

# MUSHNOMICS

## Unlocking data-driven innovation for improving productivity and data sharing in mushroom value chain



Dr Dimitrios Argyropoulos  
University College Dublin

2019 cofunded Call  
End-term Project Seminar  
30th January 2024

# University College Dublin

**UCD School of Biosystems & Food Engineering (SBFE)** is the leading center for education and research in the application of engineering principles to agriculture, food and renewable resources in Ireland.

Led by Dr Dimitrios Argyropoulos, the **Digital Tech Lab** within the UCD School of Biosystems Engineering is focused on the application of "smart systems" to the agri-food and bio-resource sectors.

## Areas of interest

Technology-wise: sensor and sensing systems, multi-copters, agricultural robotics, agri-food electronics, computer controlled micro dryers, Internet-of-Things and machine learning.

**Sustainable agri-food systems, automation and digitisation** (€1 million research funding awarded annually)

A particular research interest in the application of IoT and sensor technology to enhance the operational efficiency of circular agri-food systems, from on-farm operations right through to food and biomaterial processing, including:

- Specialty crop agricultural mechanisation and automation
- Applications of artificial intelligence to agricultural systems management
- Implementation of a circular economy in agriculture



### Digital Tech Group:

3 Postdocs; 5 PhD researchers;  
2 research engineers;  
2 project managers  
3 visiting researchers  
Contact:

[dimitrios.argyropoulos@ucd.ie](mailto:dimitrios.argyropoulos@ucd.ie)



MSc Digital Technology for Sustainable Agriculture (One Year Full Time / Sep start)

### MSC DIGITAL TECHNOLOGY FOR SUSTAINABLE AGRICULTURE

This programme offers hands on experience, on a range of novel digital technology, training in state-of-the-art labs and applied research in a real life environment at the Lyons Research Farm.

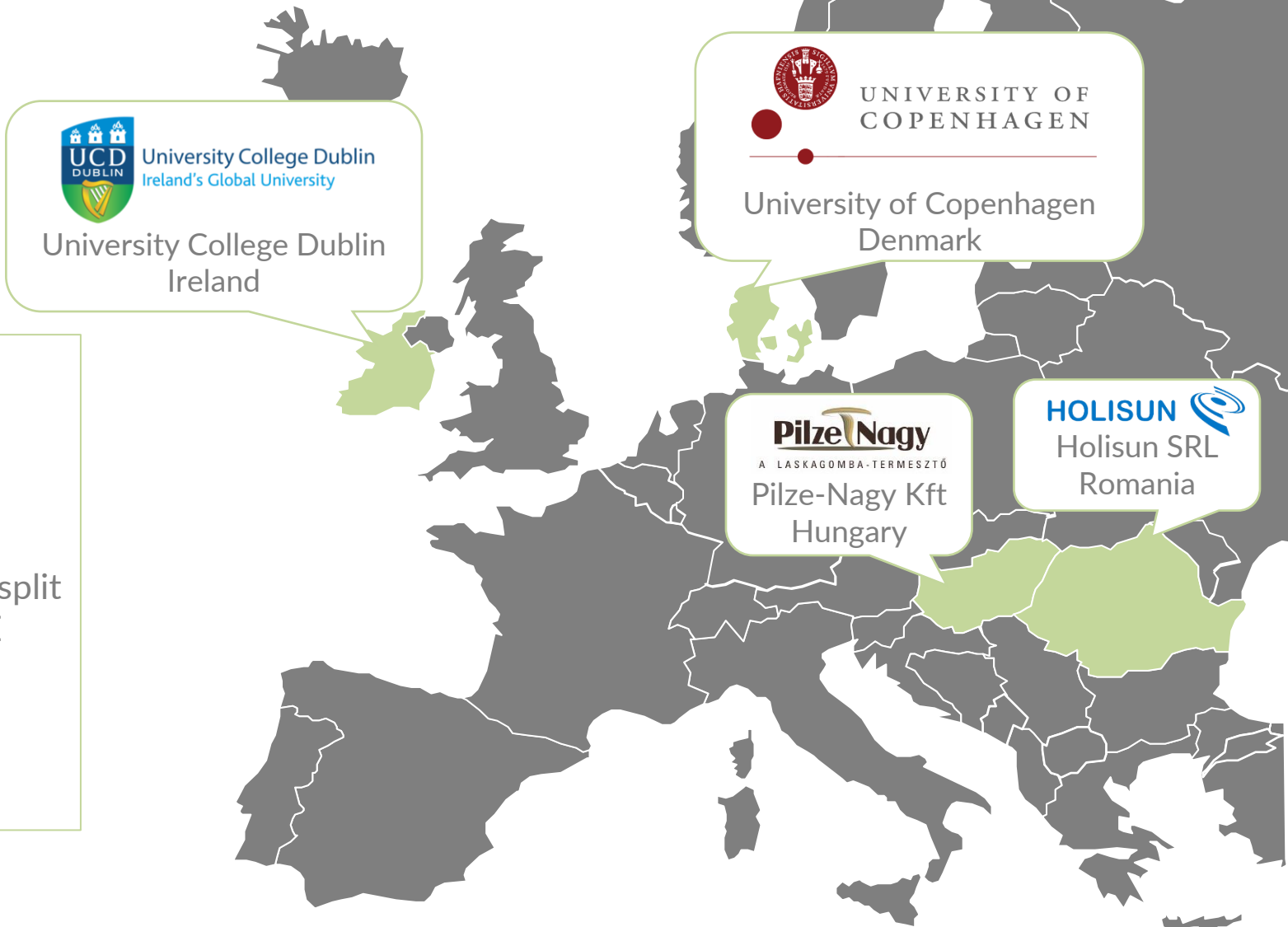
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# Consortium



