











Towards a Sustainable management and valorisation of wild edible mushrooms under global change.









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An European Grouping of Territorial Cooperation (EGTC) created in 2016. <a href="https://portal.cor.europa.eu/egtc/CoRActivities/Pages/emi.aspx">https://portal.cor.europa.eu/egtc/CoRActivities/Pages/emi.aspx</a>

## What is the EMI?

Comprised of forest rural areas well known by its mycological resources (wild edible mushrooms) and research institutions.

Devoted to link research with public and private stakeholders interested on developing the mycological sector.



Devoted to cooperate building international projects worldwide and exchanging good practices.



#### THE EMI **ASSEMBLY**

(Decision making)

### Organizational structure





**EMI staff** 

General Secretary



Joaquin Latorre EMI-Spain



**President** (representative)



Antoni Trasovares CTFC-Cataluña



Director (executive)



Fernando Martínez-Peña CITA-Aragón



**Technical Committee** (Advisors)





France



José Antonio Bonet UdL

Spain



Daniel

Oliach

CTFC

Spain



Bin Jean Wang Golden

Rondet EMI-France Truffle CHINA









CTFC 🚅

#### **Benefactor Members**







### Current **Members**











**a**GRICULTURES & TERRITOIRES
CHAMBRE D'AGRICULTURE
DORDOGNE











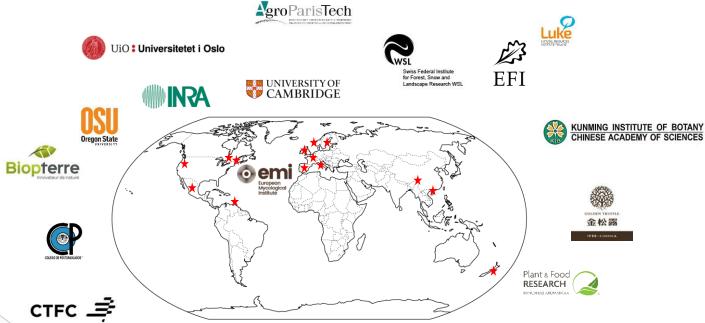








## International network on wild edible mushrooms forest management and valorization.













#### **Institutional development**

New partners&associated partners Lobbying EU Alliances

ACTION PRIORITIES EMI



#### **Sectorial integration**

Mycological tables (stakeholders) Associations Private/public



### Research and innovation **Projects**

Regional National European



#### **Transfer of Knowledge**

Training
Service delivery
Exchange of good practices







#### **Forest management**

(mycosilviculture & mushroom collecting)





Collecting Gastronomy Cultural aspects



#### Agro-food

New products Healthy food Traceability



#### Myco-gastronomy

Training
Consumer education
Network of mycological restaurants



### Rural development based on

EMI Objectives





Sustainable management and valorisation of wild edible mushrooms under global change.

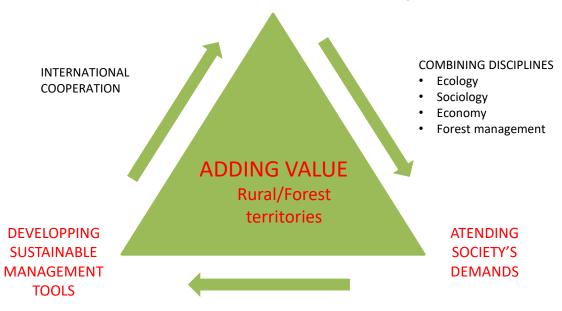


# EMI strategy



### CHARACTERIZE THE VALUE CHAINE

- Fungal production
- Fungal using (exploitation)
- Fungal services



ADAPTATION TO GLOBAL CHANGE





Are you a "myco territory" (city, province, region)?.



Are you a research and development institution?



Are you a private company based on fungal resources?

# Why join us?



- Exchanging good practices.
- Diagnostic of mycological potentiality.
- Supporting mycological opportunities.
- Developing mycological parks network.
- Organizing mycological events (Trufforum, IWEMM, Semminars).
- Mycotourism development.

- Developing international projects.
- Exchange of mycological databases and research sites.
- Culinary Hubs
   International platform of exchange of knowledge.
- Organizing mycological scientific seminars and congresses.

- Developing R&D international projects.
- Marketing and sponsorship.
- Promoting use of wild edible mushrooms (products and services).



Trufforum is an educational event (market) created to be held in big cities aimed at promoting the responsible use of European truffles in homes and restaurants

## Some EMI activities









### **TRUFFORUM**

Zaragoza (2017) Vic-Barcelona (2019) Vic-Barcelona (2020)



## Some EMI activities





Culinary hubs international network.





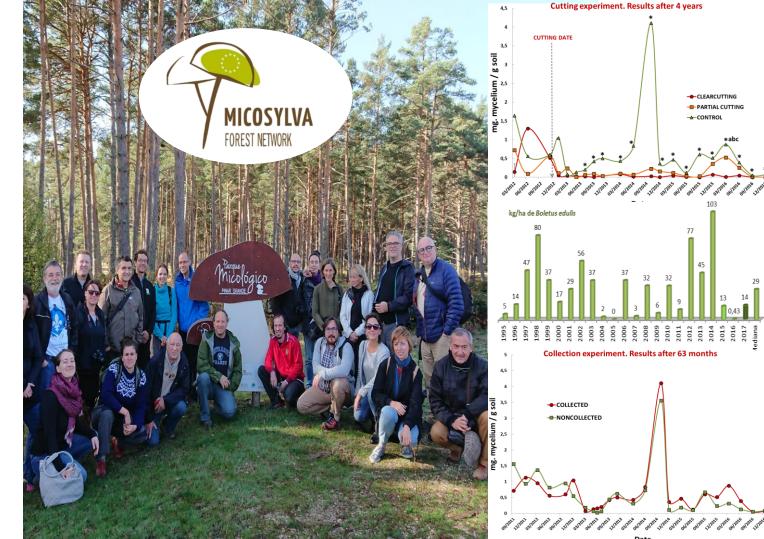






# Some EMI activities



















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