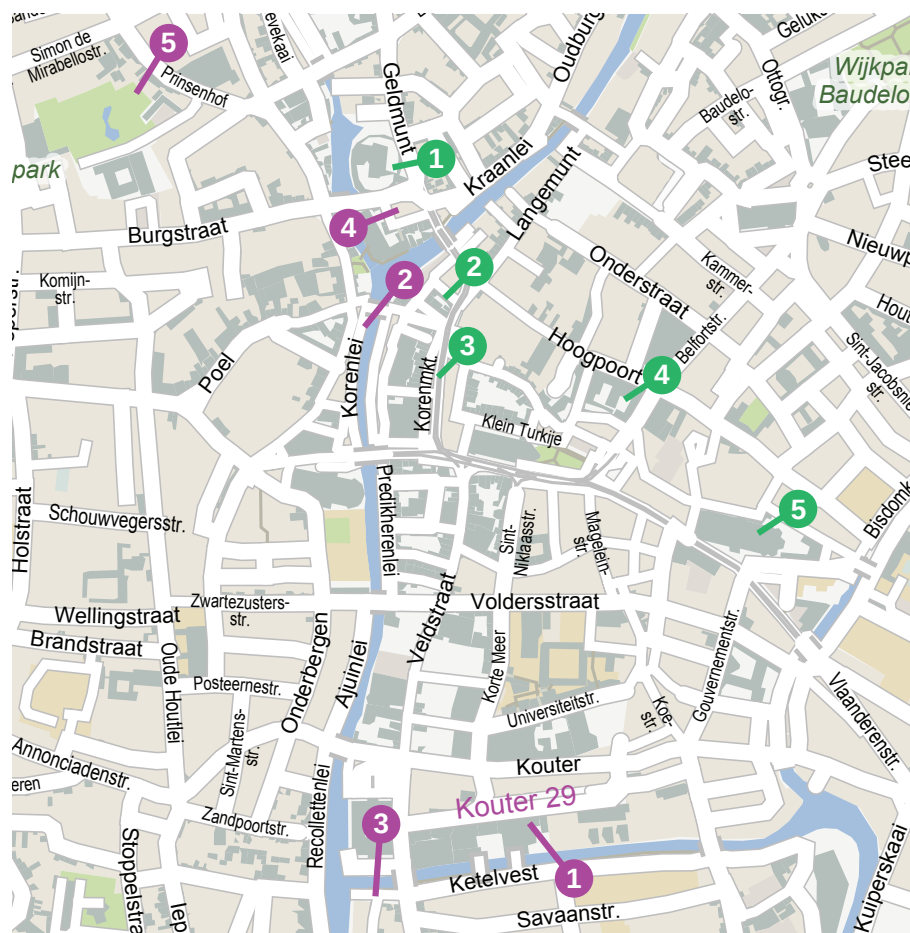


Map of Ghent



Meeting Points

- 1 The Handelsbeurs
- 2 Boat in Ghent, Korenlei 4A
Boarding point for boat trip
- 3 Ketelpoort
Boat ride drop-off location
- 4 Sint-Veerleplein and
Ghent Tourist Information Center
- 5 Prinsenhof

Historic Attractions

- 1 Gravensteen
- 2 Tierenteyn Mustard
Groentenmarkt 3
- 3 Korenmarkt
- 4 City Hall
- 5 St Bavo Cathedral

Important info about the Handelsbeurs

WIFI access: Network: Handelsbeurs_FREEWIFI, no password

Lockers: 30 lockers are available in the basement, use a 2 EUR coin as deposit

Parking: Public parking "Kouter" is in front of the Handelsbeurs. (14 EUR/24 hours)

Questions during the conference: Find Marjolein Moreaux during breaks

Lost and found and other questions: Front desk is open from 8h00 until 16h00. Phone number: +32 (9)228 70 90

Public Transport within Ghent (buses and trams):

<https://www.delijn.be>, available in Dutch, German, French and English

Public transport outside Ghent (trains):

<http://www.belgianrail.be>, also available in several languages

Program Sunday June 3rd

TIME	EVENT	DESCRIPTION
17h00 & 18h00	<i>Leaving from the Handelsbeurs:</i> Hospitality Tour of Ghent. The guide will drop you at the boat.	Join us for a guided tour of Ghent, know where you are and what to do before the conference starts. During this hour long tour we will show you some of Ghent's main attractions, tell you a little bit of history and point out some good local hang-outs.
18h30-19h30	<i>Leaving from the Korenlei 4A on an ongoing basis:</i> Boat trip to the Handelsbeurs	Enjoy a boat ride through the beautiful medieval canals of Ghent and arrive at the Handelsbeurs where a warm welcome awaits you. Have a drink on one of Ghent's terraces while waiting for your boat.
17h00-20h00	Registration	
20h00-22h00	Reception	Savour a beverage and a snack, say hello to old friends and make new ones. Oh yes, there will be music to accompany your mushroom bite and Shiitake beer.

