Mycomorphosis

Access to Tools for Urban Waste Flows



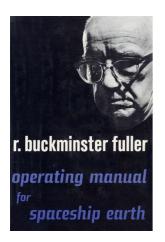
introduction

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"We have not been seeing our Spaceship Earth as an integrallydesigned machine which to be persistently successful must be comprehended and serviced in total."

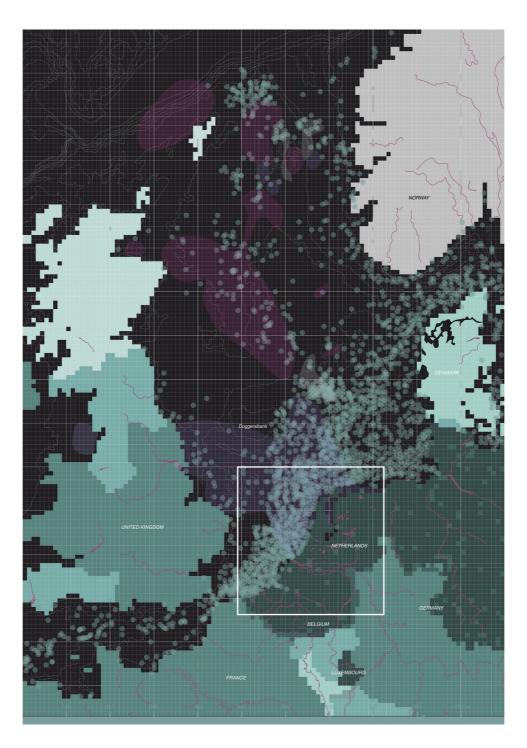
Buckminster Fuller

Operating Manual for Spaceship Earth









Percentage of classified water bodies holding less than good ecological status or potential

Data: European Environment Agency (modified by author)







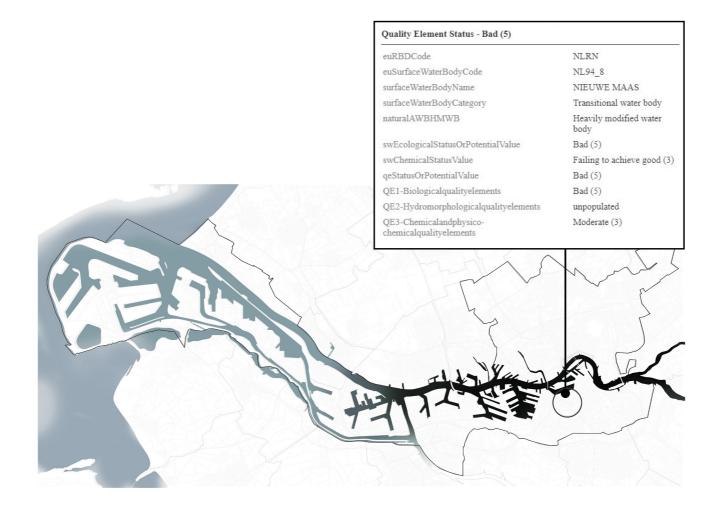








Problem Statement urban water quality



Percentage of classified water bodies affected by pollution pressures (rivers /lakes) source: European Environment Agency (modified by author)

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How can urban agriculture act as a catalyst for confrontation against urban waste flows?

- How does mycoremediation unveil toxic water and wastes through architecture?
- How can the fourth industrial revolution be manifested within mushroom cultivation and waste management?



AGRO-FOOD

Horticulture (crop cultivations in controlled conditions)

Food production



LIFE SCIENCE & HEALTH

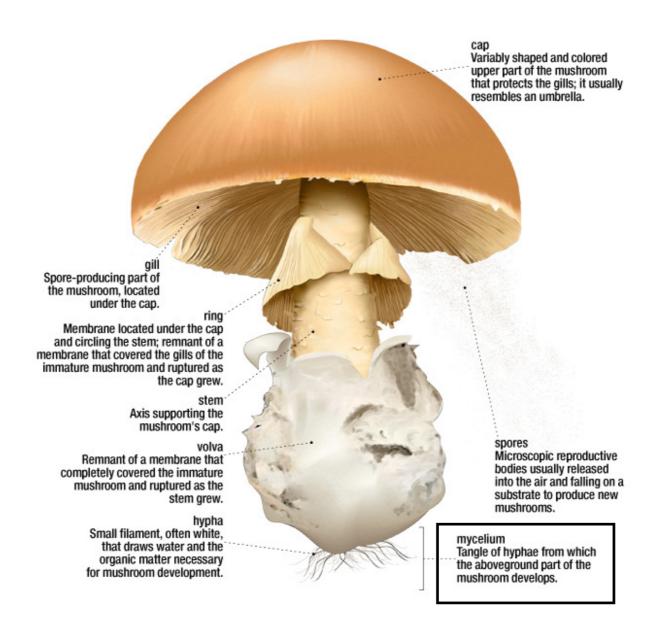
Health research & development Medical innovations Robotics Pharmaceutical industry



CLEANTECH

Sustainability
Renewable Energy
Waste Management
Recycling

Research mycelium



Research mycelium industry

AGRO-FOOD



FUNGI-BASED PRODUCTION

Mycelium-based material production alternatives for plastic, leather, etc.

Mycelium as construction material

Mushroom plantation plant-based meat

LIFE SCIENCE & HEALTH



MYCOLOGICAL RESEARCH

Mycelium health research
Fungi-based medication
eg. Penicillin

CLEANTECH



MYCOREMEDIATION

Decontamination of toxic soil/wastewater through fungi-based technology

Mycofiltration

largest exporters of mushrooms in the world (after Poland)

of the total production of mushrooms in the Netherlands is exported.

5,250 species of mushroom in the Netherlands.

50,000,000 kilos of fresh mushrooms exported / year

220,000,000 kilos of processed mushrooms exported/year

Research

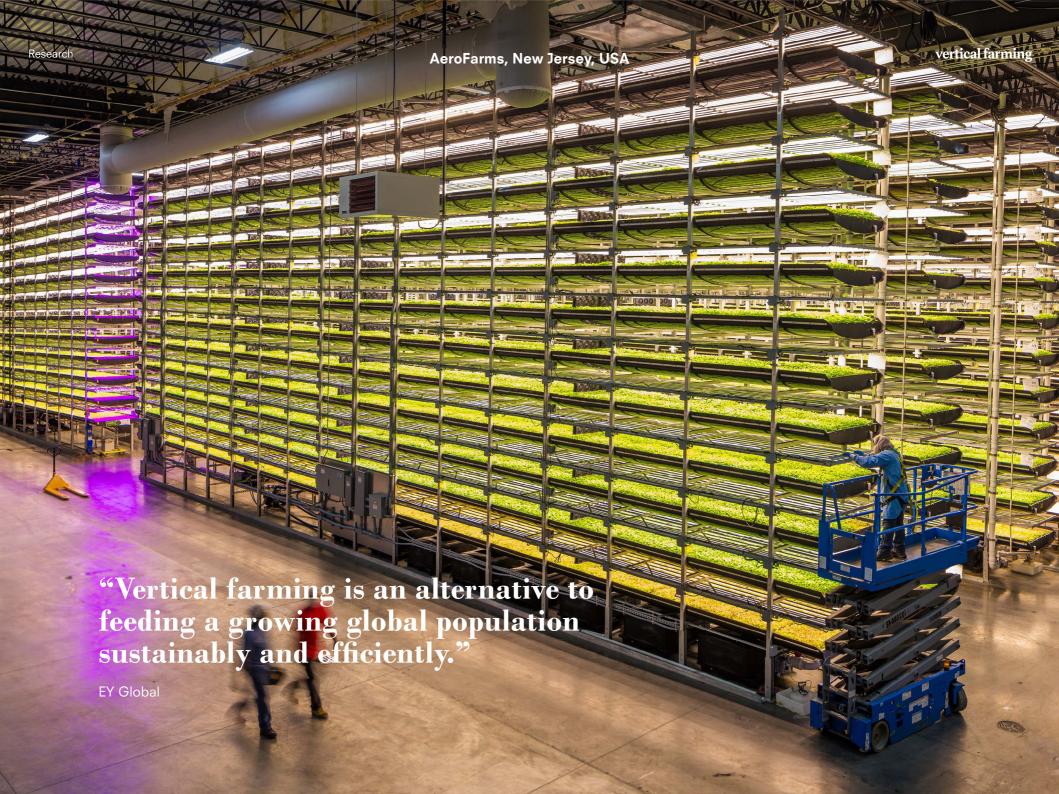
agricultural waste



Agricultural waste 2018 tonnes

Data: eurostat (modified by author)

- >2,000,000
 - 1,000,000-2,000,000
- 500,000-1,000,000
- 100,000-500,000
- <100,000



Research mushroom cultivation

Atmospheric factors effecting cultivation



Temperature (optimum: 24-27C)



Humidity (optimum: 95-100%)



Brightness (depends on species) does not require sunlight



CO2 Level (high concentration) 10,000 - 20,000 ppm during growth



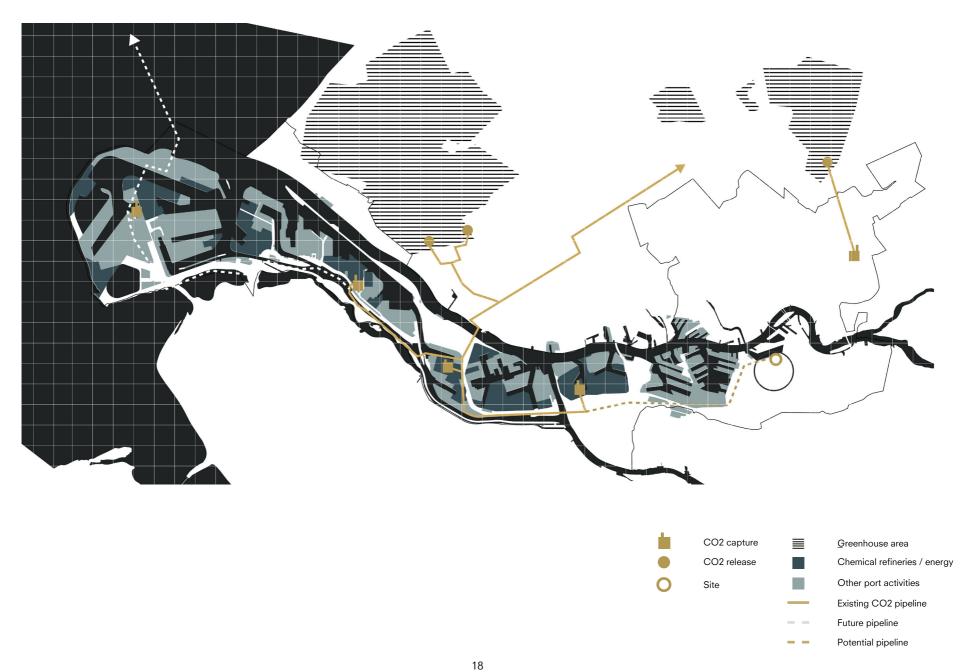
Sterilization

Research CO2 transfer

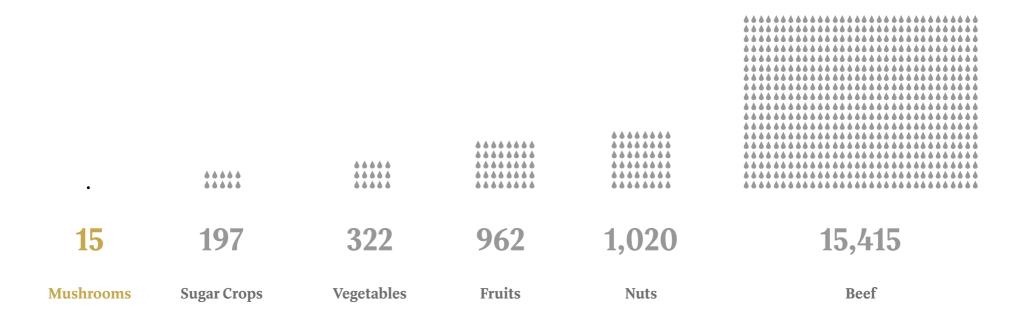
Tranferring port CO2



CO2 transfer Research







Water footprint (litre of water per 1 kg of product)

source: waterfootprint.org

Research water pollution



Coastguard Netherlands



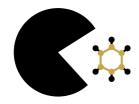
@Coach_Coach

The # Coastguard plane took photos of the tanker that lost 200,000 liters of crude fuel oil in 3rd Petroleumhaven (Rotterdam) due to collision with a jetty. # Botlek area is not 'our' area. Follow @ rijnmondveilig for all information & amp; updates



21:02 - 23 Jun. 2018

Research mycoremediation



Enzymes produced by fungi break down hydrocarbon bonds in petroleum/pollutants in water and soil





