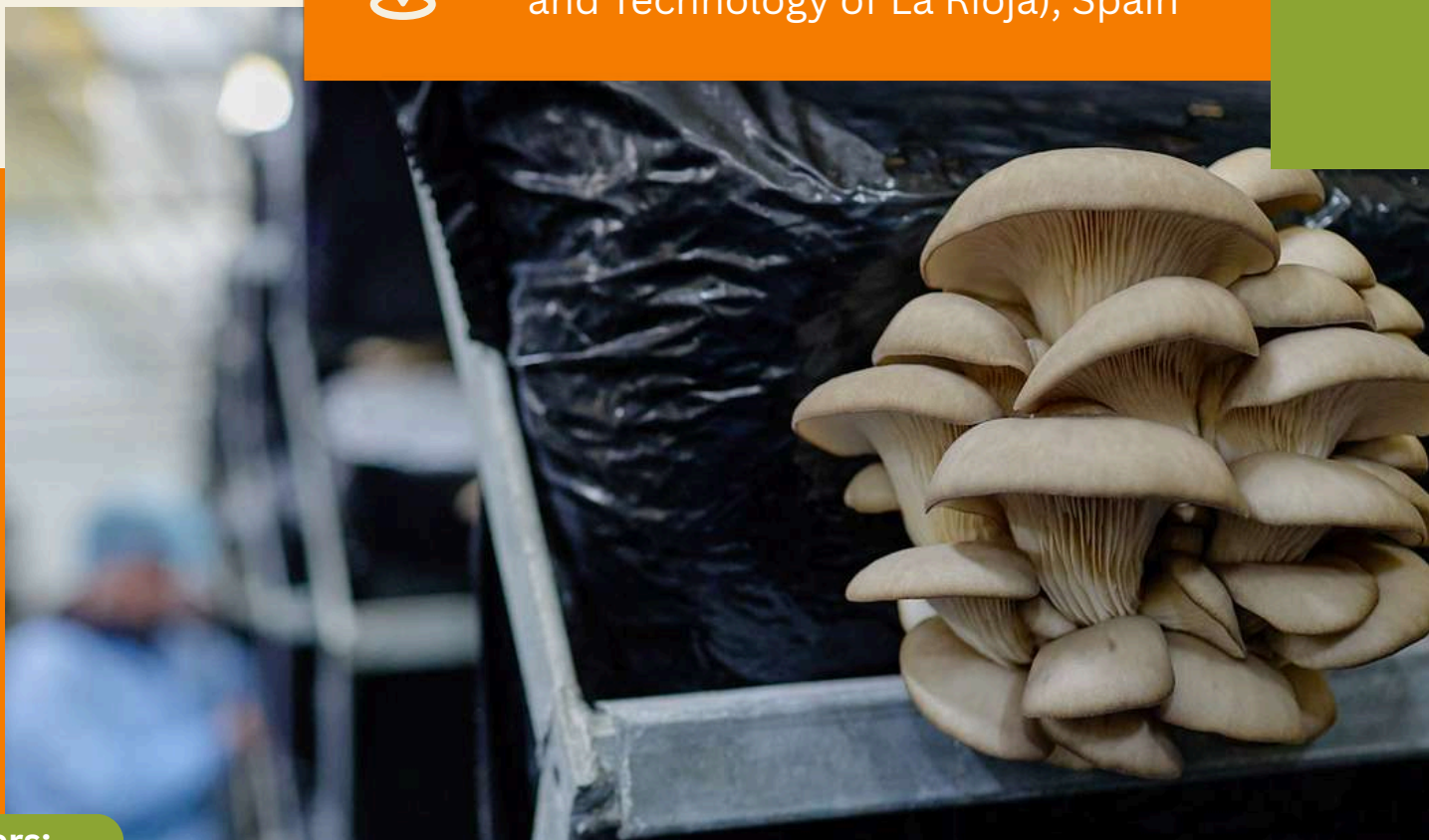


Oyster Mushroom Growing Course

January 20–22, 2027



CTICH (Center for Mushroom Research
and Technology of La Rioja), Spain



partners:



Who Should Attend?