Program Monday June 4th

TIME	SPEAKER		TOPIC
8h00-9h00	Registration with coffee		
9h00-9h15	Mycelia, Belgium: Magda Verfaillie		Welcome speech
9h15-9h45	HLP, Germany: Ulrich Groos		The role of the HLP as a network of European mushroom experts. Mushroom production in Europe - figures and trends
9h45-10h10	WUR, Netherlands: Anton Sonnenberg		White-rot fungi: From food to biobased economy
10h10-10h40	Fine Funghi, Switzerland: Patrick Romanens		Study on the relationship between maturation time and yield in <i>Lentinula edodes</i> , using different strains and substrate formulations
10h40-11h10	Coffee Break		
11h10-11h35	SacO2, Belgium: Jan Van Nuffel		Practical problem solving in substrate production
11h35-12h00	Lambert Spawn, USA: Chris Smith		Potential effects of transport and storage on spawn performance and shelf-life
12h00-12h30	CNC Exotic Mushrooms, The Netherlands: Bert Rademakers		Bulk substrate handling
12h30-13h30	Lunch: Great Belgian cuisine with starter and main course		
13h30-13h50	Caté, France: Alain Kerbiriou		New insights with respect to the cultivation of <i>Agrocybe aegerita</i> on pasteurized substrate
13h50-14h30	Panel discussion with Bruno Henry (Lentin de la Buche, France), Torsten Jonas (BioMycoTec, Germany), Orazio Tietto (Funghi San Giorgio, Italy), Bert Rademakers (CNC Exotic Mushrooms, The Netherlands)		Pasteurization versus sterilization of substrates
14h30-14h55	Edible Fungi Chamber of China Chamber of CCFNA, China: Liu Zi Qiang		Development trends and challenges of Chinese Wood Fungi
14h55-15h20	VUB, Belgium: Elise Elsacker		New applications of mycelium-based materials
15h20-16h00	Coffee break and arrival of buses		
16h00-16h30	Transport to Nevele, see your personal registration copy for practical information on the shuttle service.		
17h00-22h00	Reception		To celebrate their 25 years of collaboration, Mycelia and Sac O2 invite you for an reception with a elaborate selection of appetizers. Tour of Mycelia, including exhibit of new fungal applications.

Program Tuesday June 5th

TIME	SPEAKER		TOPIC
8h00-9h00	Registration with coffee		
9h00-9h30	BioMycoTec, Germany: Torsten Jonas		Influence of different temperatures on yield during the heat treatment of <i>Pleurotus eryngii</i> substrate
9h30-9h55	WUR, The Netherlands: Johan Baars		Development of a second strain of sporeless Oyster Mushroom
9h55-10h20	INAGRO, Belgium: Patrick Sedeyn		The application of nematodes in the battle against <i>Lycoriella sp.</i>
10h20-10h50	Sylvan, France: Christelle Chevalier		Influence of spawn recipe on incubation and yield
10h50-11h20	Coffee Break		
11h20-11h40	Substratproduktion Kynast-Löcke, Germany: Jürgen Kynast		Substrates with a secondary structure: a solution for substrates with too fine particles
11h40-12h05	Chaire ABI AgroParisTech/ADEPRINA, France: Mathilde Grandchamp and UTC, France: Antoine Fayeulle		Use of lignolytic fungi to produce high-value molecules for mycoremediation of polluted soils
12h05-12h30	University of Hohenheim, Germany: Dimitrios Argyropoulos		Postharvest quality and preservation: a crucial link in the value chain of lignicolous mushrooms
12h30-13h30	Lunch: Bread with spreads, soup and salad		
13h30-14h00	Pilze Nagy, Hungary: Adrienn Nagy		Introduction of principles of bioeconomy into mushroom growing - closing the loop with spent substrate utilization
14h00-15h00	Panel discussion with Jürgen Kynast (Substratproduktion Kynast-Löcke, Germany), Sung-Kyung Lee (Marchfelder, Austria), Tina Ellor (Phillips Mushrooms, USA), David Law (Gourmet Mushrooms, USA)		Bottle production: the future?
15h00-15h20	TEB VERD, Spain: Carles Tarragó		Disabled people involved in commercial mushroom production
15h20-15h50	Coffee Break		
15h50-16h15	Phillips Mushrooms, USA: Tina Ellor		Production of <i>Herichium erinaceus</i>
16h15-16h40	Amycel, Italy: Daniele Borsato		Importance of growing parameters in the cultivation of Oyster Mushrooms
16h40-17h00	Mycelia, Belgium: Kasper Moreaux		Woodfungi Closing Summary and Evaluation