Enzymes remanufacture hydrocarbons into carbohydrates to feed the mushrooms and turn some into CO2 and water

Possible Applications

Metals (water/soil/land)

Lead

Cadmium

Nickel

Copper

Zinc

Organic Pollutants

Petroleum
Phenols
polychlorinated biphenyl (PCB)

Pesticides

Dyes

source: Mycelium Running, Paul Stamets

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Research Centre for Mycoremediation

Rituals through time and stages of mushroom cultivation

agriculture

water

waste

Design Brief project ambition



agriculture

Engage users to participate in mushroom cultivation from first to last stage

Explore mycoremediation as a tool for urban wastes and wastewater

Experiment with products of mushroom cultivation through new fabrication methods



Design Brief project ambition



water

Speculate symbiosis between human and water

Investigate water as architectural guidance and wayfinding tool

Employ water as heating / cooling and energy harvesting (through vapour collection)



Design Brief project ambition

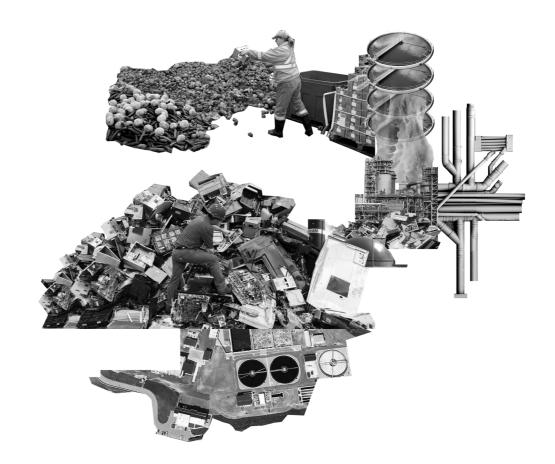


waste

Expose urban waste flows through architecture

Set energy standards through waste to clean energy

Engage users to participate in sequential stages of wastewater treatment



Design Brief users







Visiting Purpose

culture

education

employment

Programme

Vertical Farm
Myco Market
Waterfront
Restaurant / Cafe
Exhibition
Auditorium
Myco Park

Classroom / Workshops
Waste Processing
Wastewater Treatment
Energy Plant
Manufacturing / Fabrication

Myco Market
Wastewater Treatment
Energy Plant
Mycology Research Lab
Manufacturing / Fabrication
Loading Bay
Offices

User

Regional and international visitors

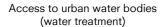
Local communities

Exposing traditionally private programmes

Current low-income migrant workers in Collage City

Design Brief site







Water logistics (transport of mushroom products / wastes) + public transportation



Centre for cleantech & agro-food, located between North & South centres

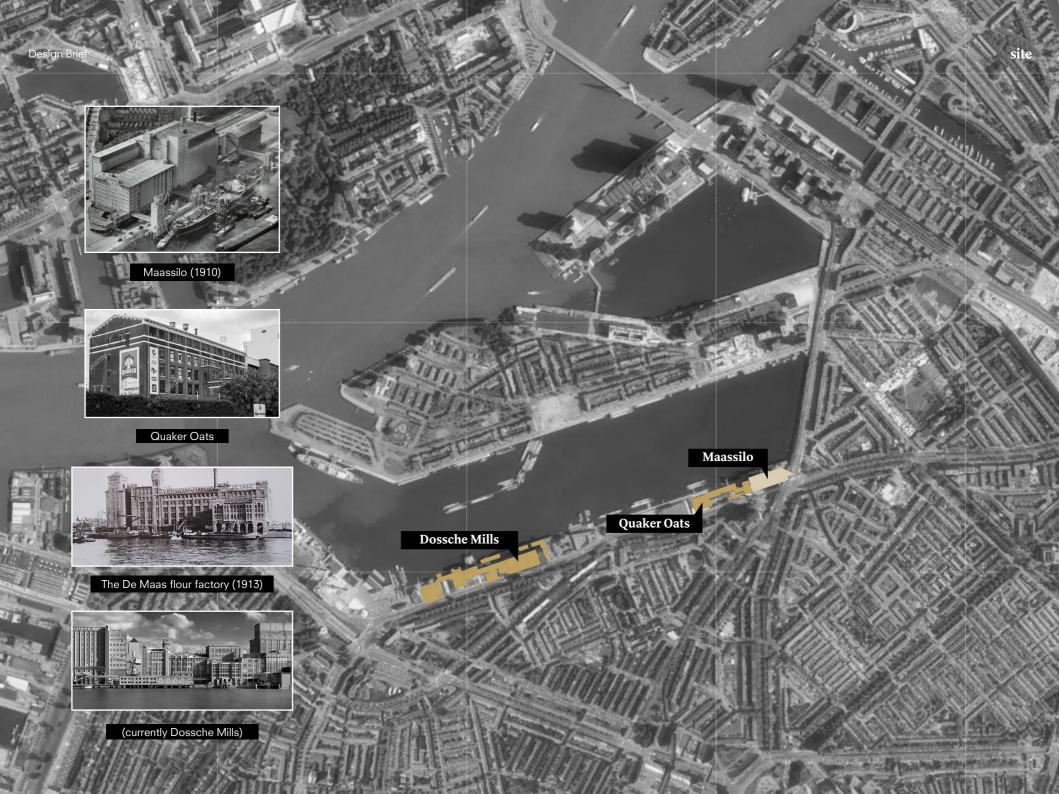


Close to source of mycelium spawn and substrate



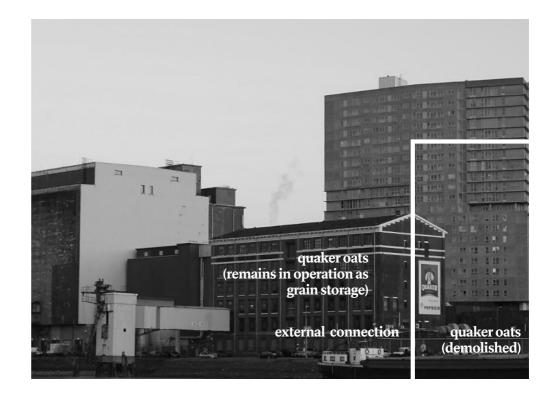
Low sunlight (mushroom cultivation)





Design Brief site





Design Brief mycelium spawn logistics



Mycelium is placed onto steam-sterilized grain, and in time the mycelium completely grows through the grain. This grain/mycelium mixture is called **spawn**, and is used to "seed" mushroom compost.

Design Brief mycelium substrate logistics

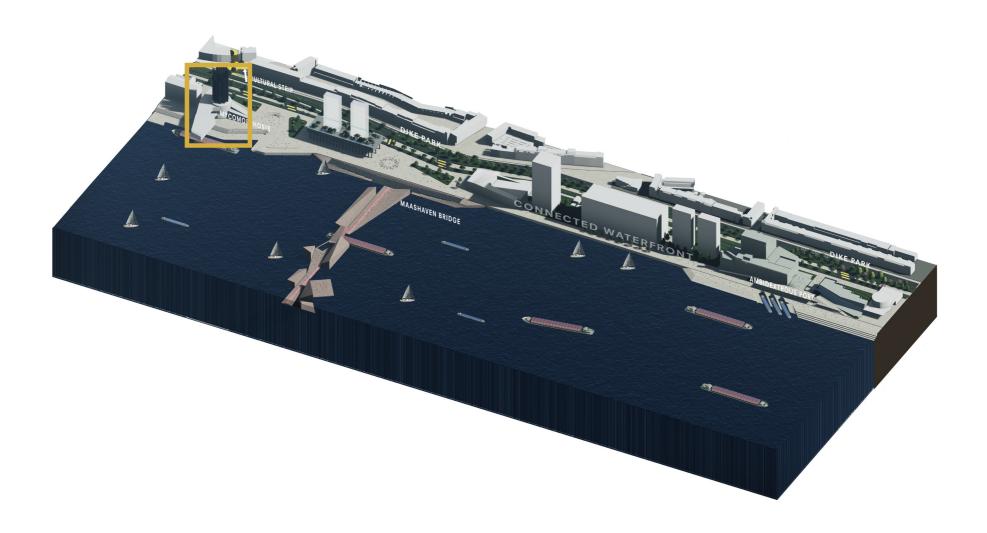


a **substrate** is the primary source of food for fungi to grow on.

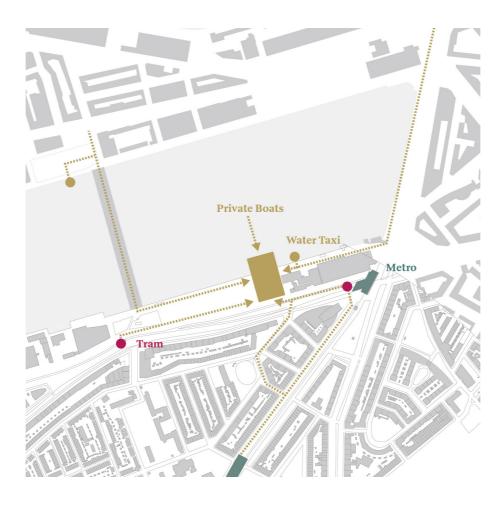
Design Brief group vision



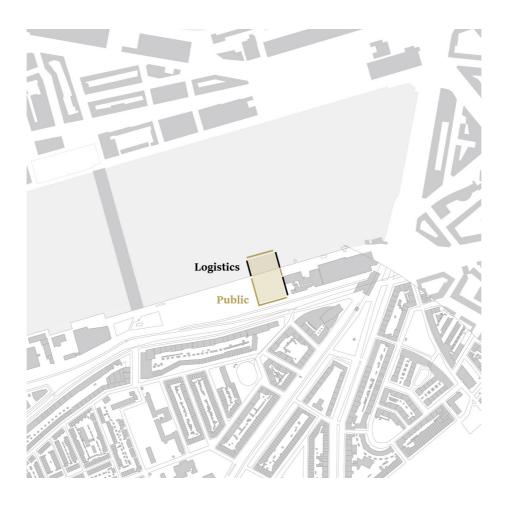
Design Brief productive waterfront



Design Brief approaches



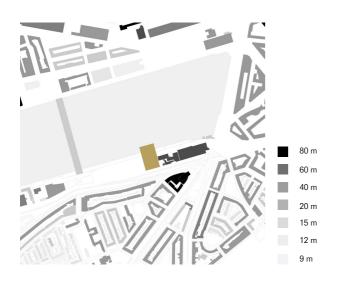
Design Brief entrances



Design Brief views

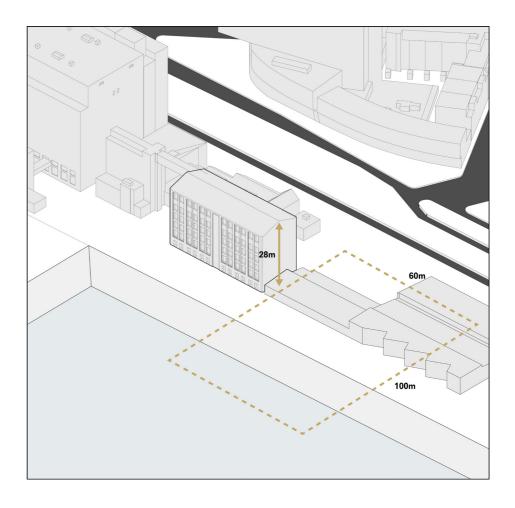


Design Brief height



average height at waterfront = 60 m

maximum building = 28 m height (regulation)



Design Brief maximum height



average height at waterfront = 60 m

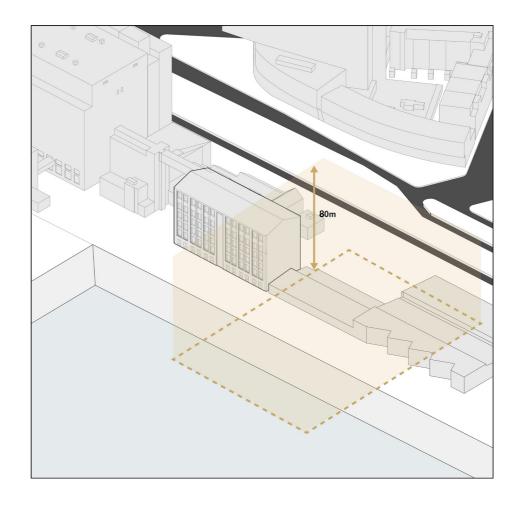
maximum building = 28 m height (regulation)