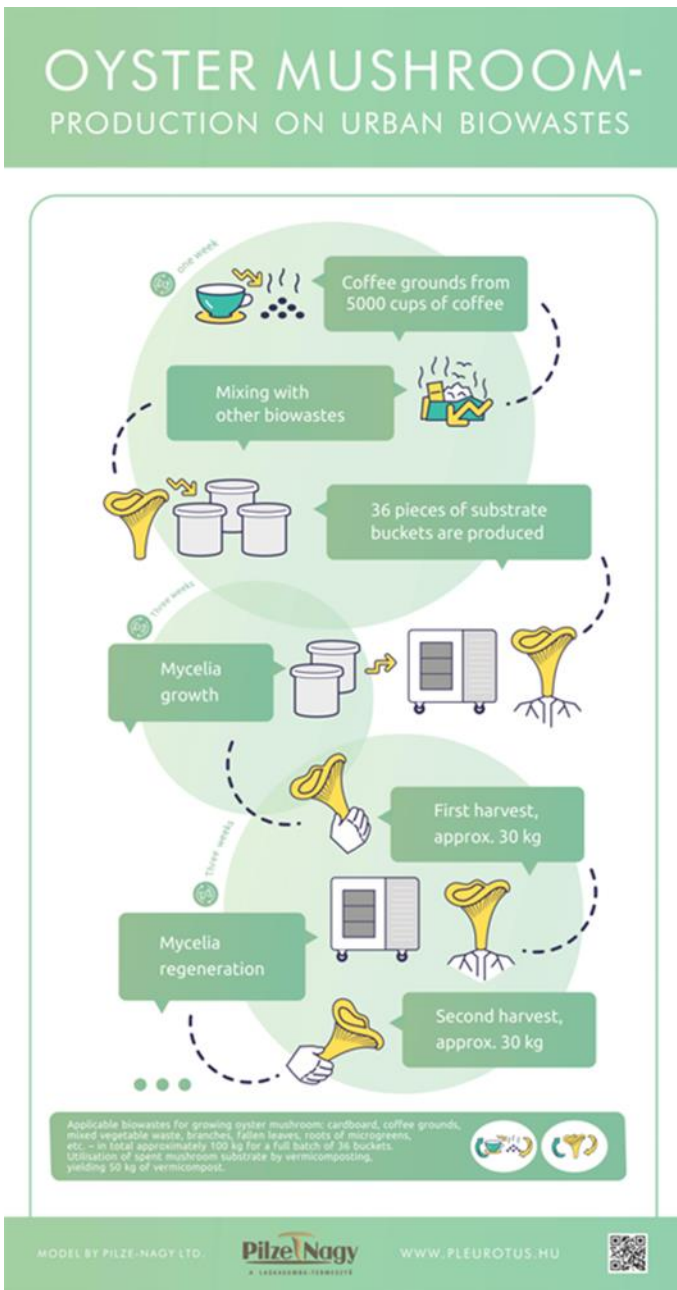
- Coordinator: HS Holisun SRL (RO)
- Partners: 50-50 research-business split
- Countries involved: RO, DK, HU, IE
- Project duration (months): 36
- March 2021 – February 2024
- Total project costs (k€): 982
- Total requested budget (k€): 816



# Goal and context

- Commercial edible mushroom cultivation is a ‘big business’ world-wide with a total production exceeding 27 million tons.
- A 25-fold increase during the last 35 years, which is combined with a high increase in the respective per capita consumption.
- *Pleurotus* species are of particular interest because:
  - i. their production amounts to ca. 30% of the total, corresponding to the fastest growing and most profitable section of the mushroom market.
  - ii. they are commonly grown on pasteurized wheat straw, however, they can also be cultivated on a wide variety of agro-industrial residues and urban organic wastes.
- Substrate composition and environmental factors such as temperature, humidity, oxygen, carbon dioxide and light are anticipated to exert an effect on mushroom yield.

Data must be collected and analysed in a systematic manner over the production processes along the mushroom life cycle in order to quantify the effects of different environmental schedules on mushroom yield.



