

# SKIN Good Practice Recording Template

Hut&Stiel	
Author(s)	Agrar.Projekt.Verein
Insert photo or any visual image or diagram e.g. SNA diagram/Word or Image Collage (Optional)	 <p>Hut&amp;Stiel / Karin Hackl</p>
Choose relevant 'Hot Topics' below:	
SKIN good practice 'Hot Topic(s)*' CATEGORY 1	Value: Gourmet, Freshness
SKIN good practice 'Hot Topic(s)*' CATEGORY 1	Social Sustainability: Connection between Producers and Consumers, Community Education, Consumer Empowerment
SKIN good practice 'Hot Topic(s)*' CATEGORY 1	Environmental Sustainability: Food Waste
SKIN good practice 'Hot Topic(s)*' CATEGORY 1	
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<b>EIP Practice Abstract Format:</b> Short summary for practitioners in English on the (final or expected) outcomes (1000-1500 characters, word count – no spaces). This summary should be as interesting as possible for farmers/end-users, using a direct and easy understandable language and pointing out entrepreneurial elements which are particularly relevant for practitioners. Research oriented aspects which do not help the understanding of the practice itself should be avoided.	<p><b>Short description of the 'good practice':</b> „Hut&amp;Stiel“, meaning „hat&amp;stalk“, is a fairly young business founded by two students, one with a technical background, the other with a scientific one. In a rented basement located in Vienna „Hut&amp;Stiel“ produce mushrooms since 2015. The way of mushroom production is oriented towards the principles of circular economy. The mushrooms are grown in lightproof bags filled with a substrate based on coffee grounds, which they collect from collaborating gastronomic businesses. A conversion rate of 15-20% is achieved, which means 1000kg coffee grounds make approximately 150kg mushrooms. Directly after harvest the mushrooms are delivered by bike or sold at markets. The mushrooms grown are oyster mushrooms, which are one of a few edible mushrooms which are culturable on coffee grounds.</p> <p><b>Main results/outcomes of the activity (expected or final):</b> Their project evolved through thoughts of circular economy and educating community. The coffee grounds are obtained through cooperations, one for example with the Vienna Pensioner Residences. Oyster mushrooms are sold directly. In a side project the used coffee substrate gets turned into humus and offered to their costumers. Second quality mushrooms are processed into mushroom pestos, mushroom sugos and mushroom spreads by the partnering delicatessy producer „Hiel“. Low energy input is needed for the cultivation of oyster mushrooms. Environmental impact is reduced further through tools like bike logistics.</p>

**The main practical recommendation(s): what would be the main added value/benefit or opportunities to the end-user if the generated knowledge were implemented? How can the practitioner make use of the results?**

The project evolved through thoughts of circular economy and educating community. Local food production is engaged under the use of locally available resources and environmentally friendly processes. Through excursions and workshops on the farm the awareness of urban citizens for urban food production is raised. Open source structures are used to share knowledge and experiences on cultivation practices. Through specific networks and workshops instructions on mushroom farming are passed on and made available to everybody interested. Furthermore this good practice brings attention to the problem of low degrees of self supply and offers one possible solution approach with the installation of an urban farm. According to „Statistik Austria“ the degree of self supply of mushrooms in Austria was 8% in 2016/17.

**Further information/Reference:**

<http://www.hutundstiel.at>

**Short summary for practitioners in native language on the (final or expected) outcomes (1000-1500 characters, word count – no spaces).**  
This summary should be as interesting as possible for farmers/end-users, using a direct and easy understandable language and pointing out entrepreneurial elements which are particularly relevant for practitioners. Research oriented aspects which do not help the understanding of the practice itself should be avoided.