+ new development of rijnhaven = 100-200 m

proposed maximum = 80 m height for intervention

maximum building = **80x 6,000** volume

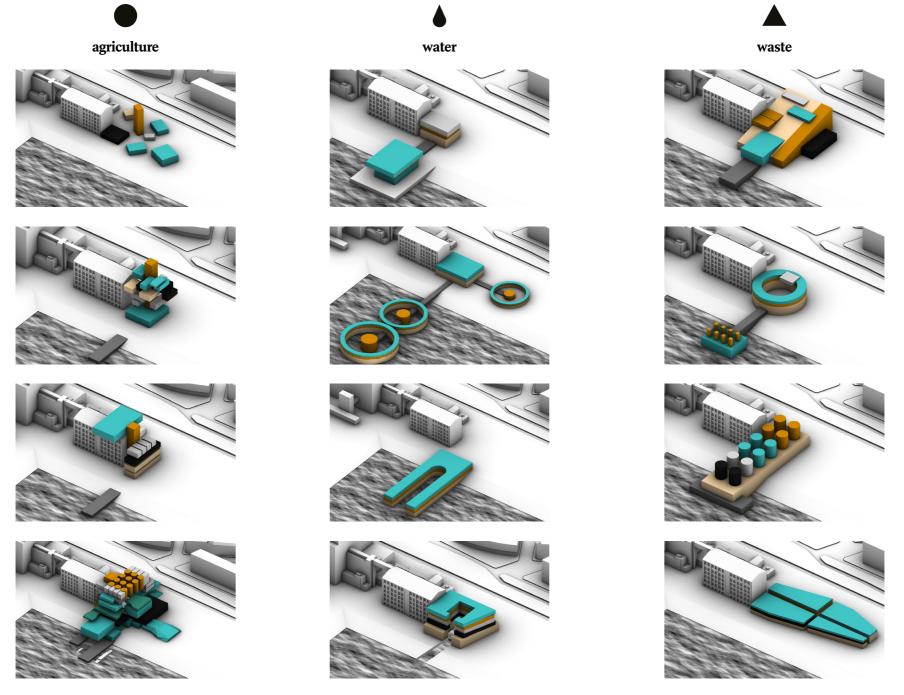
= 480,000 m3



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agriculture



water



waste

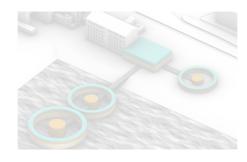


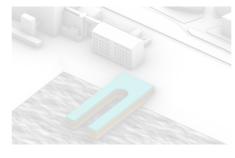


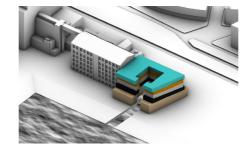


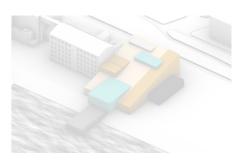






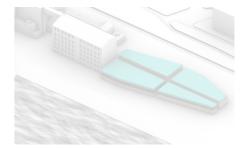












How to expose three opposing flows (mushroom / waste / water) in one building?

Public

Private

Public Private Tickets Required Visible but no entry

Public Tickets Required Visible but no entry waste route

Public

Private

Free Access

Atrium
Myco Market
Waterfront
Restaurant / Cafe
Exhibition
Auditorium
Myco Park
Classroom / Workshops

Tickets Required



waste route

organic waste to energy



Visible but no entry

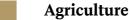
Mycology Research Lab Manufacturing / Fabrication Mycoremediation Research Lab

mycoremediation

wastewater

treatment

Concept programme division



Vertical Farm Water Tanks Cultrivation Lab Oxygen Storage CO2 Storage

Waste & Energy

Organic waste Processing Wastewater Treatment Sludge Treatment Biofuel Processing / Storage Generator Room

Public

Atrium Myco Market Waterfront Restaurant / Cafe Exhibition Auditorium Myco Park Classroom / Workshops

Laboratories

Mycology Research Lab Manufacturing / Fabrication Mycofiltration Lab Mycoremediation Lab

Logistics

Product Storage Loading Bay

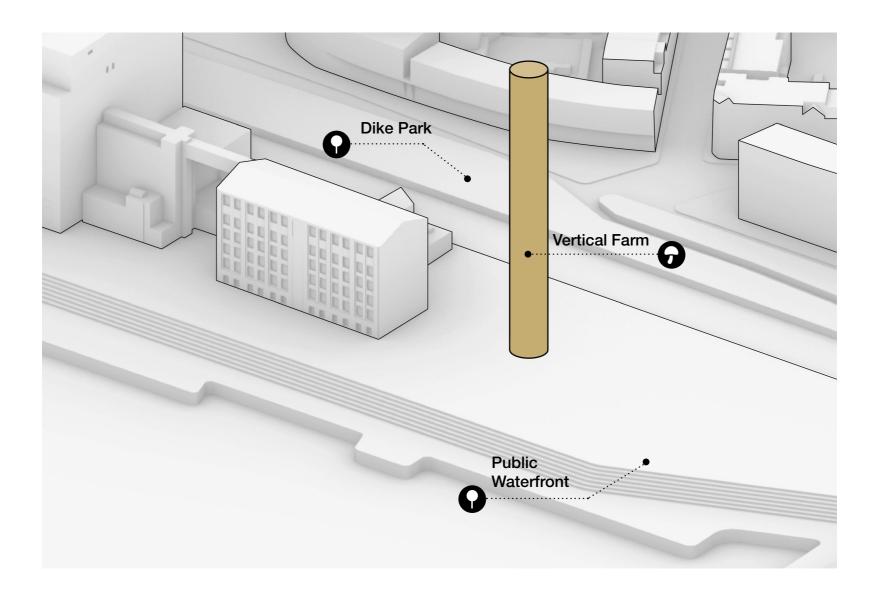
Support

Offices WC Concept programme division

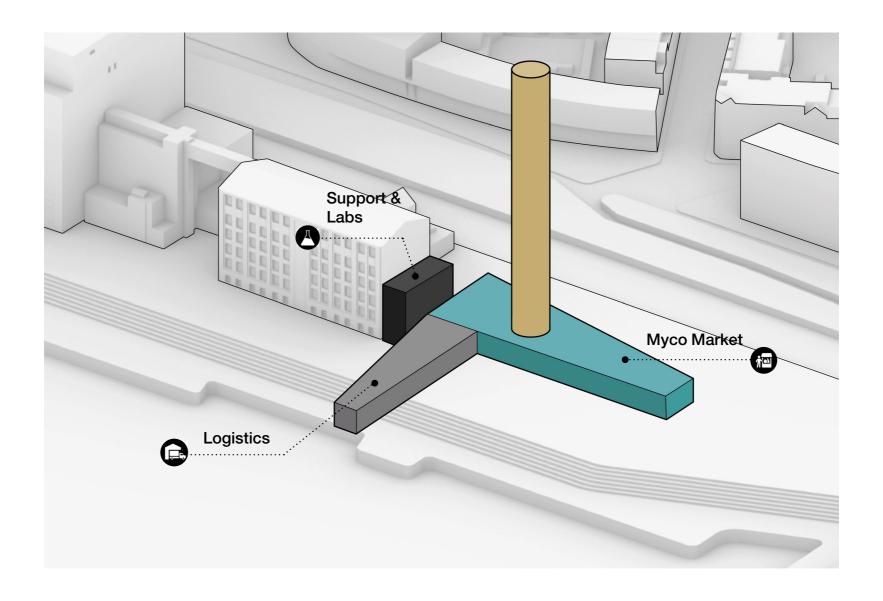
3,600 m2	15% Circulation
2,400 m2	10% Support
1,200 m2	5% Logistics
3,600 m2	15% Laboratories
2,400 m2	10% Agriculture
6,000 m2	25% Waste & Energy
4,800 m2	20% Public

	Area	Height
Offices	800 m2	4 m
Data Centre	600 m2	4 m
Apartment	800 m2	4 m
WC	200 m2	4 m
Product Storage	200 m2	4 m
Loading Bay	1,000 m2	8 m
Mycology Research Lab	1,000 m2	4 m
Manufacturing / Fabrication	1,400 m2	8 m
Mycoremediation Research Lab	1,200 m2	4 m
Vertical Farm	1,200 m2	60 m
Water Tanks	200 m2	8 m
Cultivation Lab	600 m2	4 m
Oxygen Storage	200 m2	4 m
CO2 Storage	200 m2	4 m
E-waste Processing Organic waste Processing Wastewater Treatment Sludge Treatment Biofuel Processing / Storage Generator Room Mycofiltration Tank Mycoremediation Tank	800 m2 1,100 m2 1,800 m2 300 m2 800 m2 500 m2 200 m2 500 m2	8 m 8 m 12 m 6 m 12 m 6 m 8 m 6 m
Atrium Myco Market Waterfront Restaurant / Cafe Exhibition Auditorium Myco Park Classroom / Workshops	400 m2 1,000 m2 1,000 m2 400 m2 400 m2 600 m2 400 m2	24 m 6 m N/A 4 m 6 m 8 m 6 m 4 m