## Aim and objectives

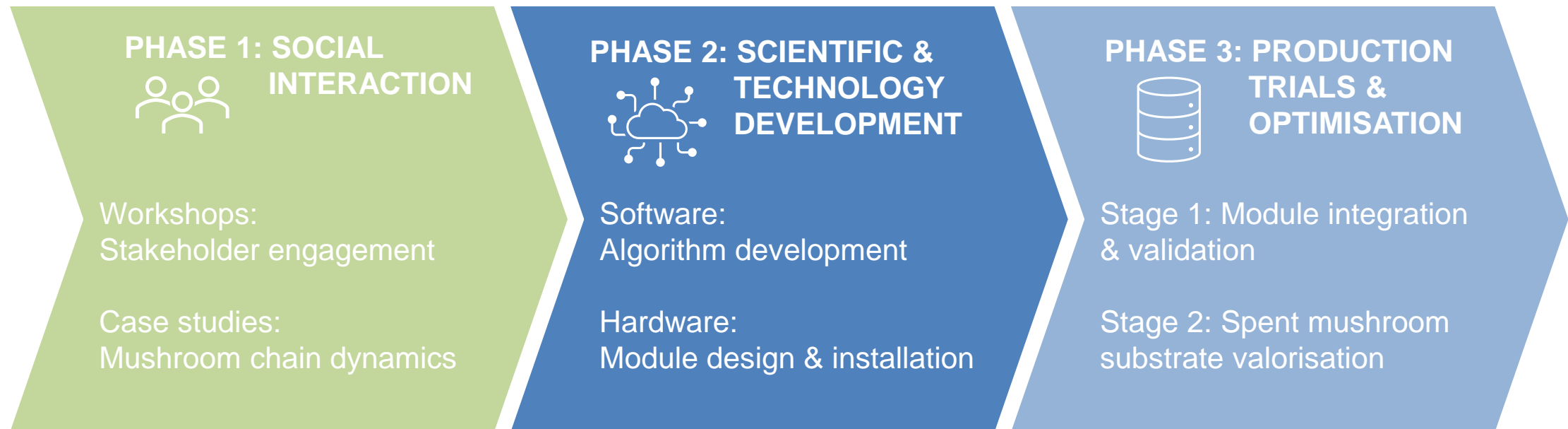
The aim of the **MUSHNOMICS project** is to demonstrate the feasibility of dynamic data-driven analytics for multi-domain mushroom production environments in order to optimize yield, lower costs and improve the economic viability of this agri-food sector.

### Specific objectives:

- **AI Integration:** Develop best-performing artificial intelligence (AI)-driven algorithms for yield prediction of mushrooms in a prototype MUSHNOMICS Module with IoT devices for real time production management and demonstration.
- **Data Exchange:** Develop the MUSHNOMICS Digital Platform to exchange data and information from production to points of sale along the mushroom value chain.
- **Innovative Business:** Develop innovative business models based on the IoT-enabled MUSHNOMICS Module for informed decision making by mushroom entrepreneurs.

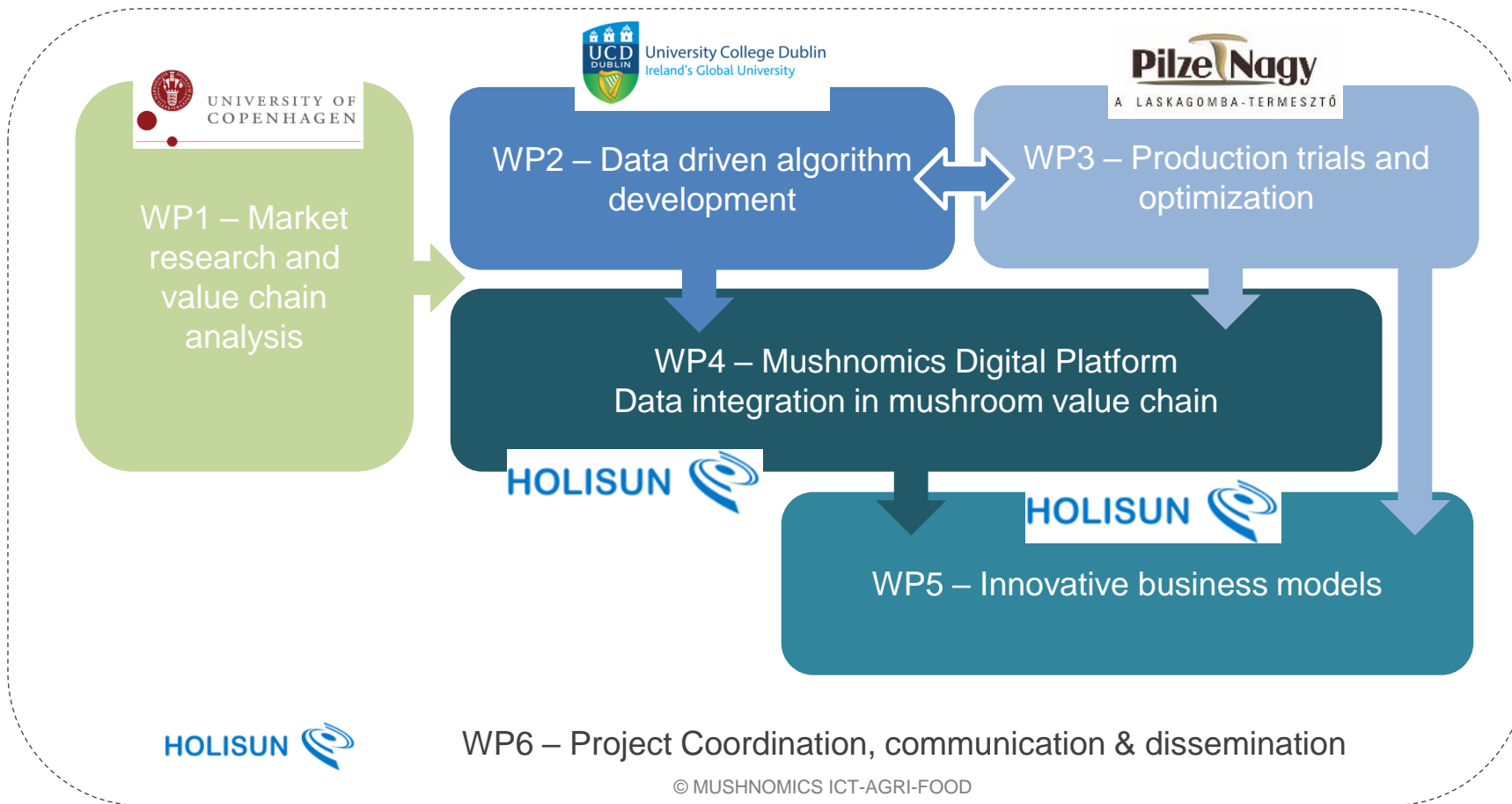
# Research approach and activities

**MUSHNOMICS** was a 36-month project that implemented in three phases



# Organisation of work

MUSHNOMICS Workflow





rudolf.erdei   oliviu.matei



Project Management.pptx - PowerPoint

File Home Insert Design Transitions Animations Slide Show Review View Recording Help Tell me what you want to do

