

Mushrooms for sustainability

The sustainability of a product can be evaluated as the amount of greenhouse gases emitted throughout the whole production process. This is measured as CO₂eq.

Mushrooms are a nutritious protein source with a lower ecological footprint than other common high-protein food products

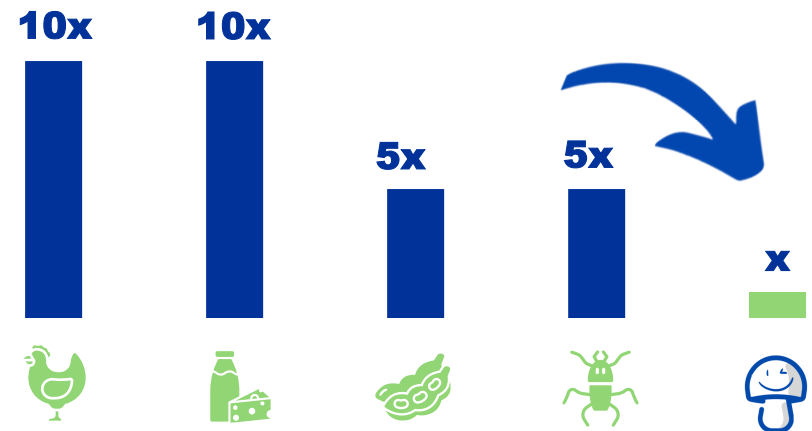
BIOSCHAMP has evaluated the sustainability of mushroom production under 3 different production styles¹.

 0.521 – 0.931 kg CO₂eq per kg mushroom



BIOSCHAMP also determined the 3 production styles shared similar water consumption due to casing soil (the material used to induce mushroom fructification) and differed in their level of watering. The project is developing alternative casing soils that substitute peat with biological, renewable resources.

Environmental Impact (CO₂eq)²



Achieving sustainability together

BIOSCHAMP tests its alternative casing soils in industrial environments, to ensure they meet the requirements and needs of producers. In these trials, producers evaluate the performance of their crop, as well as abiotic factors such as watering.