



International five-day training course on

TRUFFLE FARMING PLANTATION ESTABLISHMENT AND MANAGEMENT HARVESTING AND MARKETING

Basic concepts, planting, pruning, tilling and irrigation,
Spanish wells, dog training, pests and diseases,
showcooking, truffle dishes for product marketing,
truffle selection (marketing qualities), field trips

6th, 7th, 8th, 9th and 10th
of February, 2023



DATES

From the 6th until the 10th of February, 2023 (Monday to Friday)
From 9:30 to 14:30 and from 16:30 to 19:00 hours each day

TAUGHT BY

Luz Cocina Romero (Agricultural Engineer, CEO at MicoLab)

Clara Rascón Lozano (Master's Degree in Natural Heritage, CEO at Arte Trufa)

María Martín Santafé (PhD in Forest Engineering, Researcher at CITA of Aragón)

Alba Herranz (dog training specialist, CEO at AH Adiestramiento Canino)

Ricardo Forcadell (Forest Engineer, Manager at Qilex Forest Consulting)

César Vaquero (Agricultural Engineer, CEO at Globaltek, Irrigation Engineering)

Jesús González (Agricultural Engineer, truffle farmer, machinery designer)

Marisa Esteban (President of the Young Truffle Farmers' Association of Teruel)

Cosme Martínez (Science Degree in Pharmacy, Manager at Mytruff)

WHERE

MicoLab's lab and classroom (Puzol, Valencia Province, Spain)

Field trips to plantations and company sites in the Teruel Province (Spain)

PRICE 2.650€ (maximum of 18 students)

THE COURSE INCLUDES

- Bound notes on all the concepts explained during the course
- All lunch meals plus snacks and drinks at MicoLab's facilities
- Roundtrip rides in a private bus for the field visits

For those interested, an **optional course on microscopy applied to truffle farming** will be taught on Sunday the 12th of February, 2023

For more info, please, CONTACT US:

info@micolab.com

+ 34 665 911 457 (phone calls or WhatsApp)