Slide 1 of 6

MUSHNOMICS  
Unlocking data-driven innovation for  
improving productivity and data sharing  
in mushroom value chain

**Project Management**

Oliviu Matei  
oliviu.matei@holisun.com



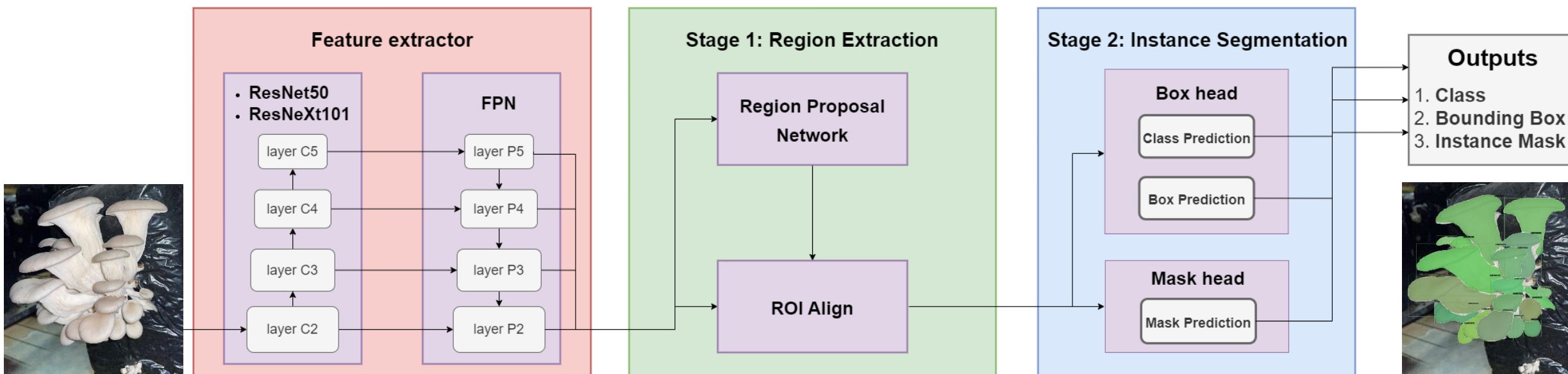


## Major results

- Mushroom value chain analysis including biowaste mapping and assessment of potential raw materials
- MUSHNOMICS algorithms: A novel computer vision-based pipeline for automated mushroom growth monitoring
- MUSHNOMICS module system: tailor-made and modular technology offering a circular solution to turn urban biowastes into substrate for oyster mushroom cultivation
- Mushroom production trials and spent mushroom substrate valorisation through vermicomposting
- MUSHNOMICS Digital Platform, implemented as a Digital Companion App, that integrates the research results from all WPs into an easy to use and intuitive application for people who wish to enter this area and small-scale home growers
- MUSHNOMICS business model: Small-scale IoT-enabled production unit using urban biowastes
- MUSHNOMICS technology assessment and acceptance (stakeholder survey)

