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WWW.PERMAFUNGI.BE
INFO@PERMAFUNGI.BE

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PROJECT PRESENTATION

PermaFungi is an urban agriculture, social economy and circular economy project whose mission is to contribute to making our cities more resilient. Our idea is based on a major innovation : the cultivation of oyster mushrooms from recycled coffee grounds.

Much more than just waste, coffee grounds are indeed an ideal growing medium for oyster mushrooms.

Thanks to this technique, PermaFungi produces each month 1T of fresh organic and local oyster mushrooms and 10T of compost, while recycling 5T of coffee grounds.

PermaFungi also offers various kits to grow mushrooms at home as well as awareness workshops regarding this innovative cultivation technique and the concept of urban resilience.

*"Our mission is to
contribute to urban
resilience of cities !"*

In the medium term, the goal of PermaFungi is to create a decentralized mushroom production network while contributing more globally to improving and preserving the sustainability of Brussels.



THE HUMAN AND THE PLANET AT THE HEART OF OUR PROJECT

- Recycling of coffee grounds : PermaFungi values waste that is usually thrown in the trash.
- Avoiding CO2 emissions : The collect of coffee grounds and the distribution of fresh oyster mushrooms is done by bike and in short circuit.
- Raising awareness : PermaFungi wants to make citizens aware of the concept of resilience through workshops.

One of PermaFungi's goals is to create jobs and strengthen the socio-professional integration of low-skilled people. We want to give everybody a chance to have a rewarding and lasting work.

Believing in the strength of the collective, we set up a participative governance of the cooperative by the workers. In this way, we want to support their participation in decision-making processes and also develop a culture of collective intelligence.

MISSION, VISION, VALUES

PermaFungi's mission is to contribute to the urban resilience of Brussels on environmental, economic and social aspects.

We carry out this mission via the following channels:

- A creation of a skilled workforce
- 100% waste recycling
- Production of healthy and organic food
- Development of the local economy
- Minimization of fossil energies
- Awareness of the population

PermaFungi is also keen to demonstrate that the 4Ps of sustainable development - social impact ("People"), environmental impact ("Planet"), economic sustainability ("Prosperity") and participatory governance ("Participatory governance") - can not only coexist in the same company but also reinforce each other.

*"Our values :
ecology, innovation,
transparency, collective
intelligence! "*



HISTORY



KEY FIGURES

From 2014 to 2017, we achieved :

16062 KM

TRAVELLED BY BIKE

61 T

OF RECYCLED COFFEE
GROUNDS

14 T

OF OYSTER MUSHROOMS
PRODUCED

12

12 JOBS CREATED



OUR 3 ACTIVITIES

The PermaFungi project is based on a major innovation: the cultivation of oyster mushrooms from recycled coffee grounds. Several activities stem from this unique technique.

EAT



Our oyster mushrooms are grown locally in the cellars of Tour & Taxis on recycled coffee grounds collected by bike from Brussels restaurants (EXKI, Le Pain Quotidien, La Fabbrica). They are guaranteed fresh and certified organic by Certisys.

They are distributed in Brussels by bike to restaurants and organic shops (Färm, Tanners Market Mess, La Fabbrica ...).

How does it work ?

PHASE 1 : INOCULATION

Once arrived at the workshop, coffee grounds are mixed with straw and mycelium (the mushroom seed).

This step must be done in a sterile environment, in order to prevent other undesirable microorganisms (which also love coffee grounds!) from growing in the substrate instead of the oyster mushroom.

PHASE 2 : INCUBATION

The bags prepared during the inoculation step are then placed in an incubation room for an approximate period of 2 weeks.

During this stage, the mycelium is going to colonize the substrate, "eating" and decomposing the coffee grounds. The black bag from the beginning slowly turns white as far as the second stage goes on.

PHASE 3 : FRUCTIFICATION

When the mycelium has colonized all the substrate, we will force it to reproduce. To do so, we will move it to the fructification room and it will face a shock of lamp, freshness and humidity.

A few days later, the oyster mushrooms are ready to be harvested ! The residue of this production is given to a local farm, as fertilizer.

GROW



It is our production of ready-to-use cultivation kits and Fungi Pop. This serves two purposes : raising awareness of urban agriculture and allowing people to reconnect with the practice of food production at home, while living an original and fun experience !

We sell 2 types of oyster mushroom kits : ready-to-use kits and Fungi Pop.

The first allow to have a quick and easy cultivation (in 10 days). While Fungi Pop helps you to recycle your own coffee grounds at home while growing delicious oyster mushrooms.

Find more information here : www.permafungi.be/boutique



LEARN



One of our activities consists in raising awareness: through workshops, team buildings and trainings. The goal is to inspire others to start their own mushroom cultivation based on circular economy or to introduce participants to the concept of urban resilience.

In fact, our philosophy is : open source. We would like to share our knowledge and techniques of cultivation with people in order to see more urban mushrooms production sites all over the world.

"We would also like to demonstrate that it is absolutely possible to undertake something differently, putting the social, environmental aspects and a participatory management at the centre of the project."

CONTACT US

For any further information, please contact the PermaFungi team at the following address :

info@permafungi.be

You can find project photos and annual reports here:

<https://www.permafungi.be/espace-presse/>

Follow-us on social media !



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