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Carbon dioxide preserves mushroom spores

The Lithuanian compost producer “Baltic Champignons” supplies Lithuanian, Latvian, Estonian, Polish and Russian mushroom growers with special compost that is ideally suited to mushroom growing. During transportation, the temperature of the compost, which is permeated with mushroom spores, must not exceed a permitted maximum, as otherwise the spores would die. Messer’s coolant – carbon dioxide – helps to stop the natural fermentation in the compost and keep the compost temperature constant. Carbon dioxide snow cools the compost and preserves the mushroom spores during transportation to the customer.

<https://newsroom.messergroup.com/en/carbon-dioxide-preserves-mushroom-spores/>

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