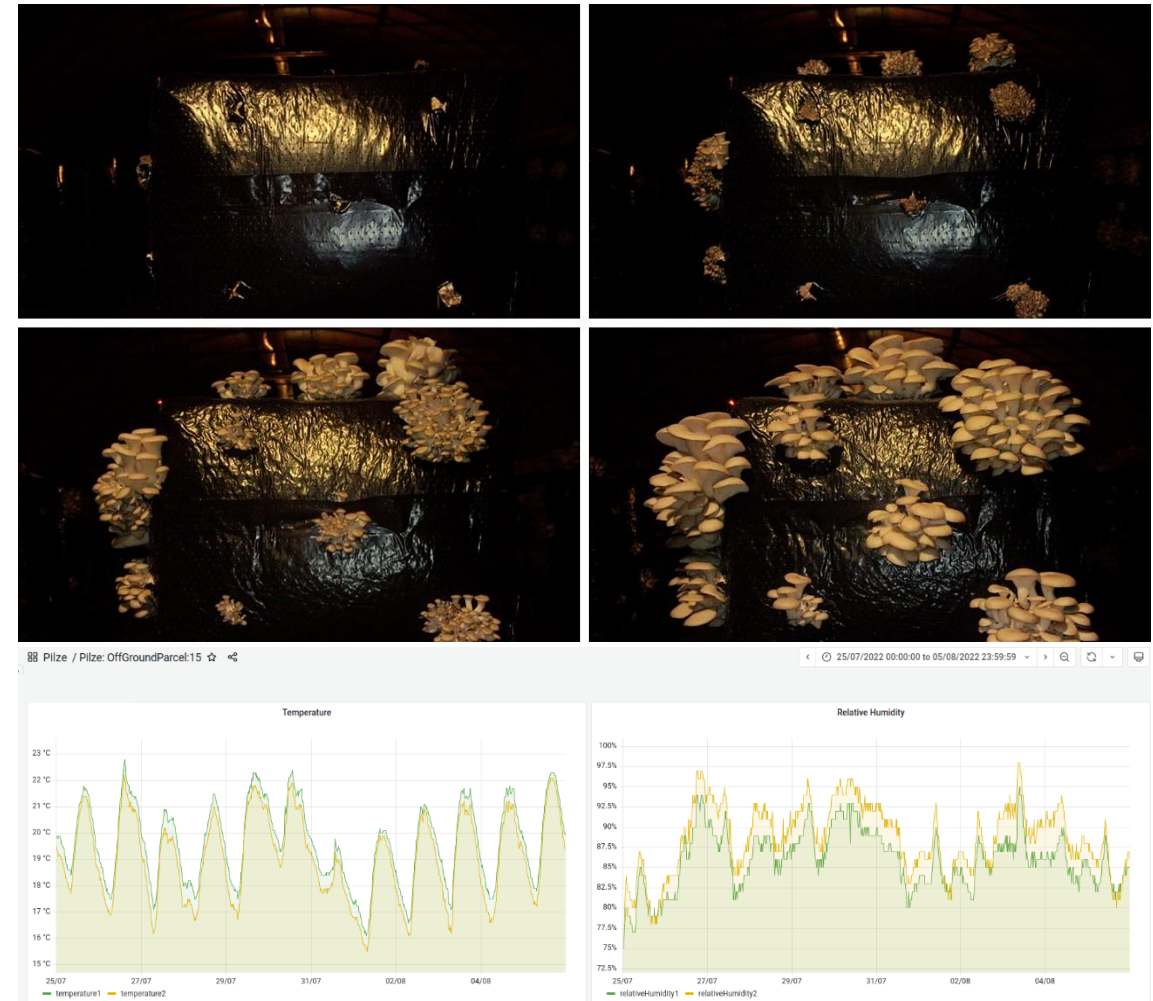
# Novel computer vision pipeline

1. Acquisition of experimental image datasets using RGB cameras in a real-life production environment
2. Development of DL-based tool for the semi-automatic annotation of images
3. Examination of the data and application of pre-processing techniques to counter possible data defects
4. Selection and testing of suitable deep learning instance segmentation architectures
5. Evaluation of model performance through performance metrics
6. Validation of the MUSHNOMICS algorithms using new mushroom image datasets

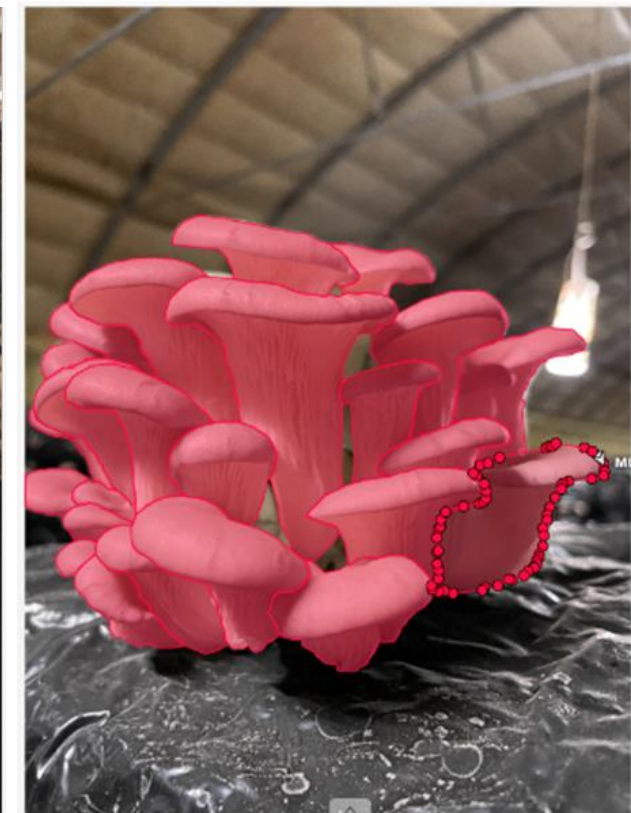


# MUSHNOMICS datasets

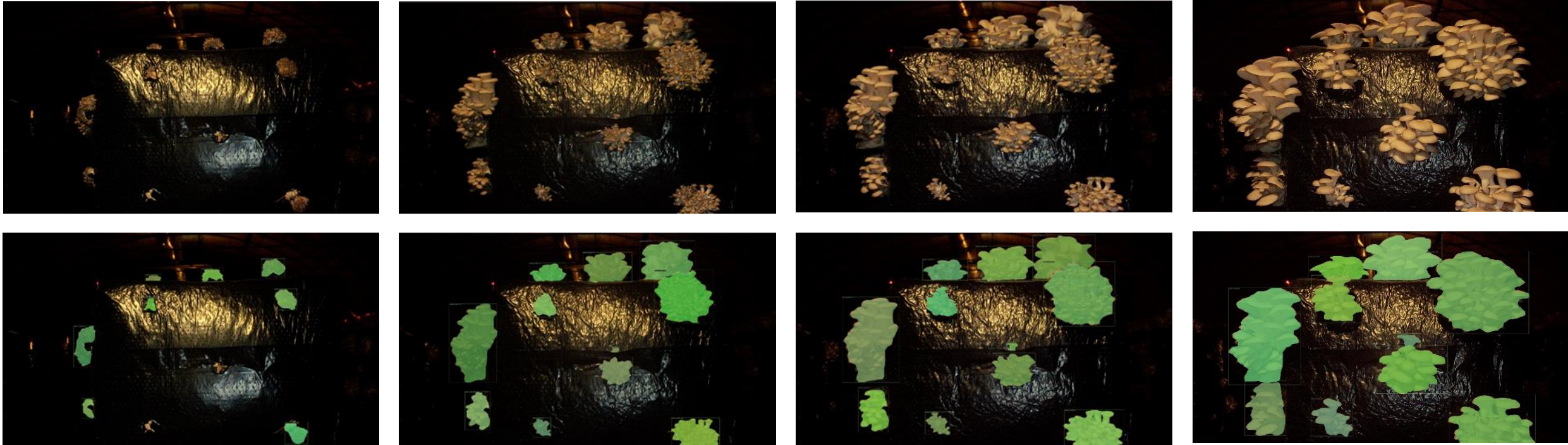
- Timelapse image acquisition at PILZE mushroom production facilities in Budapest over periods of ~6 weeks each
- Experiments in different seasons (Summer/Winter)
- Camera in a fixed position with a specific distance from the mushroom substrate block
- Oyster mushroom clusters at different growth stages
- Varying lighting conditions in a farm environment
- Homogenous dataset, similar shapes/texture/colour
- Image acquisition every 15 minutes (~4000 images)
- Recording environmental data (T, rH, CO<sub>2</sub>) every 15 minutes