Oyster Growers



Substrate Producers

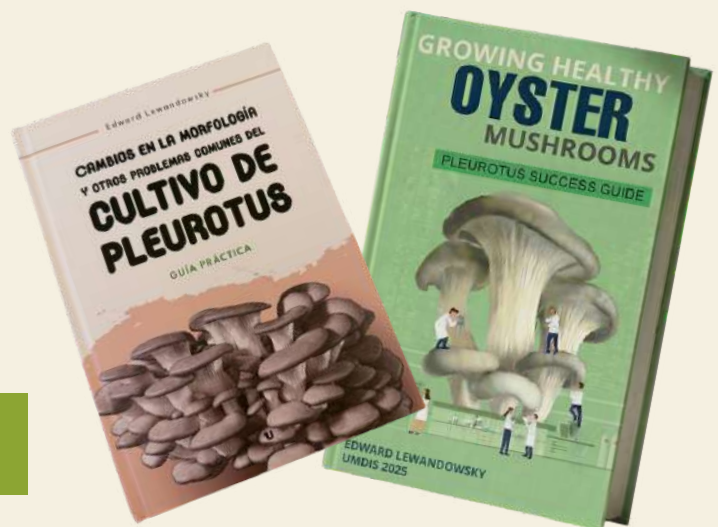
Languages:
English and Spanish



Edvard Levandovskyy

Trainer

As a leading specialist at **Champinter** in substrate production and oyster mushroom cultivation, Edvard is the author of the professional book “**Growing Healthy Oyster Mushrooms**”, where he systematized his practical experience, modern technological approaches, and recommendations for producers. The book has become a valuable resource for technologists, managers, and farm owners.



Program

Day 1

January 20 – Climate, Substrate, and Starting the Growing Process

- **Climate management in oyster mushroom cultivation**

Temperature, humidity, CO₂, ventilation, air movement, and light.

- **Climate-related problems**

Long stems, small caps, mushroom deformation, drying, weak primordia development, and problems with flushes.

- **Substrate characteristics and adaptation to them**

How different substrates influence growth speed, yield, mushroom quality, and contamination risks.

- **Filling the growing rooms**

Block density, layout of the growing room, climate uniformity, and preparation of the room before cultivation.

Day 2

January 21 – Yield, Quality, and Working with Different Substrates

- **What yield should growers aim for?**

Realistic yield targets, biological efficiency, and the difference between theory and practice.

- **The relationship between yield, product quality, and customer requirements**

Why maximum yield does not always mean the best result. Mushroom size, shape, color, shelf life, and market expectations.

- **Substrates from Champinter and other producers**

Characteristics of ready-made substrates, differences between producers, and how to adapt the technology to a specific substrate.

- **Analysis of growing results**

How to evaluate a crop: yield, quality, waste, flush performance, and economic result.

Program

Day 3

January 22 — Morphology, Growing Problems, and Harvesting

- **Morphological changes in oyster mushrooms**

What mushroom shape can tell us about climate, ventilation, CO₂, humidity, light, and substrate condition.

- **Common problems in Pleurotus cultivation**

Deformed fruit bodies, yellowing, drying, weak fruiting, delayed flushes, and uneven production.

- **Diseases, contamination, and hygiene**

Main causes of contamination, prevention, room hygiene, waste handling, and management of spent substrate.

- **Harvesting, grading, and storage**

When to harvest oyster mushrooms, how to preserve quality, and how to reduce damage and losses after harvesting.

- **Practical analysis of participants' problems**

Review of photos, typical farm situations, and practical solutions for different growing conditions.

CTICH

Center for Mushroom Research and Technology of La Rioja





RESERVE YOUR SPOT

and start growing smarter!

Price:

€600
(Per Person)

Contact:



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