

# St. Lucian mushrooms

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Picture Source: Shutterstock

# 1. Short overview of the project:

Application of temperature control technology and sustainable farming techniques for domestic production of mushroom in St. Lucia



Picture Source: Spore.cta

## 2. Innovation in the project:

- 1). Climate-controlled, hurricane-resilient refrigerated shipping containers outfitted with air conditioning unit → Protect from the environmental stress of a tropical climate
- 2). Using solar-powered units → Electricity consumption reduction from €2,704 to €1,352 per month
- 3). The utilization of high-grade compost by-product for sustainable cultivation → e.g. nuisance to coastal life

### 3. Influences on local/global perspective?

Local:

- a) benefit on employment of young people
- b) reduction of food waste as they were focusing on composting

Global:

- a) self sustainability of mushroom to point of export
- b) support food security
- c) reduction of carbon foot print by not importing food and use of solar panel for energy

## 4. What are challenges and opportunities for the different stakeholders?

Challenges :

- a) huge startup capital
- b) making the mushroom affordable and cheap in comparable with other competition and cheaper import.
- c) Uncertainty of Weather condition, eg: hurricane, sunlight shortage in winter, etc.

Opportunities:

- a) For manufacturers higher demand for high-tech containers and relative renewable energy: eg. solar panels
- b) Profitable due to sustainable and is an opportunity for the stakeholder

**In the end**

