic and imagined as coming from "pristine forests", thus opposite to the global industrial food system. What also makes a difference are new preferred species and new ways of cooking.




Main problems to be solved:

1. Illegal trade
2. Pickers have no official training
3. Unknown quantities are harvested





In order to formulate new regulations for updating relevant existing forest, rural and commercial legislation for the collection, certification and trade of Wild Edible Mushrooms (WEM) in Greece, an expert working group was set up in 2015 by the Ministry of Environment and Energy and the Ministry of Rural Development and Food. The experts compiled a special report which reviews and evaluates European and national legislation, investigating possible similarities, differences or gaps proposing innovating ways to boost rural economies, while ensuring their sustainable harvesting.

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1st Proposal completed (Prefecture of Grevena initiative)

Set up of a Mushroom Working Group (Ministry of Rural Development and Food)

**Official activation of the
Mushroom Working Group
Ministry of Environment and
Energy), extension of participants**

Final version of the proposal for public consultation

What next?

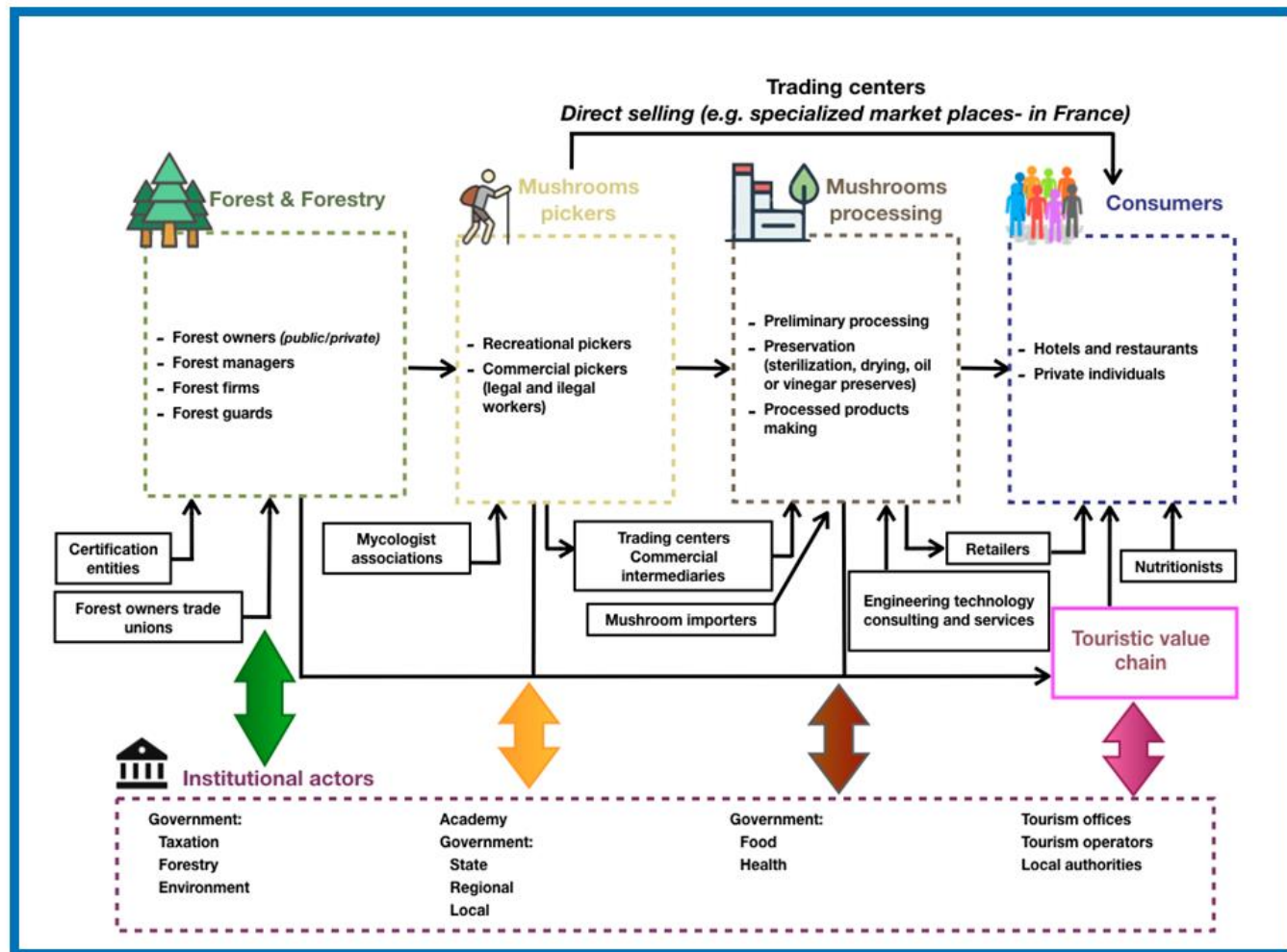




Wild Mushrooms Value Chain



INCREDIBLE receives funding from the European Commission's H2020 programme through the RUR-10-2016-2017 call, Thematic Networks compiling knowledge ready for practice



