

From Coffee Grounds to Gourmet Mushrooms

The association "From Grounds to Gourmet" is an upcycling project that uses leftovers from coffee brewing to grow oyster mushrooms.

The volunteers collect coffee grounds from restaurants and cafes in the city. Afterwards, the mushrooms are sold back to these as well as private people.

PRODUCTION

The mushrooms are produced in containers. The first phase of production begins with inoculating the coffee grounds with mycelium. These bags containing substrate are then stored in a dark, warm room that stimulates the natural underground. Afterwards, they are moved to a colder room with high humidity – these two rooms simulate summer and autumn. After app. a month, the mushrooms are harvested.

In between the two rooms, there is a space for hosting workshops, meetings and much more. People can also come to the production site to buy a grow kit, which is a bucket containing mycelium, to grow mushrooms in your own coffee grounds from your household.

FUTURE

Furthermore, the volunteers experiment with other possible uses of mushrooms. One experiment involved reusing the waste from the mushroom production to purify contaminated environments, since the mushrooms break down oil products. Another future initiative to be tested is using the mushrooms to make organic building insulation material.

FINANCING

The association has received support from different companies and organisations – both in terms of materials and financial means.



Source: Fra Grums til Gourmet

FACTS:

- The association started in November 2016 at Aarhus harbour by 15 'green' volunteers
- During the first year, 600 kilo of coffee grounds, in part from the NorthSide Festival in Aarhus, have been upcycled and turned into 60-80 kilo of oyster mushrooms
- On average, the mushroom factory is upcycling around 120 kg of coffee grounds each month, leading to a monthly production of 80 kg of oyster mushrooms.
- The price of the mushrooms is for private citizens app. 200 Danish kroner per kilo and for businesses around 120 Danish kroner as they can purchase a larger volume.

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FOR SITE-SPECIFIC INFORMATION – CONTACT:

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