

Growing edible mushrooms on waste

Title	Growing edible mushrooms on waste
Description of ecotechnology	We are growing edible oyster mushrooms on coffee grounds. In 2017 we recycled 40 tons of coffee grounds and made 6 tons of mushrooms out of it - in 2018 we will almost double this numbers. The main advantage is the upcycling of an urban waste (700 tons of coffee grounds per week only in Vienna) and the production of a healthy, local food for the people of Vienna. Cargo bike transport included. Became curious? Watch our animated graphics at www.hutundstiel.at
Description of offer	We offer mushroom and mushroom-derived products as well as workshops, training participants to establish similar mushroom-production-systems in their home countries. We share our eco-startup-experiences.
Keywords	mushroom, coffee grounds, upcycling, urban, cargo bike, local food production, urban farming, reduce waste - produce taste
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