Greek truffle trees

In the last 15 years, there has been a strong interest in truffles in Greece due to high market prices and the ability to cultivate them. In most truffle plantations in Greece, however, the seedlings come from European countries such as Italy, France and Spain, since there is no domestic production. Taking into consideration the issues of imported plant's adaptability, biodiversity protection and the risk of introducing undesired truffle species, we attempted to create the first Greek truffle trees with *Tuber aestivum* and *T. melanosporum* in Greek forest species such as oaks, hazelnuts, etc., in the region of Epirus (NW Greece).

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Grevena, the town of mushrooms

Over the last 20 years, an unprecedented phenomenon of micophilia is recorded in Greece, accompanied by remarkable social, economic, cultural and research activity. The focus of this activity is Grevena, a small town of 13,500 inhabitants at an altitude of 530 meters at the northeastern end of the North Pindos National Park, in Western Macedonia. In recent years Grevena has been considered in the consciousness of the Greeks as synonymous with mushrooms and it is recognized today as the undisputed mushroom capital of the Balkans.

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Micophilia in modern Greece. The case of mushroom associations

Greece was until recently considered as a country where mushroom consumption was limited to few species per region. Mushroom were for most Greeks an occasional food, linked to poverty, the "meat of the poor", as they used to call them, that helped rural populations to survive the years of WWII. However, over the last 20 years the picture has changed dramatically as mushrooms are nowadays at the focus of a broader movement, which integrates individual research artistic-creative and entrepreneurial actions related to mushrooms to an activity with a strong social character.

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WILD MUSHROOMS & TRUFFLES



WILD MUSHROOMS & TRUFFLES



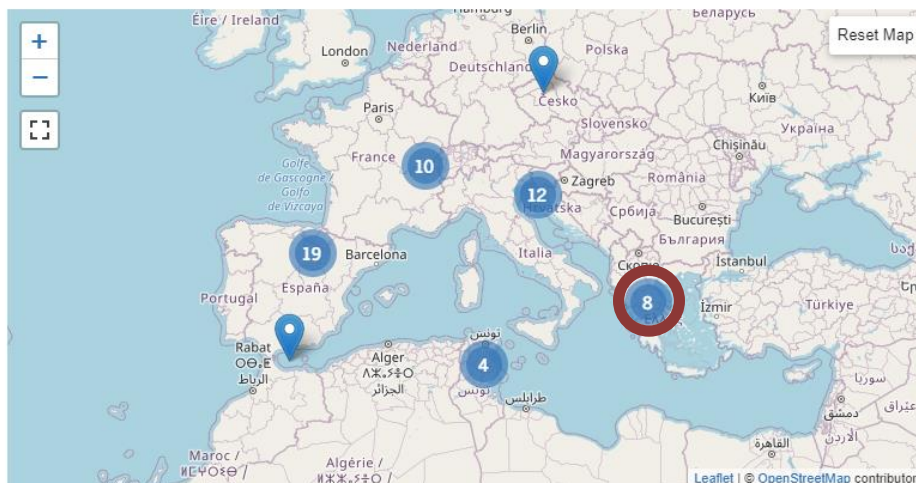
WILD MUSHROOMS & TRUFFLES

Edible below ground fungal fruitbodies in Greece

Greece is a country with dramatic geological relief which makes it one of the richest in biodiversity and habitat types countries in Europe. So far over 100 fungal species with below ground fruitbodies have been discovered in Greece, among them 13 new species for Science, confirming high diversity also in fungi. As we have just began to explore fungi with subterranean fruiting bodies, we are confident that many new species will be recorded in Greece in the near future. The protection of forest ecosystems is vital for hypogeous fungi, such as valuable truffles' conservation.