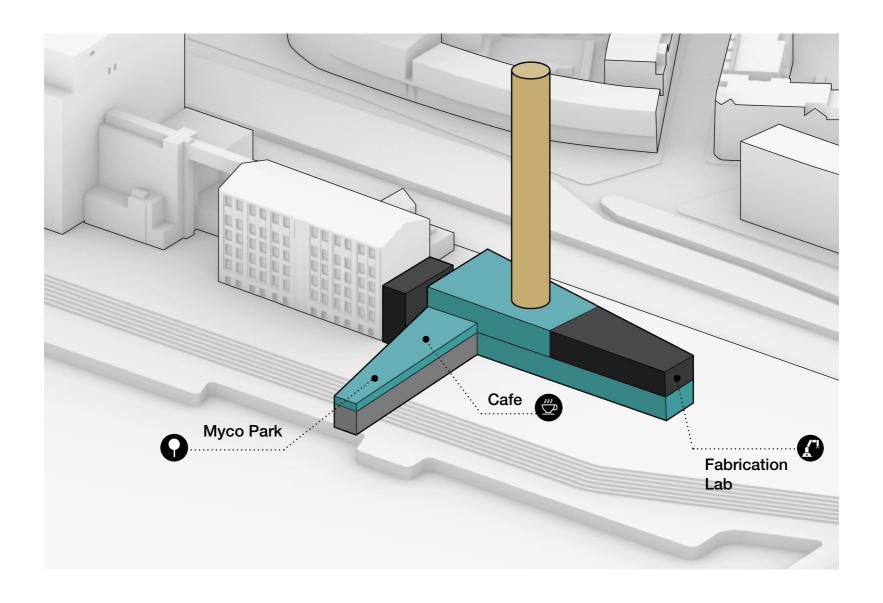
GFA = 24,000 m2 footprint = 6,000 m2



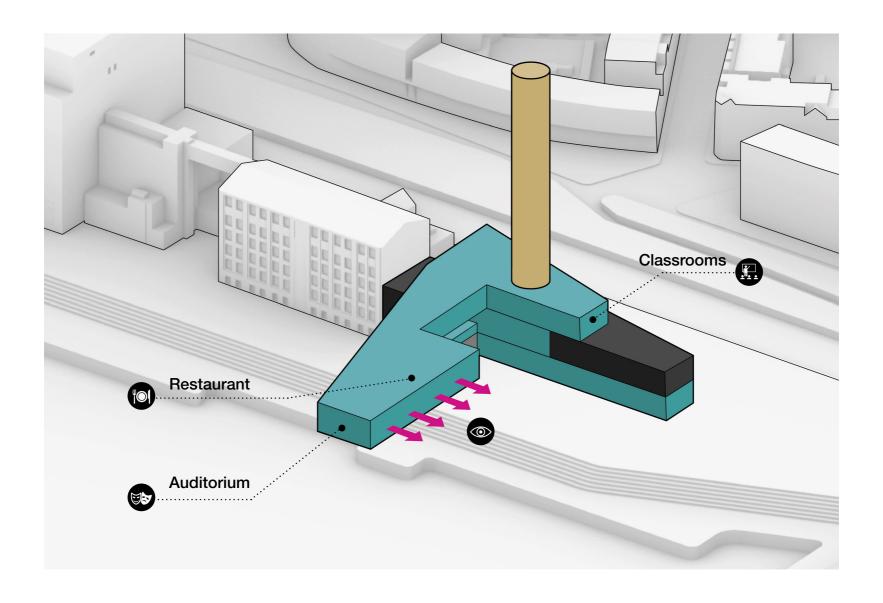
Vertical Mushroom Farm



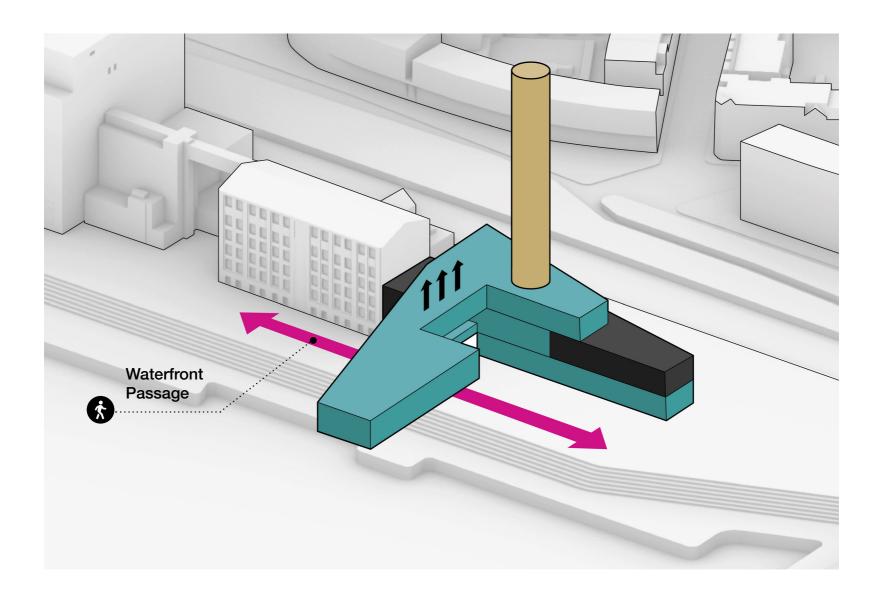
Waterfront Connection



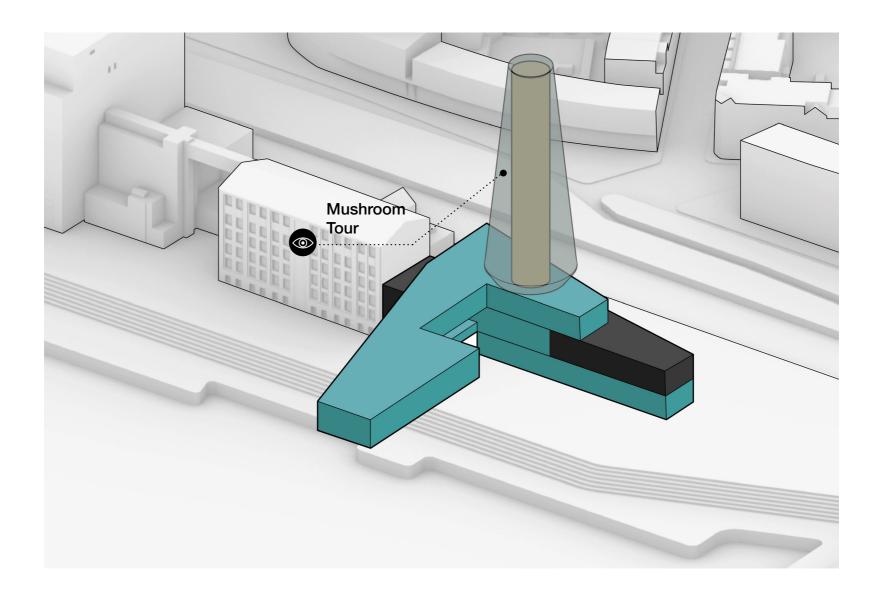
Myco Park & Fabrication



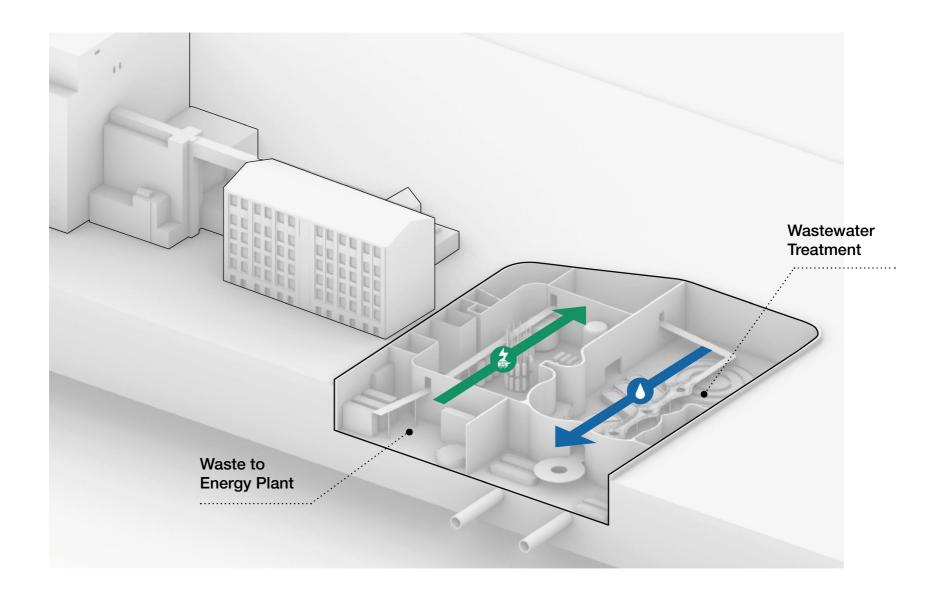
Top Floor Public Programmes



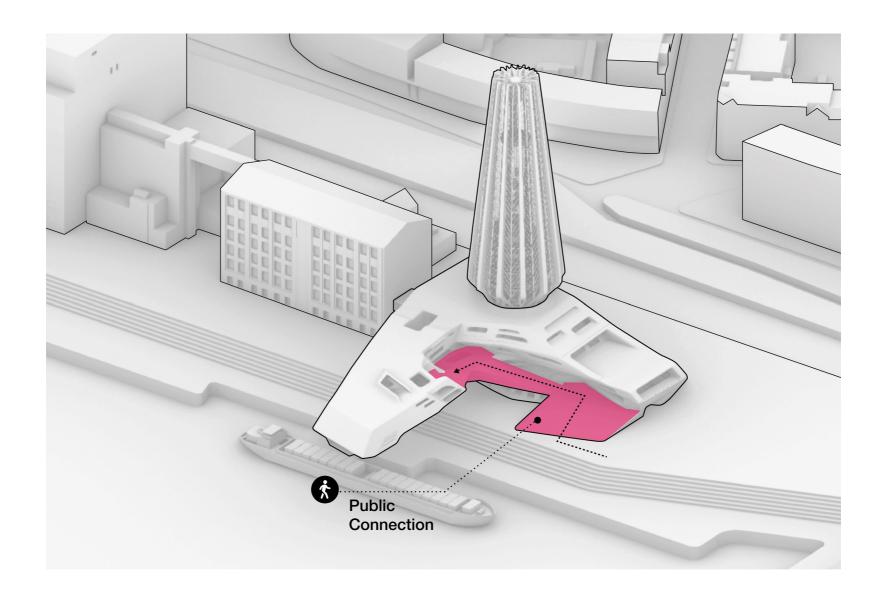
Lifted Waterfront Passge



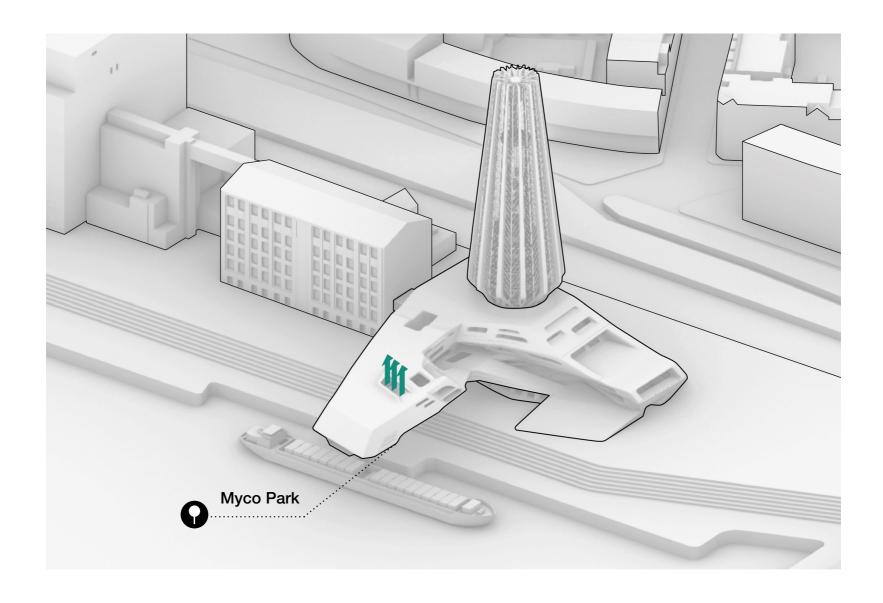
Vertical Farm Circulation



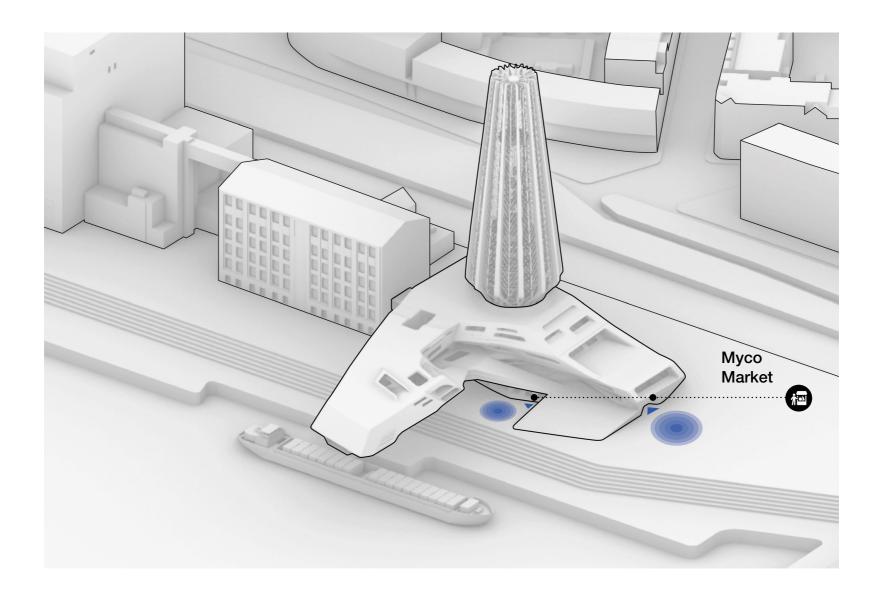
Underground Facilities



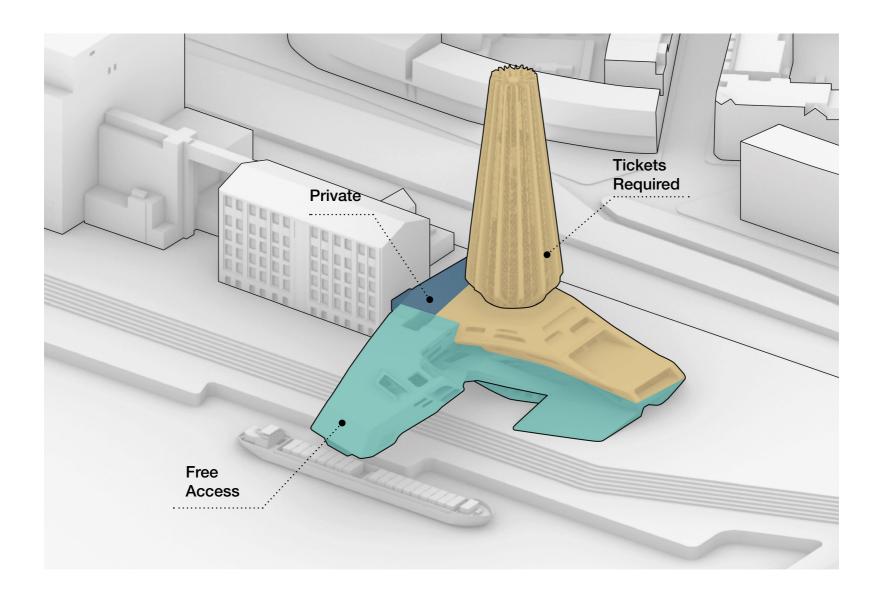
Outdoor Connection



Roof Void for Park



Market Entrances & Meeting Areas

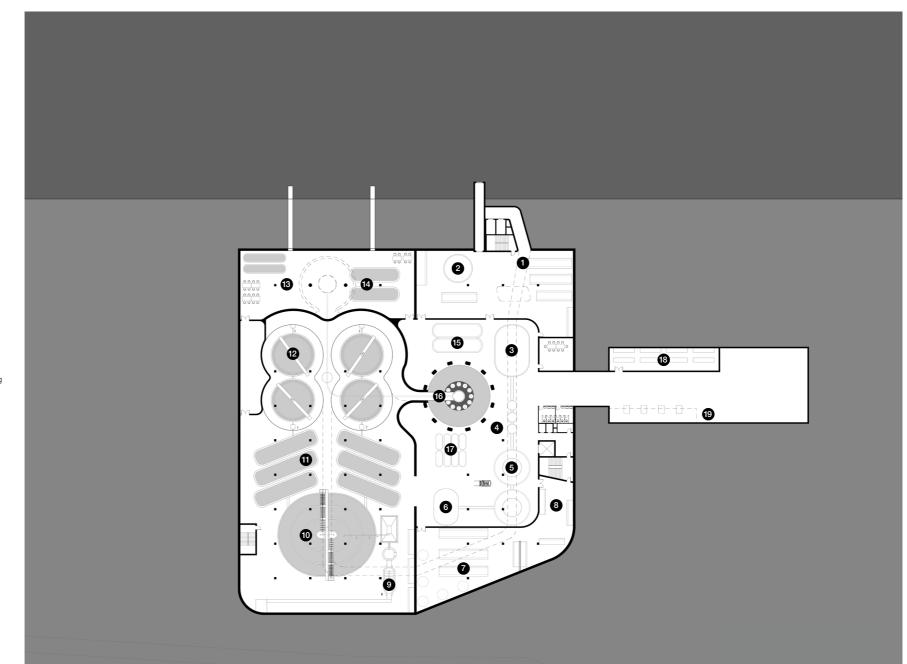


Public v Private

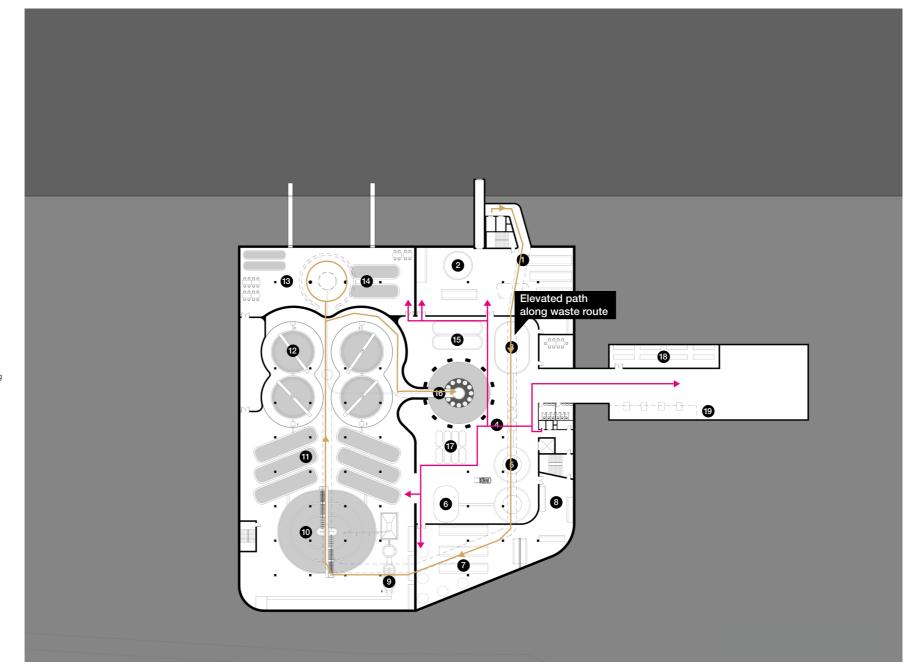
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- 1 tour starts
- 2 organic waste sorting
- 3 mixing tank
- 4 pasteurization
- 5 anaerobic digester
- 6 storage tank
- 7 generator
- 8 mechanical room
- 9 grit chamber
- 10 primary clarifier
- 11 aeration tank
- 12 secondary clarifier
- 13 mycofiltration