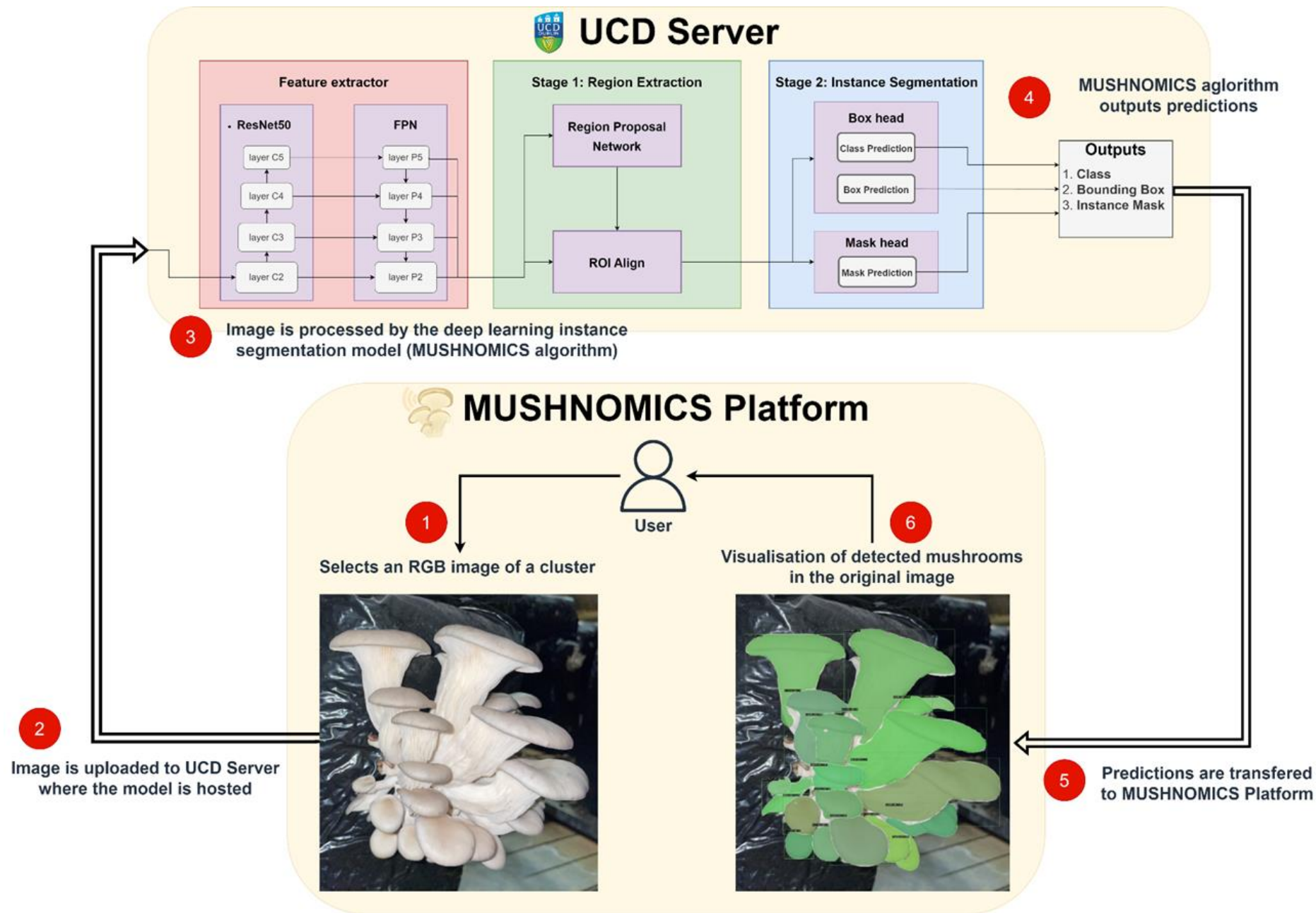
# Image annotation process – mushroom labelling



# DL-based mushroom growth monitoring



Architecture	Backbone	Precision			Recall	F1 score
		AP <sub>50</sub>	AP <sub>75</sub>	mAP		
Mask R-CNN	SWIN	0.967	0.907	0.774	0.823	0.797



