

**Question for written answer E-000652/2022  
to the Commission**

Rule 138

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Subject: Mushroom cultivation: cadmium limit values

In Regulation (EU) 2021/1323 of 10 August 2021, the Commission significantly reduced the maximum level of cadmium permitted in edible mushrooms. In practice, these limits appear to be achievable for common mushrooms ('champignons'), but not for other, less well-known kinds of edible mushrooms. These include, for example, king trumpet, shimeji, nameko, velvet roll-rim, hen-of-the-wood and many other mushroom types.

The following questions arise from the above:

1. The EU is committed to the conservation and use of minor cereals. In the case of mushrooms, the Commission is doing the opposite with this Regulation: making it difficult to use and thus cultivate less-commonly-used mushroom types. What are the scientific studies on which these limit values are based?
2. In practice, unlike common mushrooms, less well-known edible mushrooms (see examples above) grow on a wood substrate, which is a similar culture medium to that of wild mushrooms. They therefore have similar cadmium levels. To what extent is it justified simply to classify them – apart from shiitake and oyster mushrooms – in the same product category as common mushrooms?
3. What changes in cultivation methods or what measures does the Commission consider are needed for these limit values to be achievable?