- 14 mycoremediation
- 15 sludge
- 16 tour ends
- 17 CO2/O2
- 18 storage
- 19 logistics



Free Access
Tickets Required

Private

1 tour starts

2 organic waste sorting

mixing tank

4 pasteurization

5 anaerobic digester

6 storage tank

7 generator

8 mechanical room

9 grit chamber

10 primary clarifier

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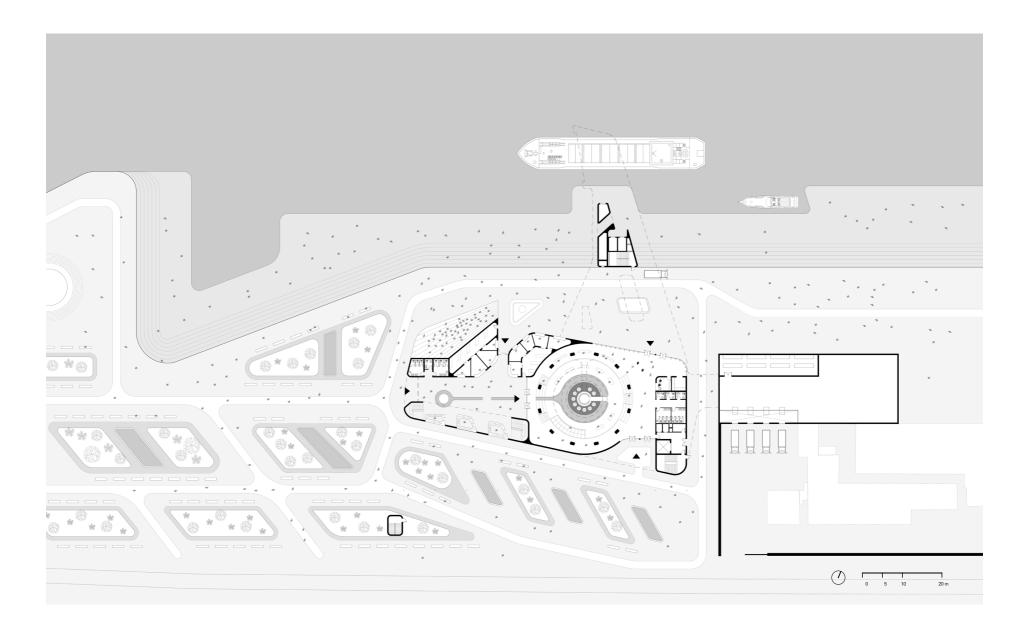
16 tour ends

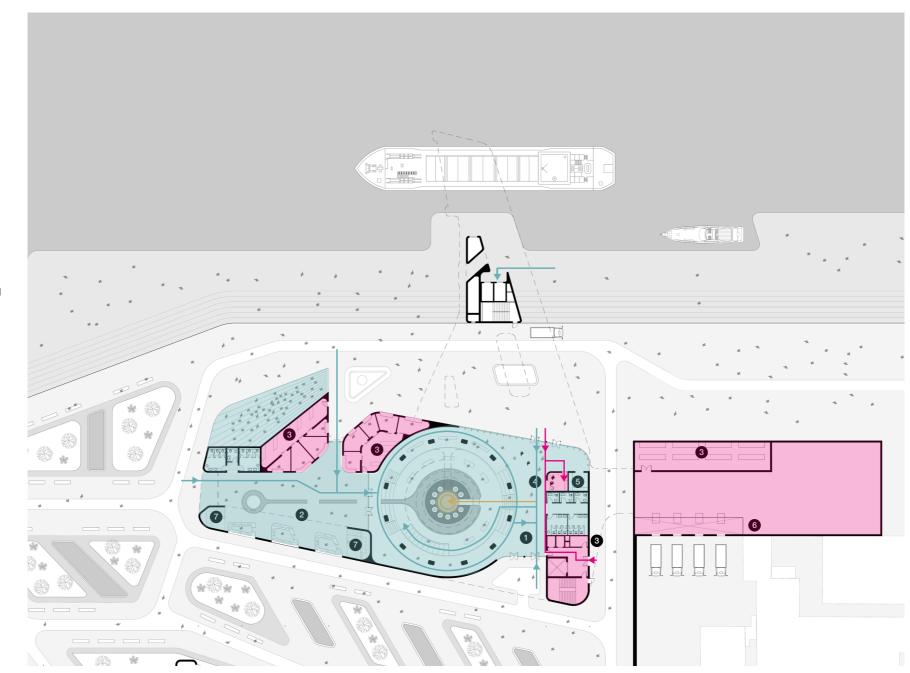
17 CO2/O2

18 storage

19 logistics

Implementation ground floor





Free Access

Tickets Required

Private

1 lobby

2 myco market

3 storage

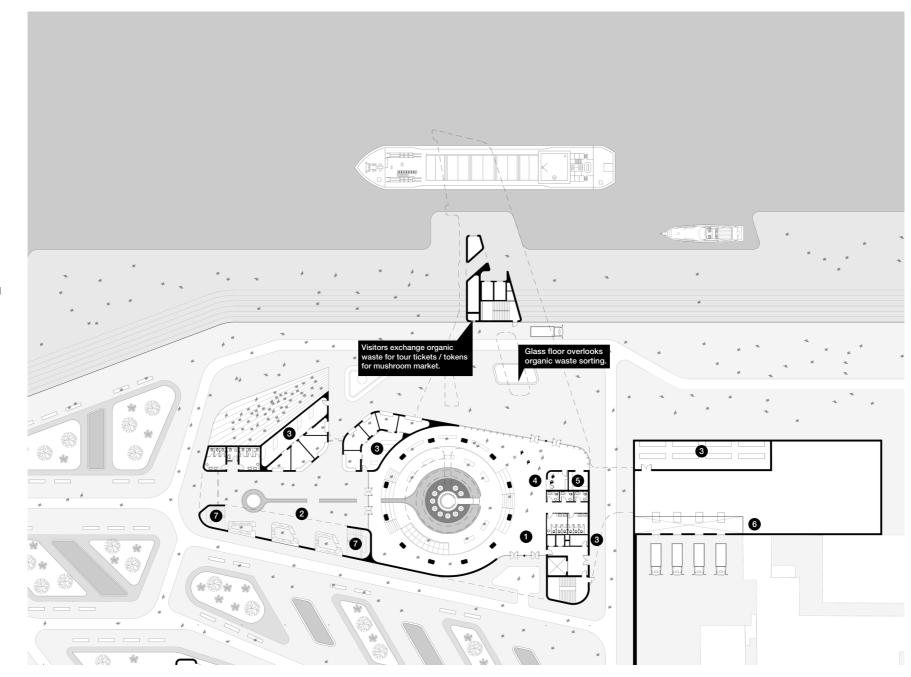
4 ticket office

5 cloack room

6 logistics

7 to seating area

20 m



Free Access

Tickets Required

Private

1 lobby

2 myco market

3 storage

4 ticket office

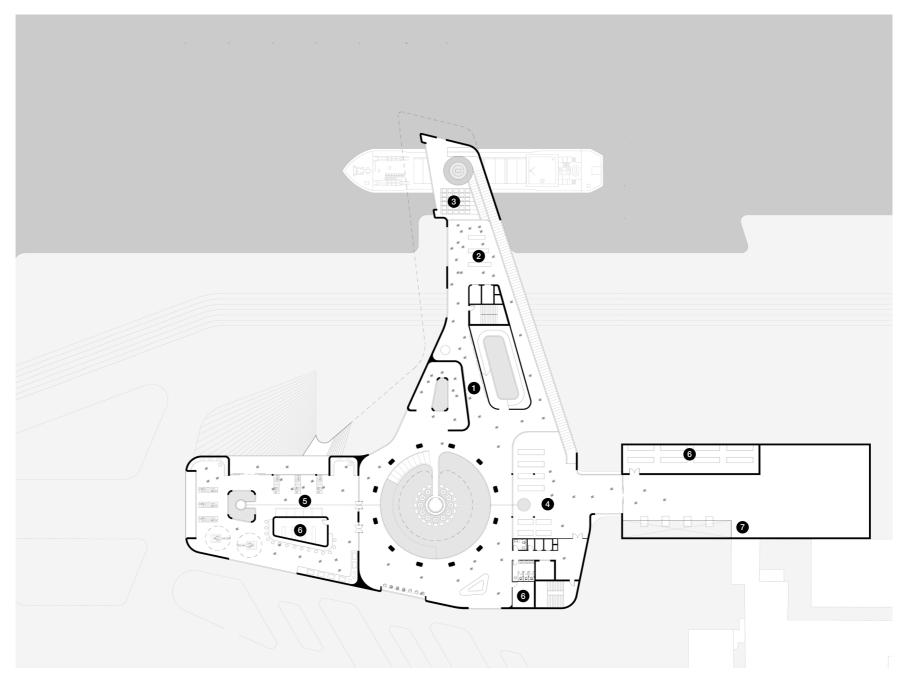
5 cloack room

6 logistics

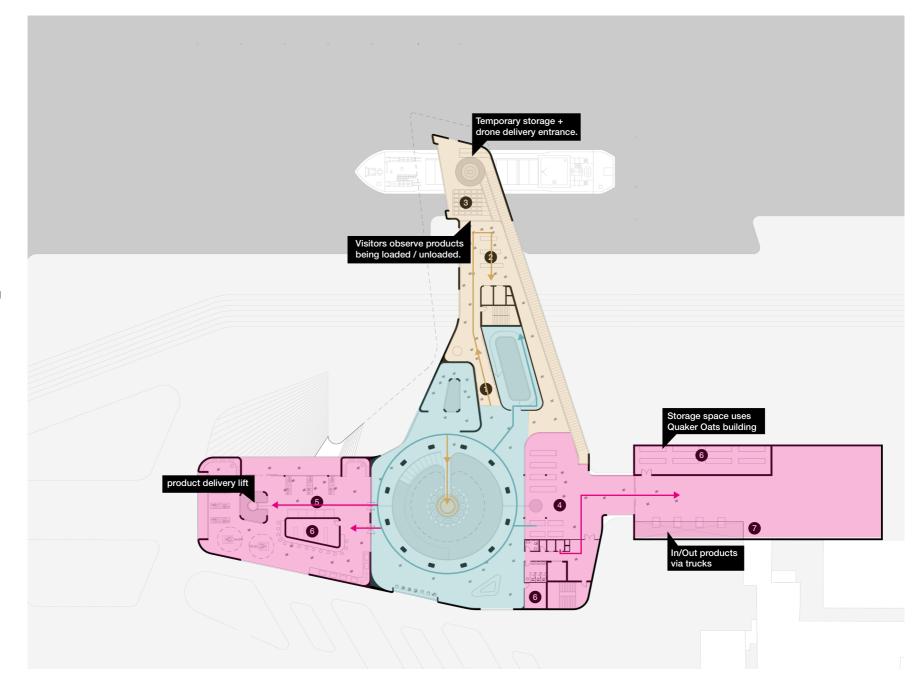
7 to seating area

20 m

Implementation 1st floor



- 1 exhibition
- 2 start of waste tour
- 3 logistics + storage
- 4 sorting
- 5 fabrication lab
- 6 storage
- 7 logistics



