

Converting Nutshells to Mushrooms and Mulches

An Environmental Sound Solution to California's Nut Byproducts

California nut farmers produced 2.2 billion pounds of Almonds and 600 million pounds of pistachios in 2017. There are millions of tons of nut shells generated every year. Our project aimed to test the possibility to convert the mountains of nut shells to gourmet mushrooms. The woody nut shells will replace hardwood sawdust, which is rare in California, as substrate for mushroom production, saving forest resources. The gourmet mushrooms such as oyster mushroom, lion mane mushrooms and Shiitake mushrooms will provide fresh local produces to consumers, replacing imported mushrooms. The spent substrate can be used as mulches to enrich soil and reduce water use.

Nutshells



Save forest

Avoid burning

Mushroom Mycelium Powerful Decomposer



Gourmet Mushrooms



Mulch

Save water

Prevent weeds

Enrich soil

Supported by



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