# MUSHNOMICS module and production trials

- Cabinet dimensions is 1.5x2.1 m in area and 2.7 m height
- The cabinet is insulated as its walls are sandwich panels
- A total of 9 shelves are there on 3 levels, each can hold 6-9 buckets.
- The cabinet is equipped with sensors to measure T, rH and CO<sub>2</sub>
- Temperature and humidity sensors are placed both inside and outside of the cabinet, as the environmental control is not fully independent of the external conditions
- The software control algorithm that secures the optimal conditions for mushroom growing inside the cabinet operates based on the actual measured values of the sensors
- The measured and logged parameters are accessible and can be downloaded from an online surface and mobile app
- This dashboard also makes it possible to intervene remotely and to set the thresholds for the control parameters



### MUSHNOMICS Smart Notebook

Notes Name: Test 1

Welcome to the MUSHNOMICS platform! The platform will guide you through the process of oyster mushroom (*Pleurotus ostreatus*) growing. From selecting the proper feedstock available in cities, even at your home or proximity to the valorization of the by-product of the process, the spent mushroom substrate. By following the below guide and calculations you can design and run your own urban closed-loop system to utilize biowastes and grow oyster mushrooms. Oyster mushrooms are not only delicious but also nutritious, and they can be grown at home or on a larger scale.

Level of usage: 1. Feedstock 2. Substrate preparation 3. Mushroom growing 4. SMS utilization


Products

Your level of usage: (autodetected and estimated from feedstock amount, [Info on Usage Levels](#))

- Home/Hobby (<10kg biowaste/week)
- Urban Farmer (>10kg biowaste/week)
- Training (no biowaste, just learning)

Oyster mushroom cultivation is a popular and relatively straightforward method of growing edible mushrooms. Nevertheless, the biomass feedstock available will define the scale and technology options for the processing and growing process. In the platform, we differentiate two scales. If you have less than 10 kgs of biowaste available per week, then hobby growing is for you without any dedicated and expensive equipment just relying on everyday tools and your own consumption. In this case, the platform will provide you with guidance for the process. Many people start with small-scale home cultivation kits before moving on to larger setups. Above 10 kgs biomass per week, you may consider larger-scale urban farming even purchasing a specific set of equipment such as the ones from the MUSHNOMICS project.

It's important to note though that growing oyster mushrooms at home or on a larger scale requires proper pasteurization techniques, good hygiene, and careful monitoring of environmental conditions, especially temperature and humidity. The MUSHNOMICS Team shares their best knowledge, however, apply the process only on your responsibility by giving the highest attention and respecting proper food safety measures!



The App estimates the amount of mushrooms and the SMS expected for a given initial feedstock sources:

<p>Amount of mushroom expected</p> <p><b>21 kg</b></p> <p>(in a month, in two waves)</p>	<p>Amount of SMS expected</p> <p><b>29 kg</b></p> <p>(after ending the growth in a month)</p>
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Resulting amounts of mushrooms and SMS

### Digital Platform User Interface

Unlocking data-driven productivity and data sharing Process Image (Mushroom Detector)

Visit the project webs

Please select an image file

Browse... No file selected.

Process

Processed image



The mushroom detector API integrated into the App





ictured are the members of the MUSHNOMICS team at their annual meeting in UCD.

## ICT-enabled Agri-food Systems

JCD School of Biosystems and Food Engineering is participating in a €1 million EU project aiming to unlock data-driven innovation for improving productivity and data sharing in the mushroom value chain.

'MUSHNOMICS' is undertaken by a balanced and meaningful research-practice partnership (50-50 research-business split), including research-intensive academics with strong industry involvement from four European countries: (UCD, Ireland), (UCPH, Denmark), (PILZE, Hungary) and (HOLISUN, Romania).

Commercial edible mushroom cultivation is 'big business' worldwide with a total production exceeding 27 million tons, a 25-fold increase during the last 35 years, which is combined with a high increase in the respective per capita consumption. Among them, several species of the genus *Pleurotus* are of particular interest because: (a) their production amounts to ca. 30% of the total, corresponding to the fastest growing and most profitable section of the mushroom market during the last two decades; (b) they are commonly grown on pasteurised wheat straw, however, they can also be cultivated on a wide variety of agro-industrial residues whose disposal is otherwise problematic.

The aim of the MUSHNOMICS project is to demonstrate the feasibility of dynamic data-driven analytics for multi-domain mushroom production environments in order to optimise yield, lower costs and improve the economic viability of this agri-food sector. The specific objectives are to:

- Develop best-performing artificial intelligence (AI)-driven algorithms for yield prediction of mushrooms in a prototype MUSHNOMICS module with IoT (Internet of Things) devices for real time production management and demonstration in our end-user PILZE, Hungary by 2022.
- Develop an ICT platform to exchange data and information from production to points of sale along the entire value chain of mushrooms by 2023.
- Co-develop innovative business models based on container retrofitted MUSHNOMICS Module for informed decision making by mushroom growers/entrepreneurs by 2024.

MUSHNOMICS will allow UCD to address technical challenges associated with the digitisation of mushroom production grown on various urban wastes using smart sensors and artificial intelligence. The project was one of just 19 projects funded under the ERA-NET 2019 call, out of 112 applications.

Dr Dimitrios Argyropoulos, PI, UCD School of Biosystems and Food Engineering said: "MUSHNOMICS brings together a multidisciplinary team of scientists with complementary skillsets: agronomists, biosystems engineers, data scientists, IT experts, biotechnologists and mushroom entrepreneurs, all working together to solve some of the key challenges in mushroom production. From an innovation perspective, the project will carry out mushroom production trials and optimise yields under real commercial settings using of smart sensors, Internet of Things (IoT) and artificial intelligence (AI)."