WILD MUSHROOMS & TRUFFLES



Legal framework and proposal for management and certification of wild mushrooms in Greece

In order to formulate new regulations for updating relevant existing forest, rural and commercial legislation for the collection, certification and trade of Wild Edible Mushrooms (WEM) in Greece, an expert working group was set up in 2015 by the Ministry of Environment and Energy and the Ministry of Rural Development and Food. The experts compiled a special report which reviews and evaluates European and national legislation, investigating possible similarities, differences or gaps proposing innovating ways to boost rural economies, while ensuring their sustainable harvesting.

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WILD MUSHROOMS & TRUFFLES

Mushroom Museum in Greece and its products

The Natural History Museum of Meteora and Mushroom Museum has been established in December 2014, in Ilambaka, Greece. It is a private museum that stems from the collaboration of three people sharing the same interests about nature. The Museum's collections consist of about 350 species of animals and 250 species of mushrooms and their natural habitats that are presented into dioramas. Beyond its general objectives (to highlight natural heritage, enhance environmental awareness, organize educational activities etc.), the Museum aims to focus on the closest relationship among mushrooms, nature, and the people, but also to highlight their unknown, but high nutritional value.

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WILD MUSHROOMS & TRUFFLES

A mushroom restaurant in a protected area in Greece

In 2005, Kanela & Garyfallo was founded in the village of Vitsa, in the mountainous region of Zagori in NW Greece, as a thematic restaurant specializing in edible mushrooms. Considering that Greece is a country where mushrooms are considered largely unsafe and / or unsavory, this was a bold move. The objective difficulties in turning this bold move to a success story were acknowledged from the start and the proprietor set out as his objective to educate the public and rely on the positive personal experience of his clients to overcome prejudice and recognize the value of an important local resource.

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WILD MUSHROOMS & TRUFFLES

"DirfisMushroom P.C." From Science to the Market

The last 15 years, mushrooms became a valuable part of Greek consumers' diet. New mushroom plants have launched, special cultivated varieties (*Lentinula*, *Hericium*, etc.) have been considerably growing and many young people make a living hunting truffles and wild mushrooms. After the economic crisis of 2009, people living in big cities returned to their villages starting business in forestry or agriculture. "Dirfis mushrooms" was established in 2003 in Mount Dirfis (Euboea) by two agronomists-mycologists (Agricultural University of Athens), Lefteris Lachouvaris and Thanassis Mastrogianis, representing a success story of the hidden potential of the mushroom and truffles related activities.



WILD MUSHROOMS & TRUFFLES

<https://repository.incredibleforest.net/>

LICENSES, QUANTITIES, AMATEURS/PROFESIONAL PICKERS



- ✓ Creation of a specific “**picking license**” joined with a citizen science application
- ✓ Different license to be given for **commercial & amateur pickers**
- ✓ Different **quantities** allowed to amateur pickers according to area of origin

69 popular species are the most commonly picked by amateurs

33 species could be allowed to be commercially harvested



- Official red-list, updated/published since 2000
- Official red-list, not updated since 2000
- Redlist unofficial or in preparation
- No redlist at all
- No data