Free Access

Tickets Required

Private

1 exhibition

2 start of waste tour

3 logistics + storage

4 sorting

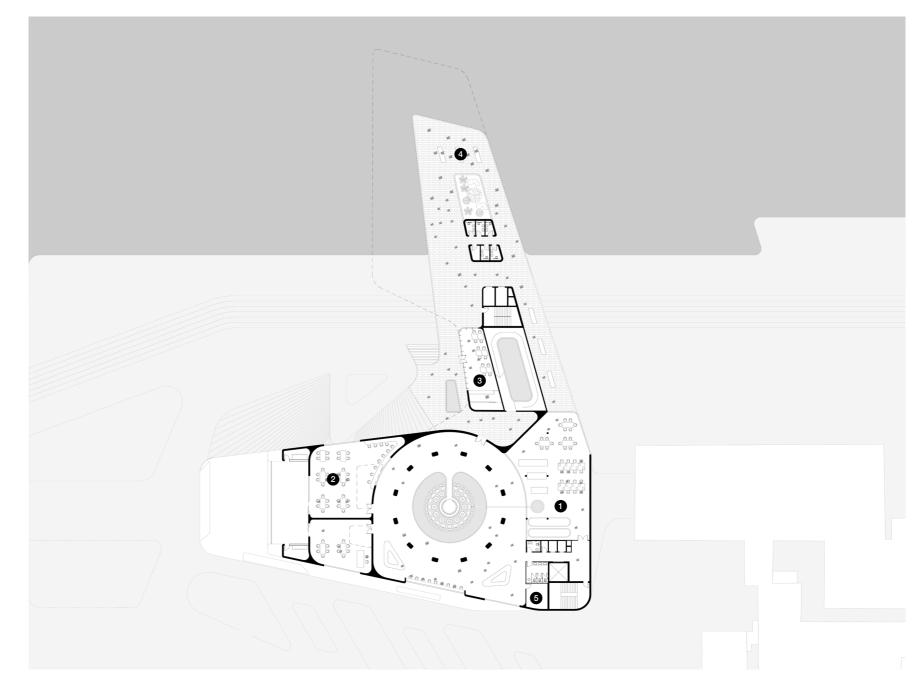
5 fabrication lab

6 storage

7 logistics

Implementation

2nd floor



1 cultivation lab

2 classroom

3 cafe

4 myco park

5 storage



Tickets Required

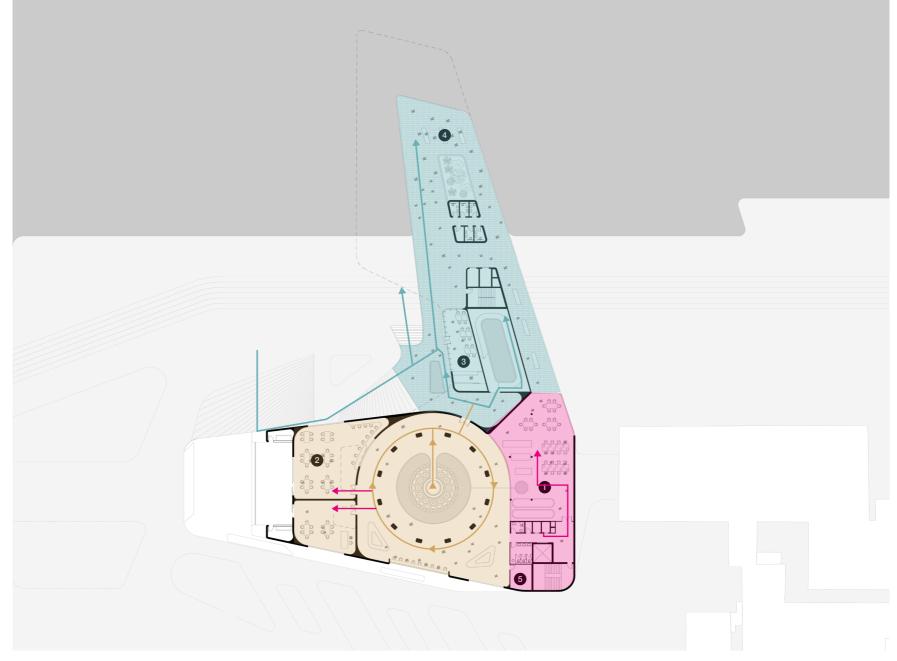
Private

cultivation lab
 classroom

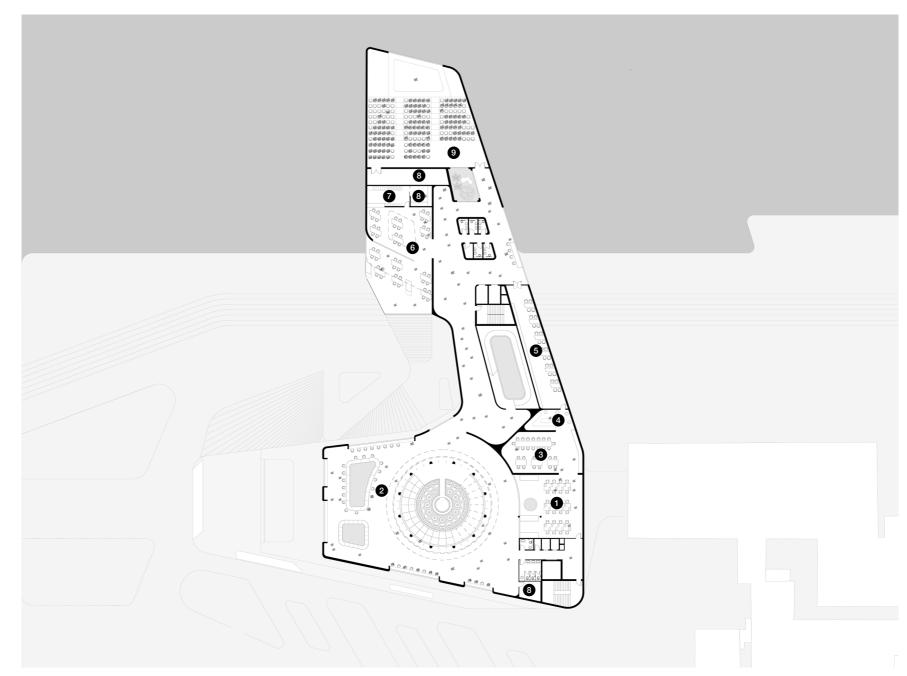
3 cafe

4 myco park

5 storage



Implementation 3rd floor



1 office

2 working space

