

Mushrooms Products of Grevena

Presenter: Fotis Paraskevaidis



The beginning was in 2007

1. The idea
2. The laboratory
3. The store
4. Collection points of wild mushrooms
5. The wholesale sales
6. The mushrooms cooking



The idea

It started with daily excursions with friends in the mountains to collect wild mushrooms.



The laboratory

- Divided into 2 parts
 - the pasta workshop
 - the mushroom processing lab
- employs 3 people
- Produce 86 mushrooms products



The laboratory

- The materials we use for our products are:
 - fresh milk
 - fresh eggs
 - dehydrated vegetables
 - dehydrated wild mushrooms
 - wheat flour from area of Grevena
 - mix of spices (carrot, onion, parsley...)
 - NO preservatives



The store

- 1st store of mushroom product in Greece
- Employs 1 people
- Has only our products
- if you want, you can:
 - learn
 - see
 - taste
 - take a picture



Collection points of wild mushrooms



Collection points of wild mushrooms

Amanita caesarea



Russula virescens



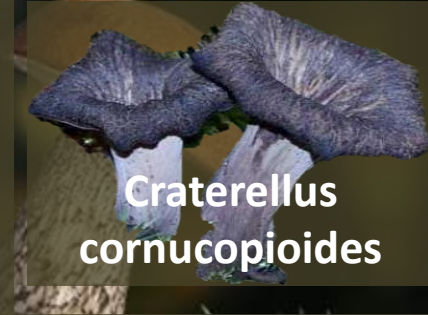
Coprinus comatus



Boletus aereus



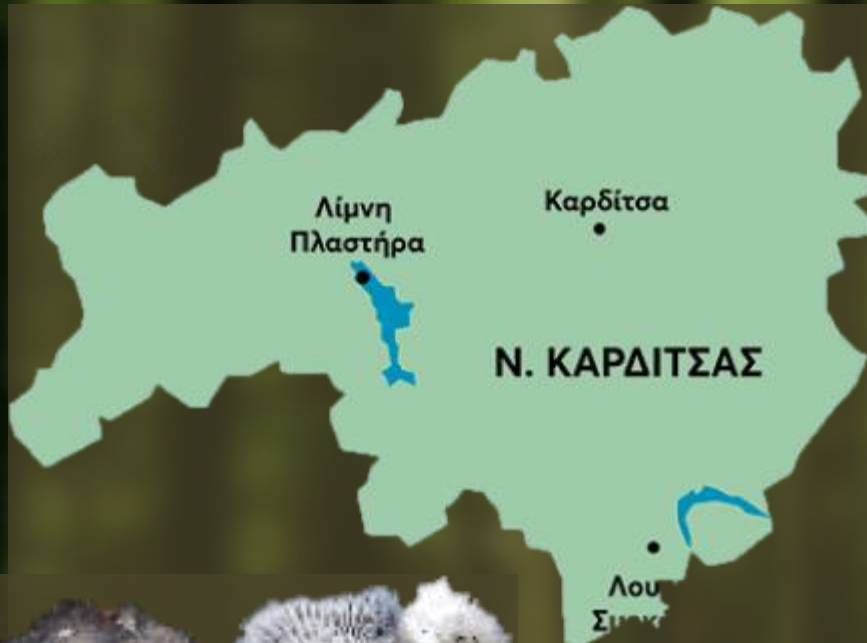
Macrolepiota porcera



Craterellus cornucopioides

In West Macedonia collect
13 Types of wild mushrooms

Collection points of wild mushrooms



Hygrophorus marzuolus



Cyclocybe cylindracea

Auricularia auricula-judae



In area of Karditsa collect 1 type of wild mushrooms
and 2 types in area of Kavala

The wholesale sales in Greece



We give
products to 30
Greek cities



The wholesale sales abroad



France



Belgium



Austria



Serbia



Germany



The mushrooms cooking

For the business

- We cook in shops that have our products or in exhibitions



The mushrooms cooking

Voluntary

- For the Hellenic Mushroom Society in mushroom festivals



**Thank you for your attention!!!
From mushroom town, Grevena**



GREVENA MUSHROOM BUCKET CHALLENGE