### 48. Detecting and locating mushroom clusters by a Mask R-CNN model in farm environment

C. Charisis , M. Gyalai-Korpos , A. Somosné Nagy , K. Karantzas , D. Argyropoulos 

Pages: 393 - 400

[https://doi.org/10.3920/978-90-8686-947-3\\_48](https://doi.org/10.3920/978-90-8686-947-3_48)



Photo: Agriopulos at the Farming Risk of meeting, September 2020 in Athens



# Summary and conclusion takeaway and lessons learned

Please indicate the importance of the next key features of the technology!

Feature	Rather important (4)		Very important (5)	
	Count	Percentage	Count	Percentage
The by-product of mushroom farming can be used as compost	76	30.52%	129	51.81%
The technology creates value from urban biowaste (coffee grounds, cardboard...)	56	22.49%	167	67.07%
The technology is energy efficient	35	14.06%	197	79.12%
It produces food locally from local feedstock	49	19.68%	180	72.29%
The technology guarantees that there are no risks associated to food safety	42	17.00%	182	73.68%
The technology is zero waste, there is no waste produced	49	19.84%	183	74.09%
The technology has high added value	65	26.32%	149	60.32%
The smart control helps to reach the proper conditions based on the measured variables	89	35.89%	120	48.39%

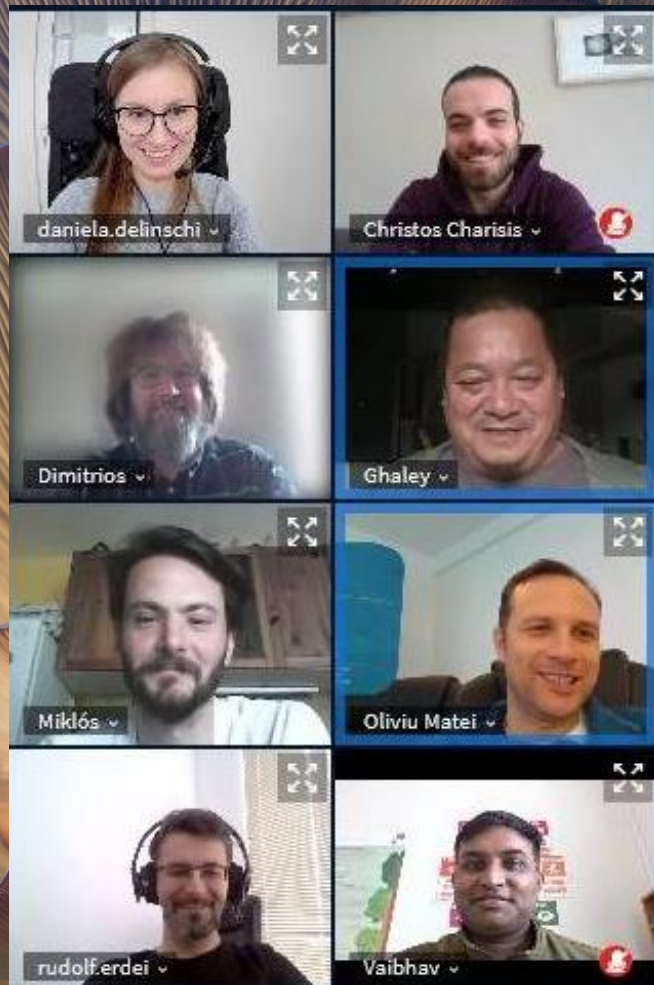
Number of answers: 246-250 depending on the feature

The table shows the answers to this question. For each feature the number and percentage of the relative importance is presented

Detailed results of the survey in Deliverable 5.3

## Partners / funders

Partner	Logo	Country	Funding Agency
Holisun SRL <a href="https://www.holisun.com/">https://www.holisun.com/</a> Dr Oliviu Matei		Romania	 <small>EXECUTIVE AGENCY FOR HIGHER EDUCATION, RESEARCH, DEVELOPMENT AND INNOVATION FUNDING</small>
Pilze Nagy <a href="http://pleurotus.hu/">http://pleurotus.hu/</a> Dr Adrien Nagy	 <small>A LASKAGOMBA-TERMESZTŐ</small>	Hungary	 <small>NATIONAL RESEARCH, DEVELOPMENT AND INNOVATION OFFICE</small>
University of Copenhagen <a href="https://www.ku.dk/">https://www.ku.dk/</a> Dr Bhim Bahadur Ghaley	 <small>UNIVERSITY OF COPENHAGEN</small>	Denmark	 <b>Ministry of Environment and Food of Denmark</b>
University College Dublin <a href="https://www.ucd.ie/">https://www.ucd.ie/</a> Dr Dimitrios Argyropoulos	 <small>University College Dublin Ireland's Global University</small>	Ireland	 <small>An Roinn Talmhaíochta, Bia agus Mara Department of Agriculture, Food and the Marine</small>



# LET'S KEEP IN TOUCH!

Please feel always free to reach out to us.

## TWITTER - LINKEDIN

@mushnomics

<https://www.linkedin.com/in/mushnomics-project-645668206/>

## WEBSITE

<https://mushnomics.org/>

## EMAIL

[contact@mushnomics.org](mailto:contact@mushnomics.org)

# Thank you for your attention!

[dimitrios.argyropoulos@ucd.ie](mailto:dimitrios.argyropoulos@ucd.ie)