Program Wednesday June 6th

TIME	DESCRIPTION
8h30	Bus departure at the Handelsbeurs, Ghent, see your personal registration copy for practical information on the bus service.
9h45-11h30	Group 1: visit to Inagro , Institute for Research and Advice in Agriculture and Horticulture, Department Edible Mushrooms. Visit the infrastructure for mushroom research, compost production bunkers, pasteurization tunnels, growing rooms, machinery, and witness a demonstration of active experiments.
	Group 2: visit to the farm of Patrick and Lucrèce Devroe , growers of mainly Shiitake and Oyster mushrooms. In collaboration with the fruit and vegetable trader REO Auction, Devroe will prepare and serve various lignicolous mushroom snacks. Afterwards, our bus will drive you through the REO Auction.
12h00-14h00	Brewery Rodenbach: traditional Flemish lunch in the unique ambiance of a brewery.
14h00-15h30	Guided tour through Brewery Rodenbach, includes tasting of Belgian beers.
15h45-17h30	Group 1: visit to the farm of Patrick and Lucrèce Devroe , growers of mainly Shiitake and Oyster mushrooms. In collaboration with the fruit and vegetable trader REO Auction, Devroe will prepare and serve various lignicolous mushroom snacks. Afterwards, our bus will drive you through the REO Auction.
	Group 2: visit to Inagro , Institute for Research and Advice in Agriculture and Horticulture, Department Edible Mushrooms. Visit the infrastructure for mushroom research, compost production bunkers, pasteurization tunnels, growing rooms, machinery, and witness a demonstration of active experiments.
17h30	Bus departure to Ghent
18h30	Estimated time of arrival at the Handelsbeurs, Ghent

Program for Accompanying Persons, June 4th & 5th

Bruges on June 4th

Bargeplein, Bruges **Hours: 10h30-14h30**

Once upon a time Bruges was the center of the world. Now Bruges has a center full of tourists. Bruges is unique!

This is a gourmet tour introducing you to local specialties found in the historical center of Bruges. We take you to a few establishments to sample some typical delicacies: chocolates, cheese, fine meats... Going from one shop to the other, our guides treat you to the most amusing stories and historical anecdotes. Midway we stop at a restaurant for lunch.

Departure:

9h30 at the Handelsbeurs

Estimated Arrival:

16h00 at the Handelsbeurs

Reception on June 4th

Mycelia, Nevele **Hours: 17h00-22h00**

To celebrate their 25 years of collaboration, Mycelia and Sac O2 invite you for an reception with a elaborate selection of appetizers. Tour of Mycelia, including exhibit of new fungal applications.

Departure:

16h00 at the Handelsbeurs
(the bus will wait for you)

Ghent on June 5th

Sint-Veerleplein, Ghent **Hours: 10h30-14h30**

The “Prinsenhof” or “Prince’s Court” was a grand castle, birthplace of Emperor Charles V. Unfortunately, there is not much left of this once so impressive residence, only the Dark Gate remains today. However, the “Prinsenhof” is one of the most picturesque and charming neighborhoods of Ghent. Afterwards our guide takes you along to the most beautiful sights of the center of our town.

Departure:

10h30 at the central monument on Sint-Veerleplein (Saint Veerle Square)

Estimated Arrival:

14h30 at Sint-Veerleplein

Woodfungi-conference.org

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URL: www.woodfungi-conference.org

Conference Venue:

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Kouter 29
9000 Gent
Belgium
URL: www.handelsbeurs.be

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