



**ENOKI
OOD**



MUSHROOM PRODUCTION, BULGARIA

Summary: Cultivation, packing and selling of culinary mushrooms.

Investment: 18.300.000 EUR

Location: Vedrare, Bulgaria

Term: 10 years

Interest rate: 5,5%

Grace period: 24 months

OBJECTIVES

- ▶ Reach important share on the market in Central Europe in special mushroom production.
- ▶ Become to be a leader in those commodity production and a perspective supplier for retail stores, wholesalers and for Hotel-Restaurants-Catering customers.
- ▶ Support increasing consumption of local produced foodstuff in BIO quality.
- ▶ Due to use of high effective technology, high automated production processes the goal is to keep sustainable low production price combined with highest quality of final product.
- ▶ Packaging, storage, drying, producing of the extracts for pharmaceutical industry, production of food supplements from the mushroom, etc.

PROJECT

The project of ENOKI, OOD is an innovative project for year round, large scale automated Cultivation, Packing and Selling of Culinary Mushrooms like King Oyster mushroom (*Pleurotus eryngii*) using bottle cultivation technology.

PROJECT DESCRIPTION

The industrial (*Pleurotus eryngii*) king oyster mushroom-growing facility is designed to produce fresh king oyster mushroom at a capacity of 1.500 tons per year. The scope of the project covers everything from spawn production through a substrate preparation to growing houses, processing, retail of fresh and processed mushroom. Current phase of the project

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*The photo is only an illustration.