

## Cultivated mushrooms in traditional food production

Training Workshop for mushroom producers and processors organized within EU project “Traditional Food Network to improve the transfer of knowledge for innovation – TraFooN”

February 23<sup>th</sup>, 2016, Bratoszewice, Poland

### Organizers:

Institute of Horticulture  
Skierniewice



Lodz Agricultural Advisory Centre  
Bratoszewice



### Programme

- 10.00**      **Registration**
- 10:30**      **Welcome**  
*Tomasz Mroczek, Director of the Lodz Agricultural Advisory Centre*
- 10:40**      **Objectives of “TraFooN” project**  
*Prof. Dr Lech Michalczuk, Institute of Horticulture*
- 10:50**      **Production of traditional food in Poland with emphasis on products from mushrooms**  
*Izabella Byszewska, Polish Chamber of Regional and Local Food Products*
- 11:30**      **Innovations in cultivated mushroom production in Poland and elsewhere**  
*Dr Krystian Szudyga, Association of Cultivated Mushroom Producers*
- 12:15 – 12:45** **Coffee break**
- 12:45**      **Impact of various sanitary measures applied on the mushroom farm on healthiness and quality of the mushrooms produced**  
*Zbigniew Uliński, M.Sc., Institute of Horticulture*
- 13:30**      **Problems with pesticide residues in cultivated mushroom production**  
*Dr Artur Miszczak, Institute of Horticulture*
- 14:15**      **Factors affecting occurrence of dactylium and dry rot – dangerous fungal diseases of cultivated champignons**  
*Prof. Dr Czesław Ślusarski, Institute of Horticulture*
- 15:00**      **Discussion and conclusions**
- 15:30**      **Lunch**