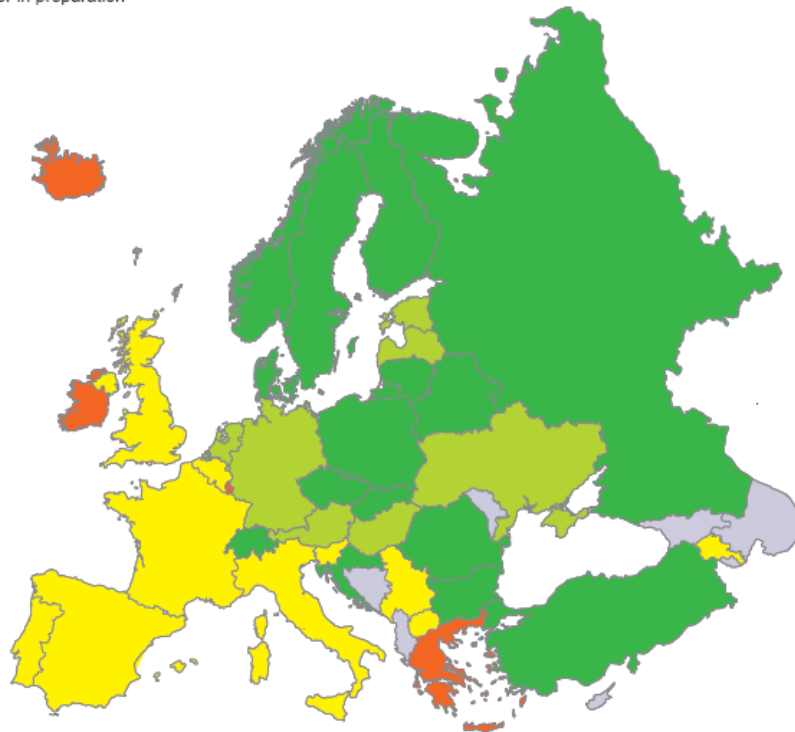
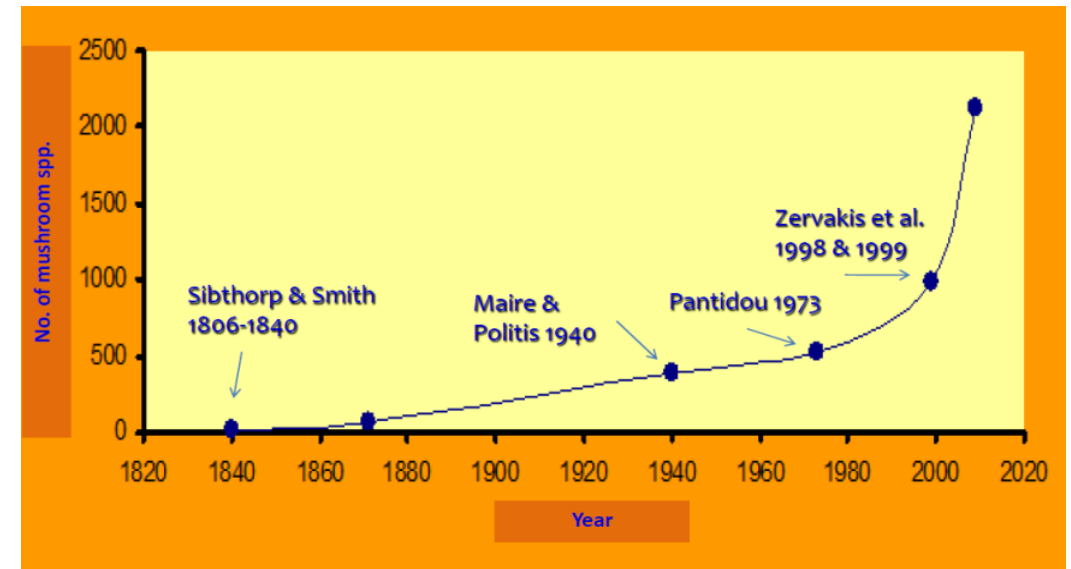


Fig 3.1



CONSERVATION: The knowledge on mushroom biodiversity should be increased!



