



# Education training

## 10 passi Rifiuti Zero

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## La nostra visione



A close-up photograph of coffee beans and grounds. The beans are dark brown and glossy, with some showing the characteristic crack. The grounds are a fine, dark brown powder. The lighting is warm and focused on the beans in the foreground.

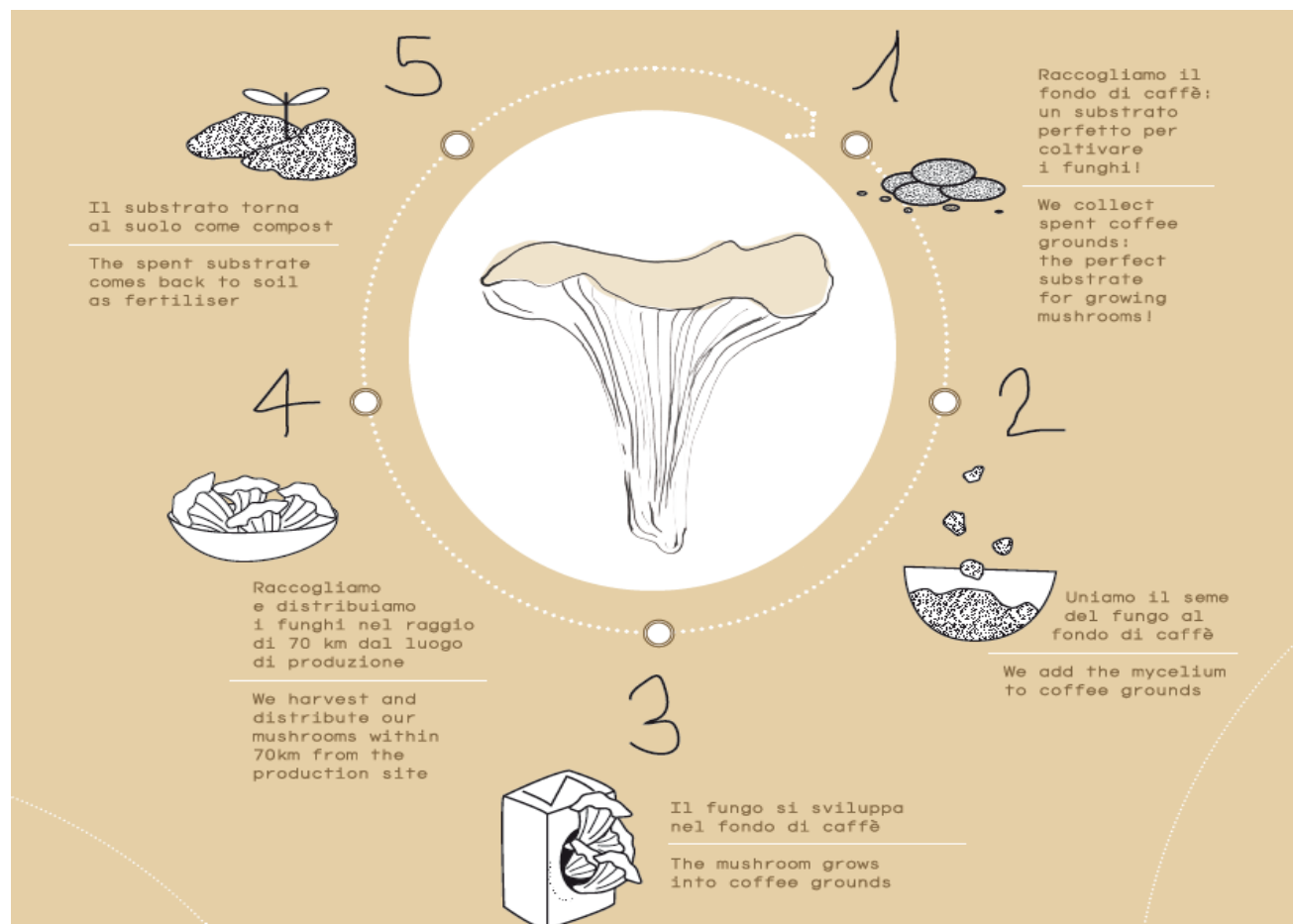
**L'oro nero**

**110.000 bar**  
**280.000 ton**

## Da rifiuto a risorsa



# Ciclo di vita Funghi Espresso



## Funghi Espresso alcuni dati

*14 mesi*  
*22 bar*  
*12 tons di fondo di caffè*  
*8 progetti nelle scuole*  
*1 ton di funghi prodotti*  
*3000 KIT prodotti*