3 staff canteen

4 living room

5 library

6 restaurant

7 kitchen

8 storage

9 auditorium



Tickets Required

Private

1 office

2 working space

3 staff canteen

4 living room

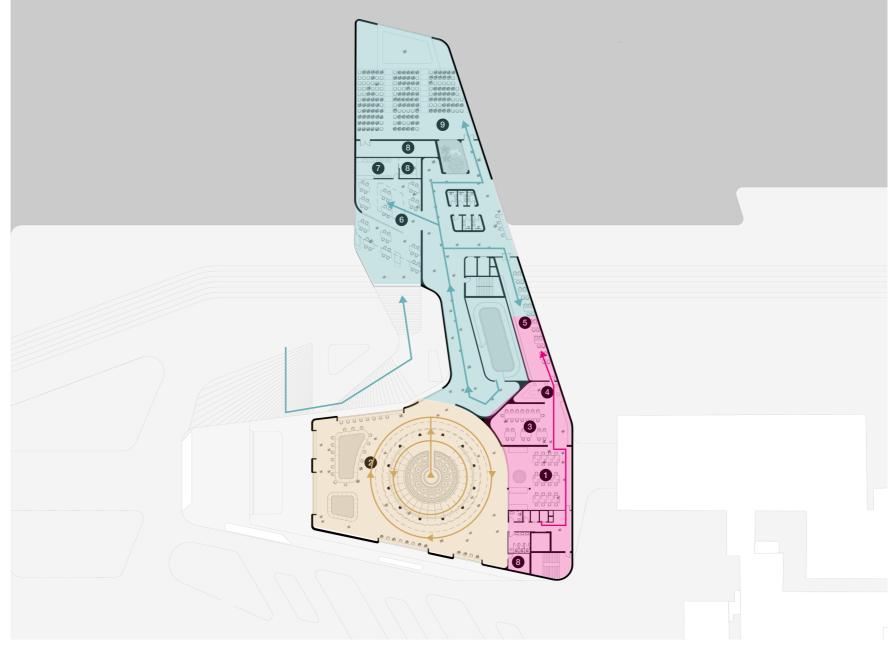
5 library

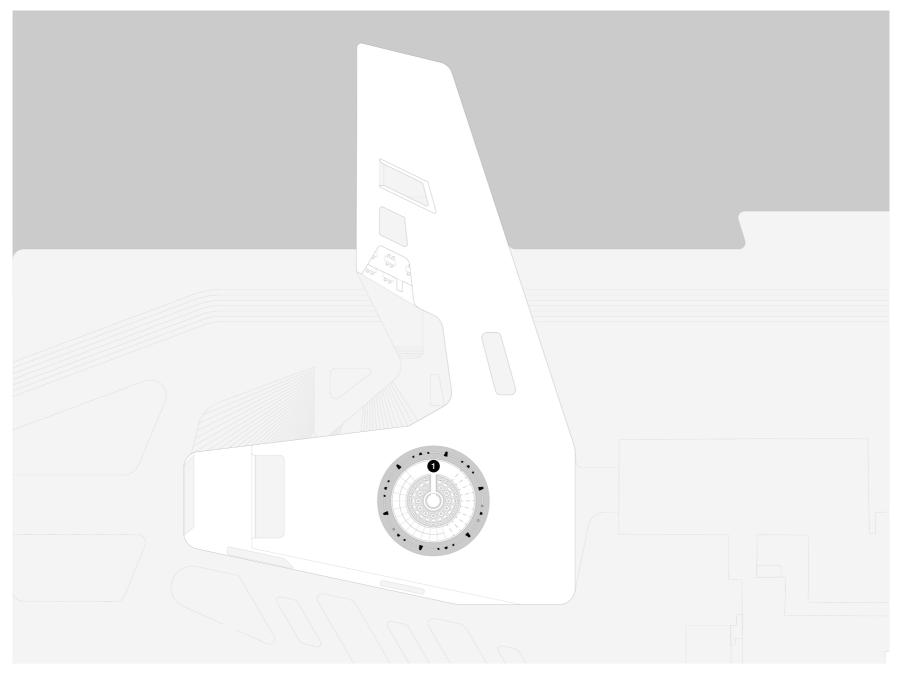
6 restaurant

7 kitchen

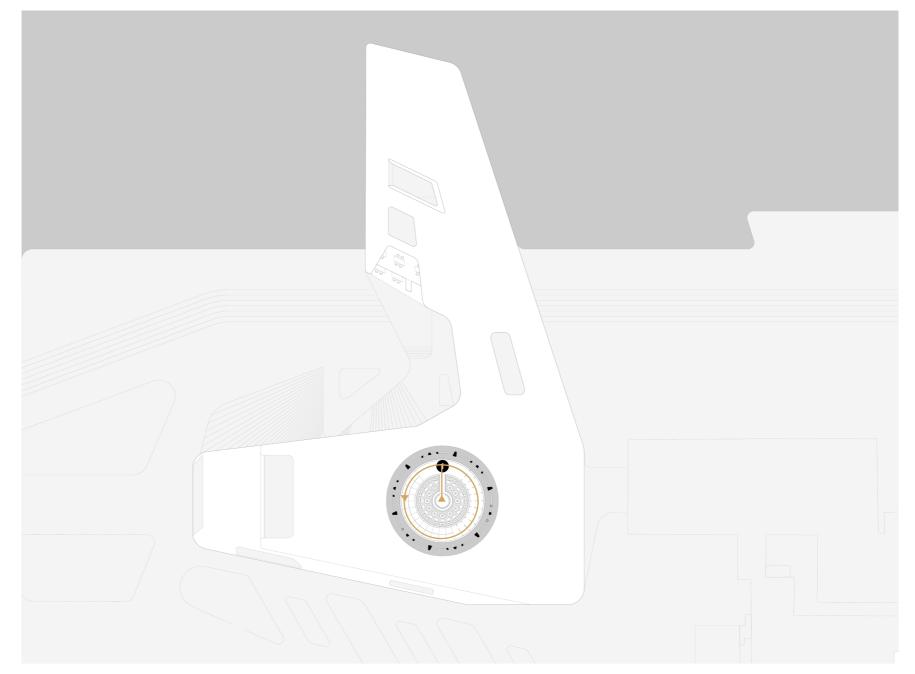
8 storage

9 auditorium





1 tower entrance



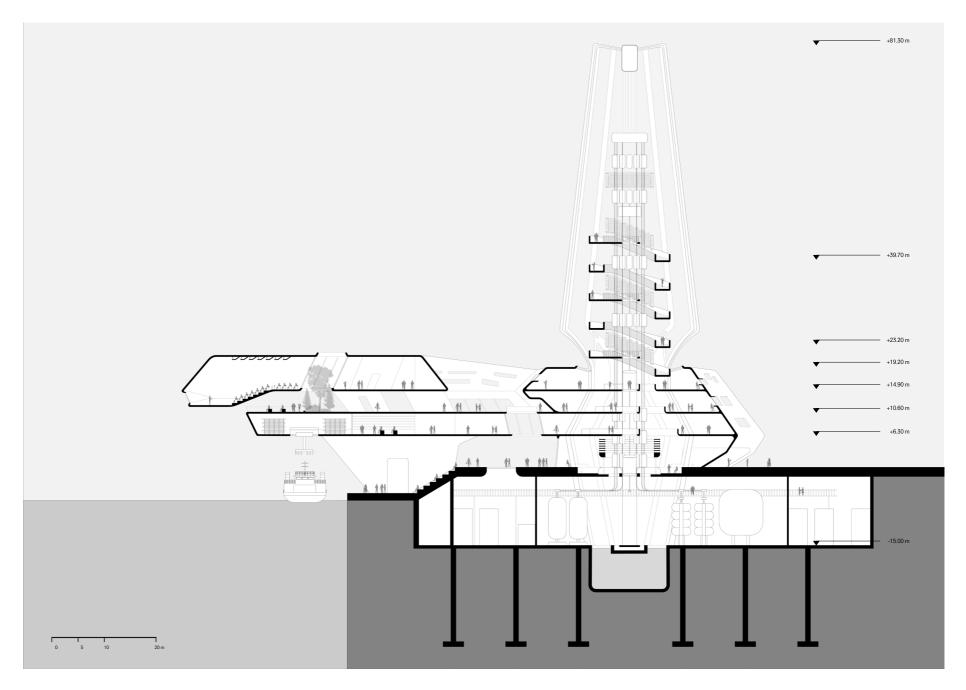
Free Access

Tickets Required

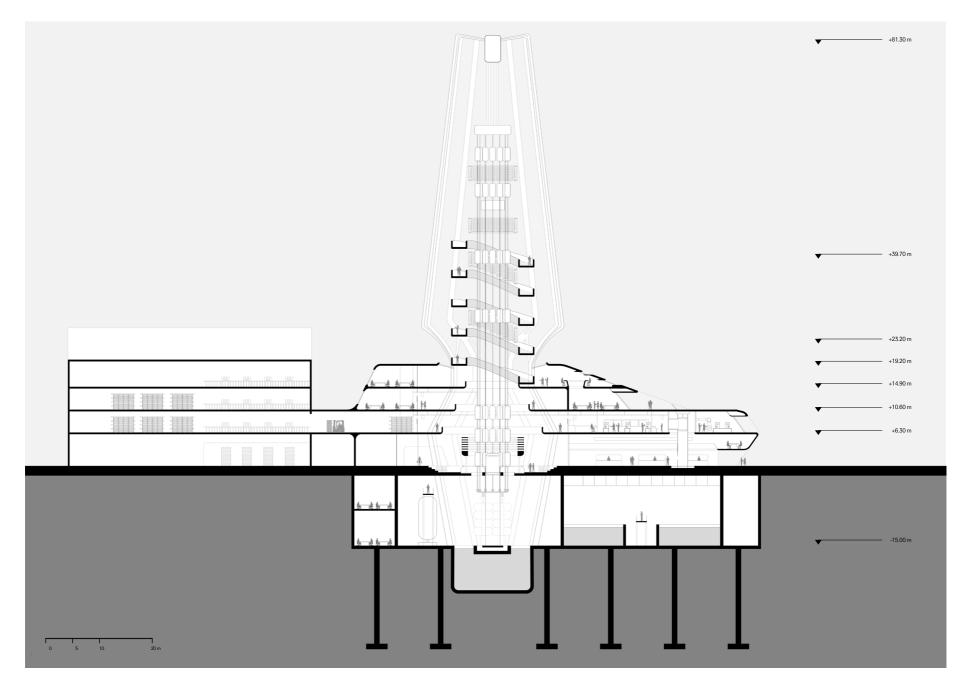