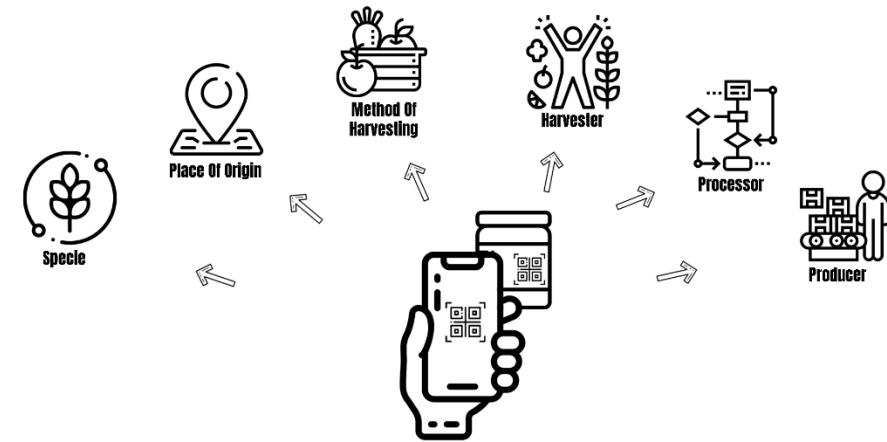
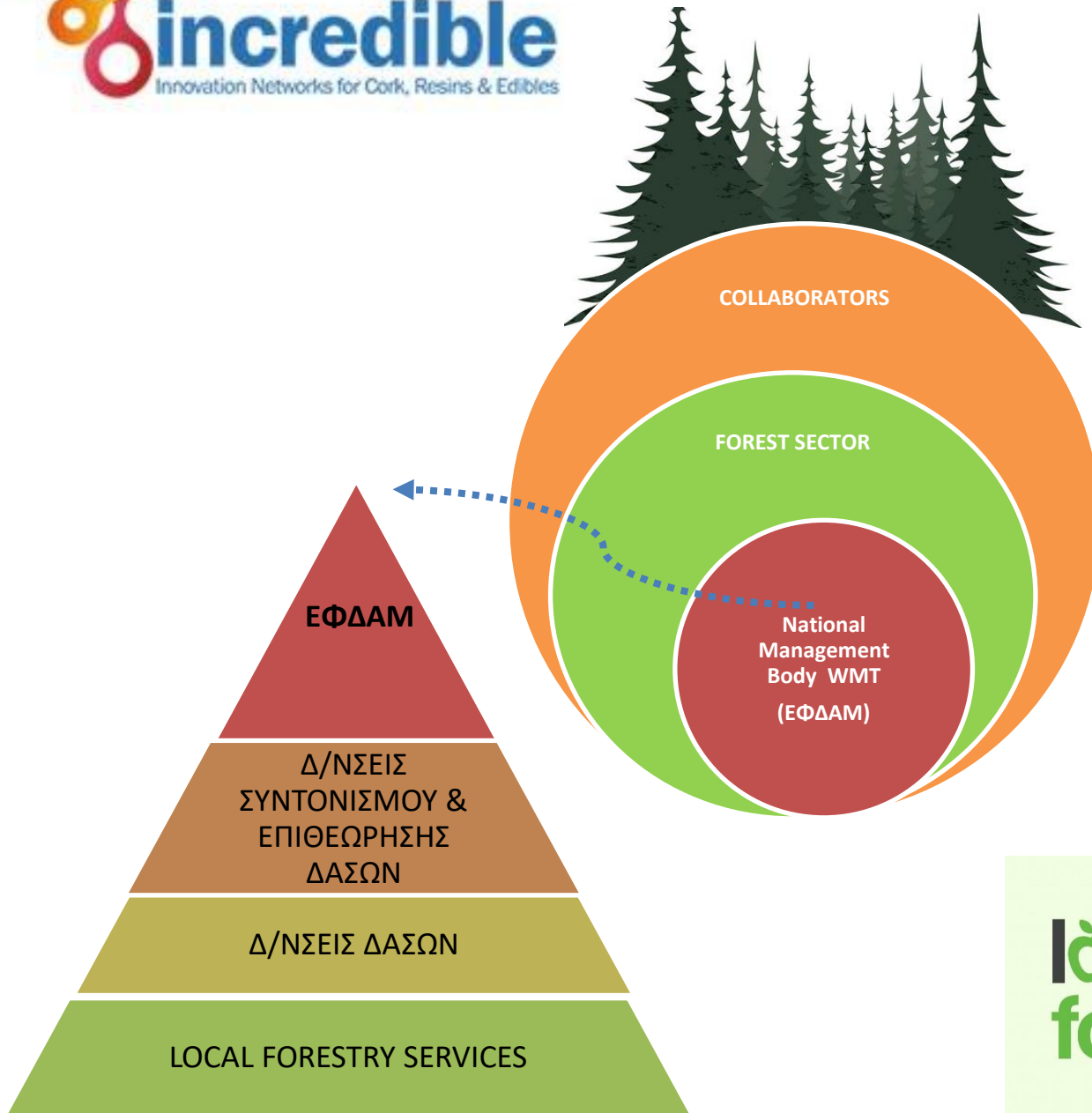
8 Species are proposed to be protected:

1. *Boletus pinophilus* Pilát & Dermek
2. *Butyriboletus regius* (Krombh.) Arora & J.L. Frank
3. *Hericium coralloides* (Scop.) Pers.
4. *Hericium erinaceus* (Bull.) Pers.
5. *Pleurotus nebrodensis* (Inzenga) Qué.
6. *Scutiger pes-caprae* (Pers.) Bondartsev & Singer
7. *Sparassis crispa* (Wulfen) Fr.
8. *Grifola frondosa* (Dicks.) Gray



MANAGEMENT, TRACEABILITY, CERTIFICATION

- ✓ Creation of a national “Non timber Forest Products Certification Scheme”
- ✓ **Traceability** and authorization via existing legislation for agriculture products



Science to practice event - iNet Mushrooms & Truffles

Truffles: Revealing the treasures of the forest
15.5.2019

Mushrooms and truffles: From forest to table
15.2.2020



First Seminar on Mushroom Recognition for Forest Officers in Ioannina
14.11.2019



PRIORITIES

RESEARCH

- Impact of human activities
- Red list

MANAGEMENT

- Harvesting protocols → Productivity

MARKETING

- According to the aims of the National Forest Strategy
- Same as for AMPs

Possible funding: “Protection & upgrade of forests 2021”



ΠΡΑΣΙΝΟ ΤΑΜΕΙΟ





Thank you for your attention!