

# PASTEURIZATION PRODUCTION MASTERCLASS

## Eager to know what you'll be learning?

This hands-on course is grounded in reality: you'll follow the production process on-site at Manitaria's facility, experiencing each step as it happens. The schedule remains flexible so we can adapt to the workflow and give plenty of time for your personal questions - offering you a kind of micro-consulting throughout the week.

Each day blends theory, practical sessions, site visits, and process evaluations, helping you gain both a solid foundation and a deep understanding of real-world applications.

## What can make your learning journey even more tailored?

To make the sessions even more relevant to your needs, you might consider questions like:

- What's your most urgent problem or challenge related to this topic?
- What specific things do you want to learn?

Your input will help Christelle and Orazio tailor the course to support you better.

If you have specific topics you'd like to focus on, feel free to reach out and share them with us ahead of time!

# SNEAK PEEK AT THE COURSE PROGRAM

## DAY 1 FOUNDATIONS OF QUALITY

### Raw Materials & Alternatives

Understand what really makes a difference in substrate quality. Explore local alternatives, cost-effective solutions, and how raw materials shape the rest of the process

### Cutting & Watering

Master the first hands-on steps. We'll show you how subtle adjustments in cutting and hydration impact fermentation success.

## DAY 2 GETTING FERMENTATION RIGHT

### Fermentation Essentials

Step into the heart of substrate transformation. You'll learn how to:

- Prepare the hip correctly
- Load the bunker effectively
- Understand different turning strategies (none, once, or twice) - and why the choice matters

### Process Observation

Live monitoring of fermentation stages - see, smell, and feel the difference between theory and practice.

# DAY 3

## CONTROL & TRANSFORMATION

### Pasteurization in practice

Experience the critical control point where contamination risks drop and microbial communities shift.

- Tunnel filling procedures
- Bunker vs. tunnel - why their roles are different, and how each influences the final result

### Troubleshooting focus

Identify weak spots in your own setup by comparing with live operations.



# DAY 4

## SPAWNING & PACKING: MORE THAN YOU THINK

### The Real Role of the Spawning Hall

We revisit what production managers know about spawn - and go deeper.

- What really happens in the spawning hall?
- What is spawn -beyond the basics? Understand strain vitality, distribution patterns, and their impact on colonization.
- How to evaluate spawn performance onsite

### Packing Line Dynamics

Watch how automation and workflow design affect consistency and hygiene.

### Hygiene Protocols

We'll show what "clean" really means - and what practices protect or undermine your entire operation.



# DAY 5

## FROM INCUBATION TO FRUITING: PUTTING IT ALL TOGETHER

### Incubation Insights

See the critical stage of colonization unfold. We'll look at incubation strategies that enhance speed, consistency, and resilience.

### Visit to Fruiting Rooms

An eye-opener, even if you're not producing fruiting bodies yourself. You'll connect the dots between upstream choices and downstream performance. Feedback & Open Discussion

### Bring your questions.

Share your challenges. We wrap up with an interactive session, addressing real-world scenarios from participants.

### End of Course

+/- 5 p.m. — but the insights will keep growing.

**COMPANY  
VISIT  
TO  
FRUCTIFICATION  
ROOMS**

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**5 - 9 MAY 2025  
GREECE  
MANIITARIA**