

AUSTRIA



The farm has an in-bed watering system (left) and a tree watering system. Both watering systems are used to create the optimal, targeted watering for the mixed brown/white situation in the growing rooms.

for cooling, among other things, and rainwater is collected in large basins for hygiene applications and watering. The water is purified by means of UV.

Ron Hegger, managing director of DMP (see photo contents page) confirms the excellent cooperation with the farm and expresses pride in the result achieved. “We thoroughly discussed everything together, we designed and realized the farm and the client opted for top-quality materials, also e.g. in the choice of shelving. For us, this nursery is a showpiece. Usually we don’t design and build much within a radius of 1000 kilometers from our headquarters, apart from expanding existing Western European companies, but here we were able to apply many of our innovations from scratch. As Johannes indicates, we can also offer the company a high continuous level of service, which is a company spearhead for us anyway.” The farm at Frutura Thermal-Gemüsewelt has been in production for nine months now, the results are satisfying and stable and the disease level zero.

Let’s take a look at the cultivation inside now.

White and brown combined

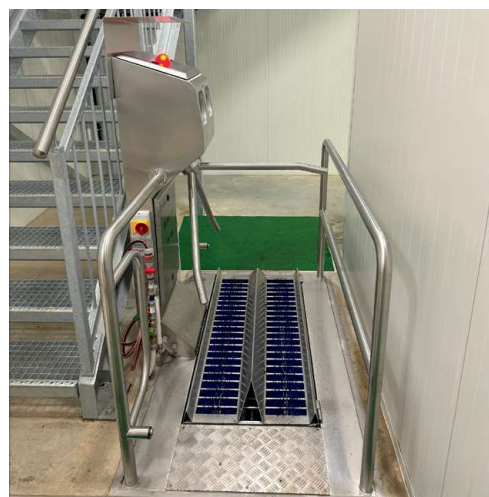
The farm produces three types of mushrooms on organic compost from Heeren in The Netherlands and casing from Legro: white, brown and from the brown the so called ‘Portobello’, which, according to Auer, is a seasonal product, mainly from June to October.

“We produce in five rooms on 280m² growing surface/room, white and brown button mushrooms in one room. We fill every week one room with around 24 tons of compost. We are growing a five week schedule with two flushes. We fill our rooms on a Thursday. The 100% organic compost is from Heereco. We fill brown and white in one room. The quantity is not always the same. At the moment we fill around 60% brown and 40% white. This is due to our very special product, a mixture between brown and white in one room. So most of the time we have around five shelves brown and 3 to 4 shelves white. In summertime we produce 2 to 3 shelves white and 7 to 8 shelves brown.

First of all I want to point out that we carefully work on a schedule which allows us to produce the two varieties in the best way. Many growers



The Vec41 computer, especially designed by DMP for mushroom farms, and CO₂ multiplexer.



There is a very high hygiene standard at the farm.