


**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

\*The photo is only an illustration.