**#innovazione #URBANFARMING**



**PLEUROTUS OSTREATUS**

**CENTRO DI RICERCA**  
**RIFIUTI ZERO**





**PLEUROTUS CORNUCOPIAE**

CENTRO DI RICERCA  
**RIFIUTI ZERO**





**PLEUROTUS DJAMOR**

**CENTRO DI RICERCA**  
**RIFIUTI ZERO**



# FATTORI NUTRIZIONALI

serving size 100gr

**Energia** 77 Kcal / 325 Kj

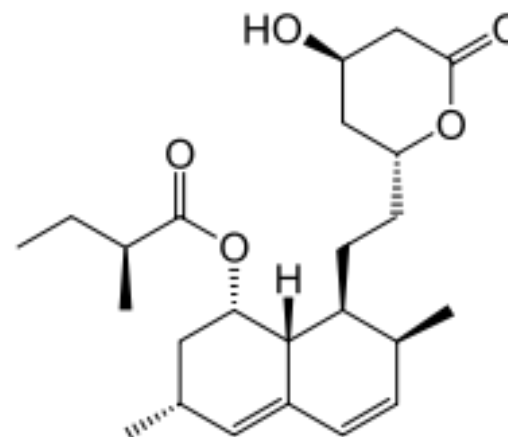
**Proteine** 8,17 gr

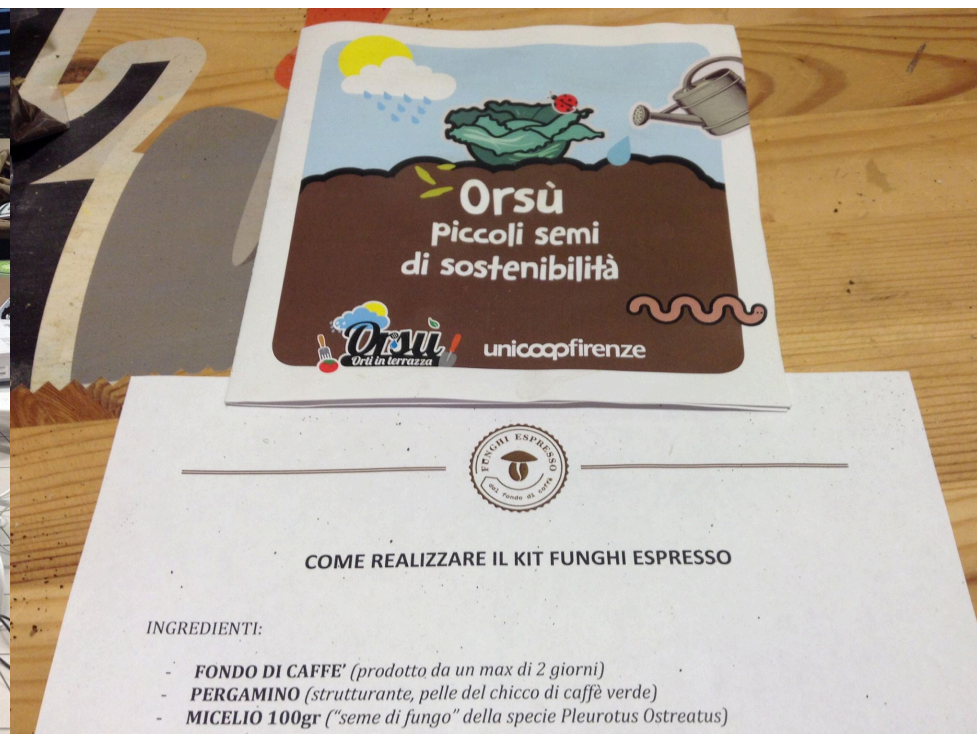
**Fibre** 4,5 gr

**Grassi** 0,18 gr

**Acqua** 76,1 gr

## LOVASTATINA





# #FORMAZIONE



**#EDUCAZIONE AMBIENTALE**

## LE RICETTE FUNGHI ESPRESSO



The image is a composite background. On the left side, there is a close-up, detailed shot of several purple mushrooms with gills, growing in a cluster. The right side of the image shows a blurred, misty forest path with sunlight filtering through the trees, creating a soft, ethereal atmosphere.

**#NEXTSTEP**



**Grazie per l'attenzione**

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