

International course on

TRUFFLE GROWING TRUFFLE ORCHARD ESTABLISHMENT AND MANAGEMENT HARVESTING AND MARKETING

Basic concepts, planting, pruning, tilling and irrigation,
Spanish wells, dog training, pests and diseases,
financial needs and yield, product trading,
truffle selection (marketing qualities), field trips

18th-23rd of January, 2026

Schedule, contents and additional info

Sunday the 18th of January

Complete day at MicoLab's facilities (10:00 to 19:00 hours)

Basic concepts

- What is truffle farming?
- Fungal biology: fungi, truffles, mycelium and mycorrhizae, the brulé
- Truffle species used in truffle farming around the world
- Host species used in truffle farming (trees and bushes)
- Black truffle, *Tuber melanosporum*, ecology, helper bacteria
- Productive and life cycles of *Tuber melanosporum*, sexuality
- Why do truffle orchards stop producing?

Previous assessment on site viability

- Climate: temperatures, rainfall and their annual distribution
- Soil: basic parameters
- Water availability and basic needs for irrigation
- Previous crop and forest contamination
- Plant selection: tree species, plant age, plant quality
- Bibliography and on-line information sources

Monday the 19th of January

Complete day at MicoLab's facilities (10:00 to 19:00 hours)

Plantation establishment

- Previous steps: correction of soil parameters and fungal contamination
- Soil preparation
- Establishment: planting season, pattern (spacing), planting, protector

Conclusions: basic failure points in truffle plantations

Annual calendar for plantation tasks

Weed control and tillage

- Objectives
- Tasks depending on plant age and type of soil, machinery and tools
- Working the soil of the brulé: why, when and how

Tuesday the 20th of January

Complete day at MicoLab's facilities (10:00 to 19:00 hours)

Pruning and shade control

- Techniques and aims based on plant age
- Pruning young plants
- Pruning older plants, factors that may influence decision-making
- Climatic factors that condition pruning options
- Mulches and other techniques to provide summer shading

Irrigation

- Objectives and aim in each plantation phase
- Moments, frequency and basic tips depending on targeted needs
- Irrigation emitters, pros and cons. Emitter selection
- Irrigation system design and other important devices for irrigation

Pests, diseases and other damage factors, by Maria Martín Santafé

- Do truffle plantations really have big phytopathological enemies?
- The importance of assessing the real need for pest and disease control
- Agents of tree damage
- Truffle pests: flies and the truffle beetle (*Lelodes cinnamomeus*)
- Damage prevention and control

Wednesday the 21th of January

Complete day at MicoLab's facilities (10:00 to 19:00 hours)

Spanish wells and spore field inputs

- Definition, pros and cons and how they operate
- When and how to do spore inputs with substrate
- Manual and mechanical options
- Techniques used to add the spores and how to prepare the inoculum
- Re-inoculations: in which situations are they useful? How to do them?

The economics of establishing and running a truffle orchard, by Ricardo Forcadell Pérez

- Initial investment needs
- Management financial needs in each phase
- Cost and benefit analysis
- Financial yield

Truffle dog training, by Alba Herranz

- Characteristics of the canine sense of smell, olfactory memory
- Selecting a future truffle dog
- Definition and stages for the truffle dog training
- What it is and how to achieve motivation in working dogs
- Smell association: direct and by reward
- Animal welfare

Final conclusions and discussion

Thursday the 22th of January

Field trips: morning in truffle plantations (Cella, Teruel)
evening in trader facilities (Teruel city)

Truffle search with dogs and dog management in truffle orchards, with Alba Herranz

Orchard monitoring to improve management and yield: control of soil, climate and plant parameters, orchard mapping and app design for production data input, by Ricardo Forcadell

Demos on machinery adapted to truffle cultivation: deep tilling (subsoiling), trencher and drill for Spanish wells by Cirilo Hernández

Demos: linear trenching machine to do Spanish wells Nido-Line and liming equipment, by Chencho Zugasti and Cristóbal Burguete

Truffle menu at lunch time in Restaurante El Óvalo (in Teruel city)

Visit to Mytruff facilities for truffle marketing and export. Truffle trading, facilities and equipment needed for truffle selection and preparation for exportation and quality grading, by Cosme Martínez

Friday the 23th of January

Field trips: morning intensive orchards (Monreal del Campo, Teruel)
evening traditional high yield orchards (Sarrión, Teruel)

Implantation and intensive management of highly technified truffle orchards: demos on machinery and techniques for tilling, weed control and Spanish wells, explanation of the irrigation design, with Ricardo Forcadell and César Vaquero

Truffle menu at lunch time in Restaurante Masía La Torre (Mora de Rubielos, Teruel)

Traditional management of high yield truffle plantations with the plantation owner and farmer (afternoon, in Sarrión, Teruel)

Truffle search and search dog management in truffle plantations, with Alba Herranz

The schedule and timing for the whole training course may vary slightly as it will be adapted to the group information needs

Lectures, field visits and demos by

Luz Cocina Romero Agricultural Engineer CEO at MicoLab	Ricardo Forcadell Pérez Forest Engineer Technical Manager at Mytruff	Cosme Martínez Science degree in Pharmacy Manager at Mytruff
Alba Herranz Dog training specialist CEO at Alba Herranz Adiestramiento Canino	César Vaquero Agricultural Engineer CEO at Globaltek, Irrigation and Engineering	Maria Martín Santafé PhD in Forest Engineering Researcher at the Agrifood Institute of Aragón (CITA)
Chencho Zugasti Truffle farmer Manager at Todotruficultura.com	Cristóbal Burguete Truffle farmer and machinery designer Todotruficultura.com	Cirilo Hernández Herranz Truffle Farmer Contractor of machinery for truffle farming services

Price and additional information

- The **price** of the course is **3.350 €**
- The price includes:
 - Bound notes on all the concepts explained during the course
 - Lunch meals, including two truffle menus
 - Snacks and drinks in between lectures at MicoLab's facilities
 - Round-trip rides for the field trips, from MicoLab's facilities
 - Individual accommodation for Thursday night in a four star hotel in Teruel city

In order to book the course, a 1.350 € down payment has to be made. The remaining amount has to be paid maximum by the 1st of November, 2025. After this date, if the remaining amount hasn't been paid, the deposit and the reserved place will be lost.

If by the 10th of November of 2025 a minimum of 5 students haven't applied for the course, it will be canceled and the full amount paid will be returned to all students.

All students get an official invoice and a training certificate signed by Luz Cocina Romero (Agricultural Engineer with a master's Degree on Education).

A maximum of 18 students are allowed per course.

The lectures from Sunday until Wednesday will take place at MicoLab's facilities, located in:

Avda. Corts Valencianes, 75 bajo izda
46530 Puzol (Valencia Province, Spain)

On Sunday the 25th of January there will be a technical training on microscopy applied to truffle farming for a maximum of 9 students. If interested, check the courses section of our webpage: www.micolab.com

For more info, please, contact us:
info@micolab.com
+ 34 665 911 457 (for WhatsApp messages)