**Short description of the ‘good practice’:**

„Hut&Stiel“ ist ein junges Unternehmen gegründet von zwei Studenten, einem mit naturwissenschaftlichem und dem anderen mit technischem Hintergrund. In einem angemieteten Kellerlokal in Wien produzieren sie seit 2015 Speisepilze. Bei der Pilzproduktion orientieren sie sich an die Prinzipien der Kreislaufwirtschaft. Die Pilze werden in lichtundurchlässigen Säcken angebaut, welche mit einem Substrat aus Kaffeesud befüllt sind. Hierfür wird Kaffeesud aus Kooperationen mit gastronomischen Betrieben genutzt. Eine Konversationsrate von 15-20% wird erreicht, was bedeutet, dass aus 1000kg Kaffeesud etwa 150kg Austernseitlinge resultieren. Direkt nach der Ernte werden die Pilze per Rad ausgeliefert oder auf Märkten verkauft. Angebaut werden Austernseitlinge, welche eine von wenigen auf Kaffeesatz kultivierbaren Speisepilzen sind.

**Main results/outcomes of the activity (expected or final):**

Kooperationen werden eingegangen um ausreichend Kaffeesud zu erhalten, hierbei sind die Wiener Pensionistenhäuser ein wichtiger Partner. Die Austernseitlinge werden direkt vermarktet. In einem Nebenprojekt wird das bereits benutzte Kaffeesubstrat in Humus umgewandelt und den Kunden zum Verkauf angeboten. Pilze zweiter Wahl werden von dem Feinkosthersteller „Hiel“ zu Pilz-Pesto, Pilz-Sugo und Pilz-Aufstrich verarbeitet. Es wird nur geringer Energieaufwand für die Kultivierung von Austernseitlingen benötigt. Weiters wird die Umweltbelastung durch die Nutzung von Instrumenten wie Fahrradlogistik reduziert.

**The main practical recommendation(s): what would be the main added value/benefit or opportunities to the end-user if the generated knowledge were implemented? How can the practitioner make use of the results?**

Das Projekt entstand durch Denken im Sinne der Kreislaufwirtschaft und den Wunsch die Gesellschaft dahingehend zu bilden. Lokale Lebensmittelproduktion findet durch die Nutzung von lokal verfügbaren Ressourcen und umweltfreundlichen Prozessen statt. Durch Exkursionen und Workshops auf dem Betrieb wird in Städtern\*innen Bewusstsein für urbane Lebensmittelproduktion gebildet. „Open Source“-Strukturen werden genutzt, um Wissen und Erfahrungen über Kultivierungsprozesse zu teilen. Über spezifische Netzwerke und durch Workshops werden Anleitungen zum Pilzanbau weitergegeben und allen Interessenten\*innen zugänglich gemacht. Dieses Beispiel versucht dem Problem niedriger Selbstversorgungsgrade Aufmerksamkeit zu schenken und bietet mit urbaner Landwirtschaft einen möglichen Lösungsansatz. Laut Angaben von Statistik Austria aus den Jahren 2016/17 liegt der Selbstversorgungsgrad von Pilzen bei lediglich 8%.

	<b>Further information/Reference:</b> <a href="http://www.hutundstiel.at">http://www.hutundstiel.at</a>
<b>Pearls, Puzzles, Proposals?</b>	<b>Pearls:</b> Use and adaption of an otherwise vacant basement to a production site. Living and spreading thoughts of "open source". Producing a niche product. Fast delivery to guarantee excellent freshness, . <b>Puzzles:</b> How can workshop costumers be turned into regular costumers? How to handle the logistics to keep up the current freshness with the second production site planned? <b>Proposal:</b> Widen the product range with new product innovations or through cooperations in order to attract more costumers to the farm shop.
<b>What needs did the 'good practice' respond to?</b>	Society's interest to get educated on and experiment (homegrow kits) with the products offered.
<b>Methodology Used:</b>	Interview and desk-based research
<b>Actors/Stakeholders:</b>	Actors: Primary Producer, retailers, gastronomic buisnesses Stakeholders: Consumers, society
<b>Relevant SKIN Innovation Challenge Workshops(s)? Please specify</b>	Fresh Products, Consumers and Society
<b>Sectors</b>	Vegetables
<b>Region, Country</b>	1200 Vienna, Austria
<b>Media attachment (e.g. video) or other attachment (e.g. benchmarking data)?</b>	

*\*See SKIN Good Practice 'Hot Topics' Directory*

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