— Private

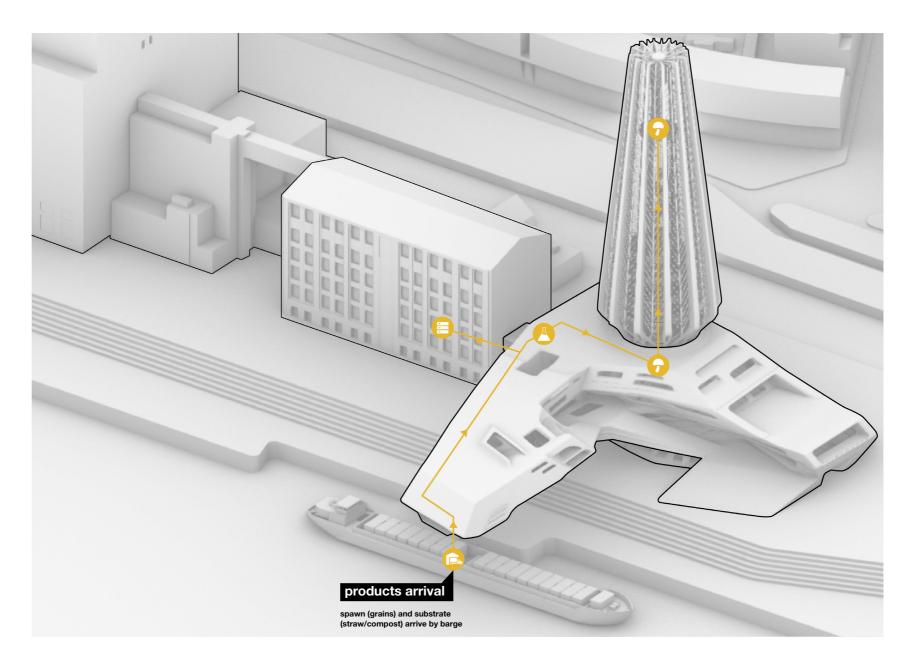
tower entrance

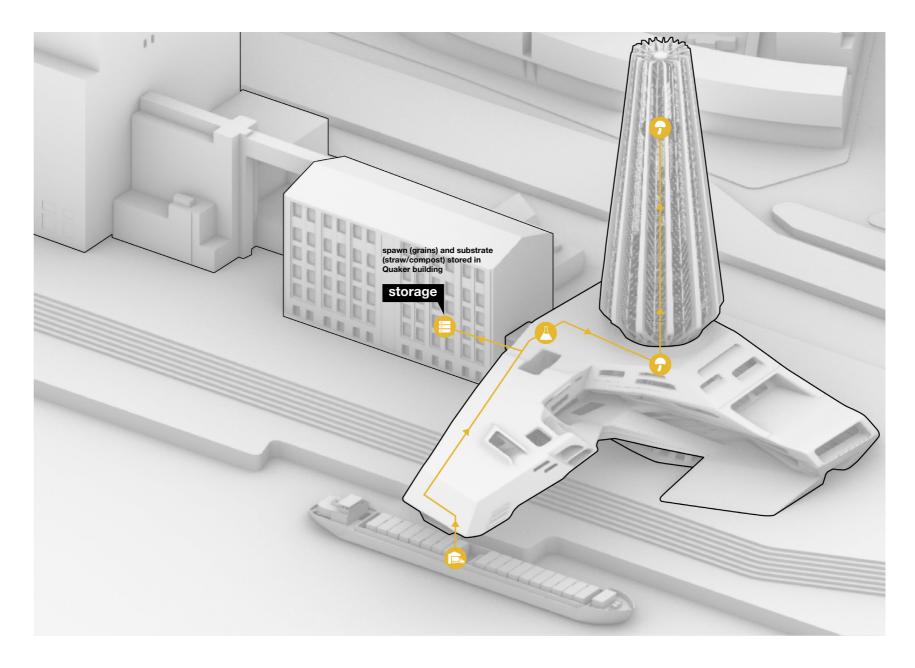
Implementation west section

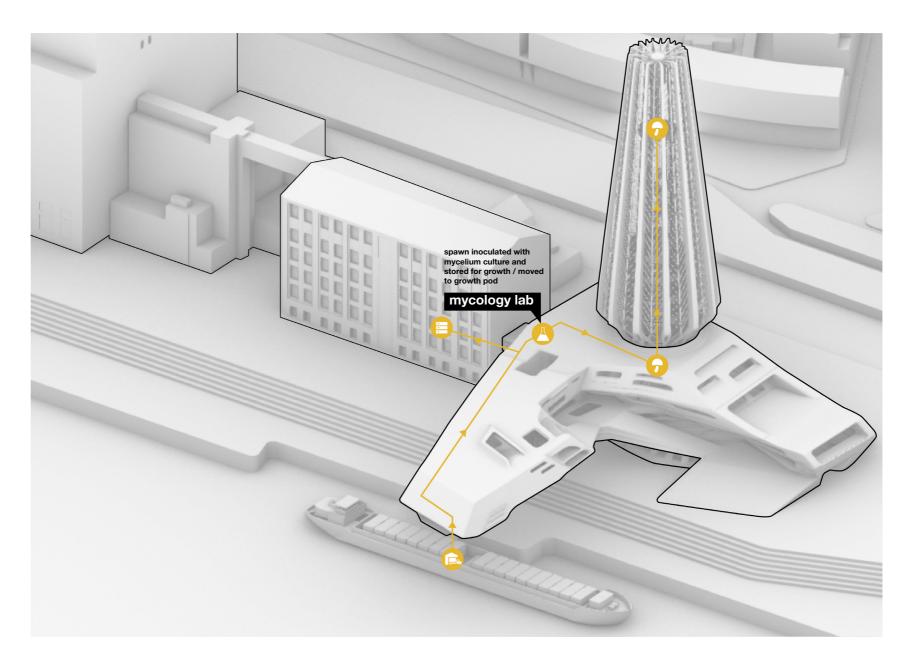


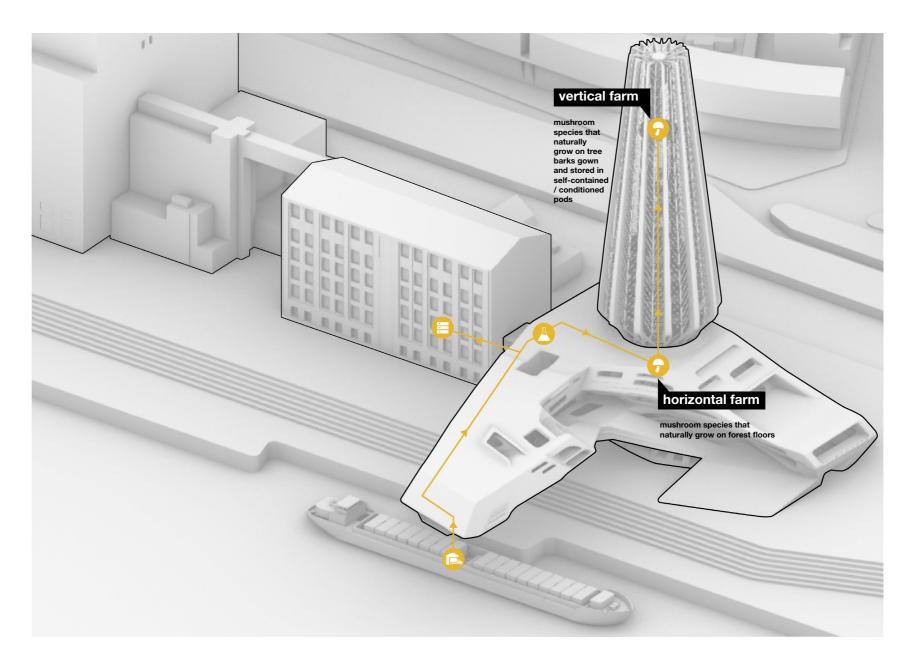
Implementation north section

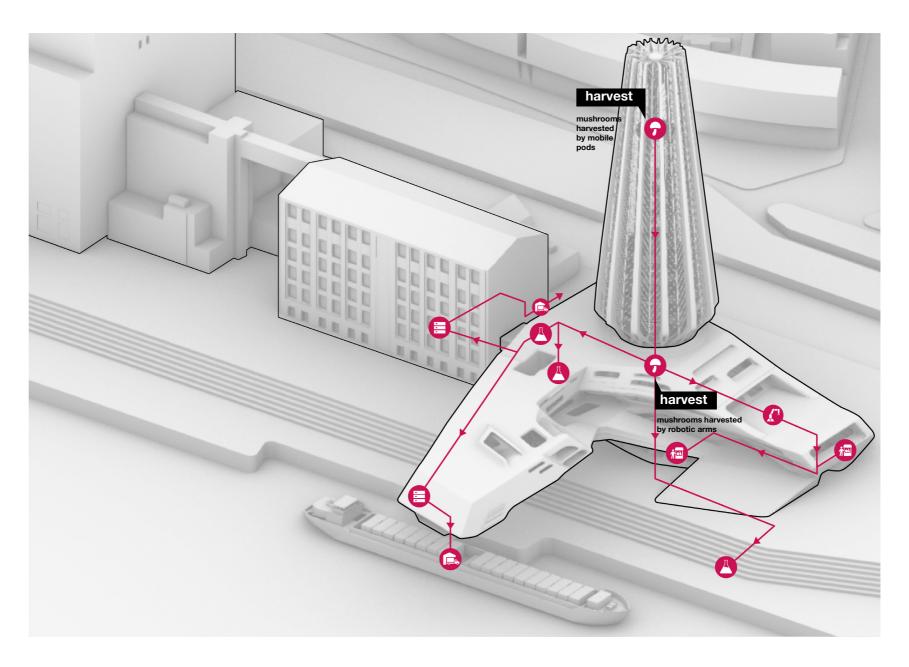


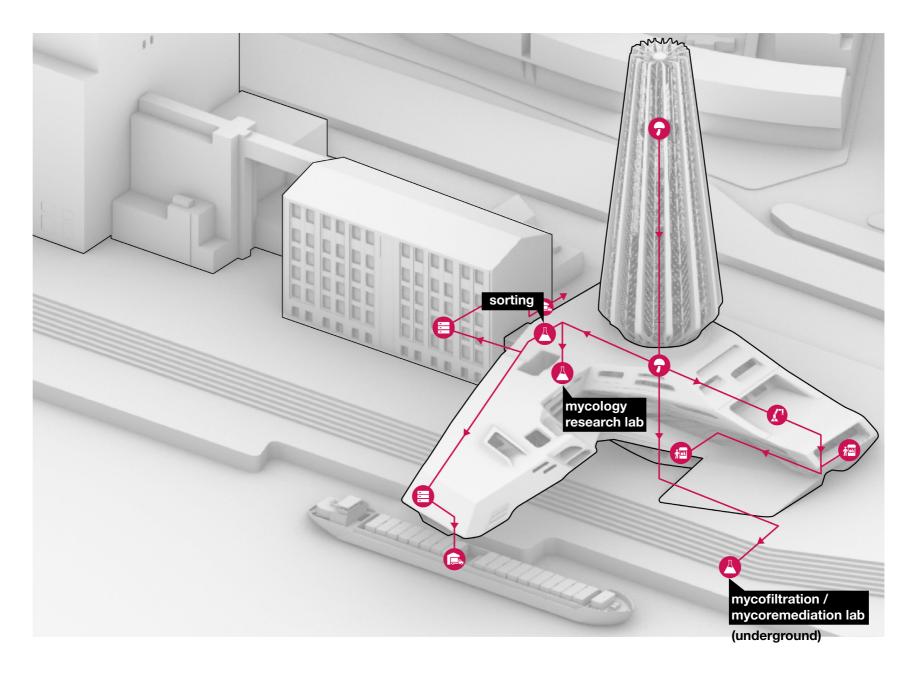


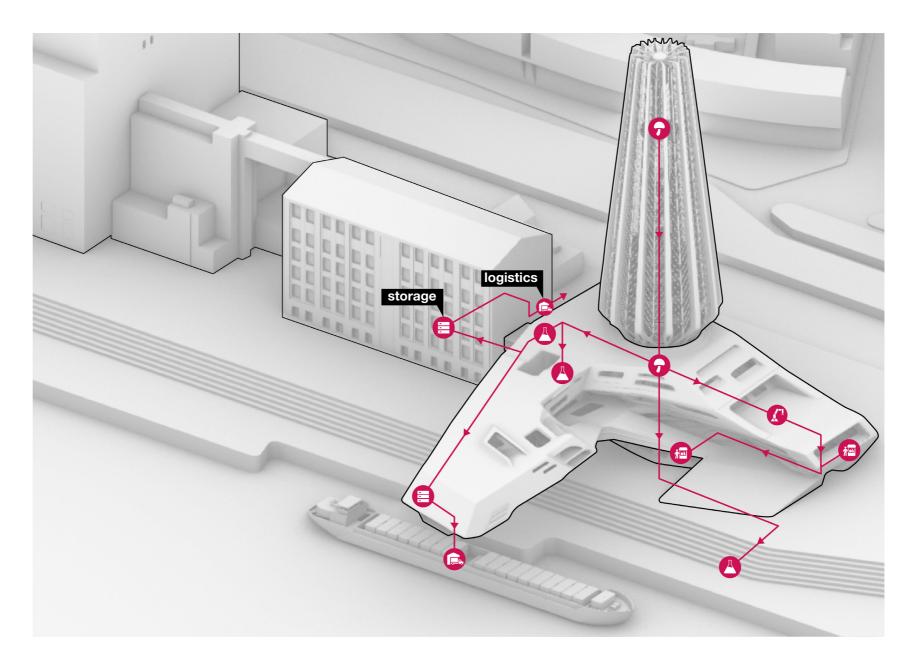


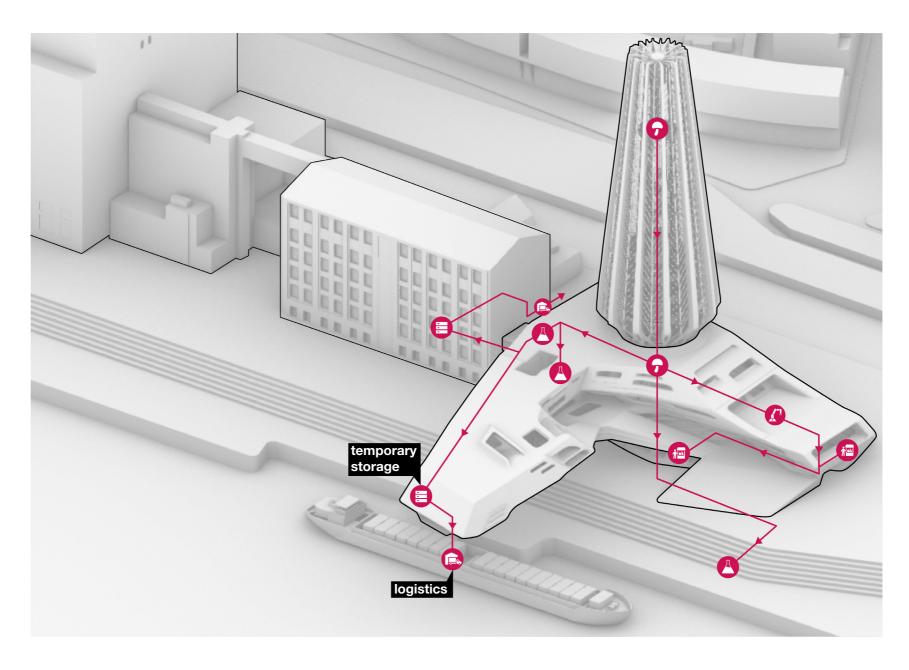


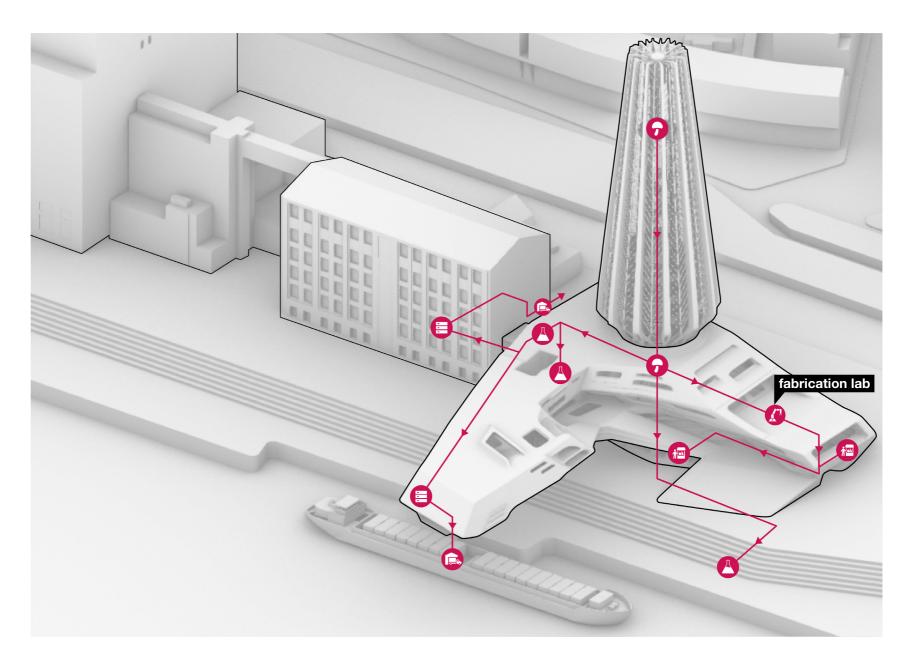


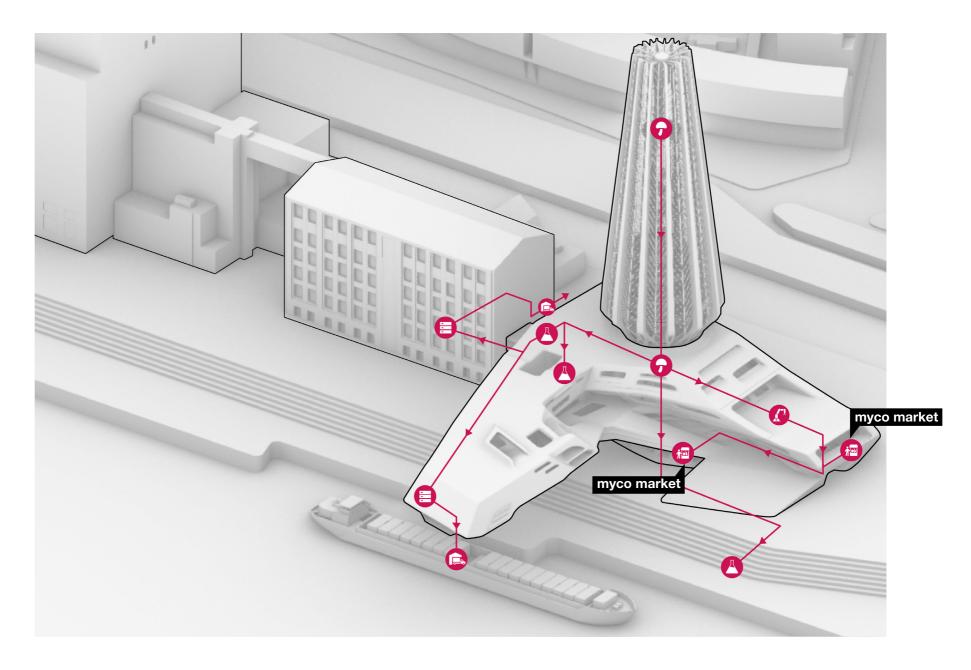


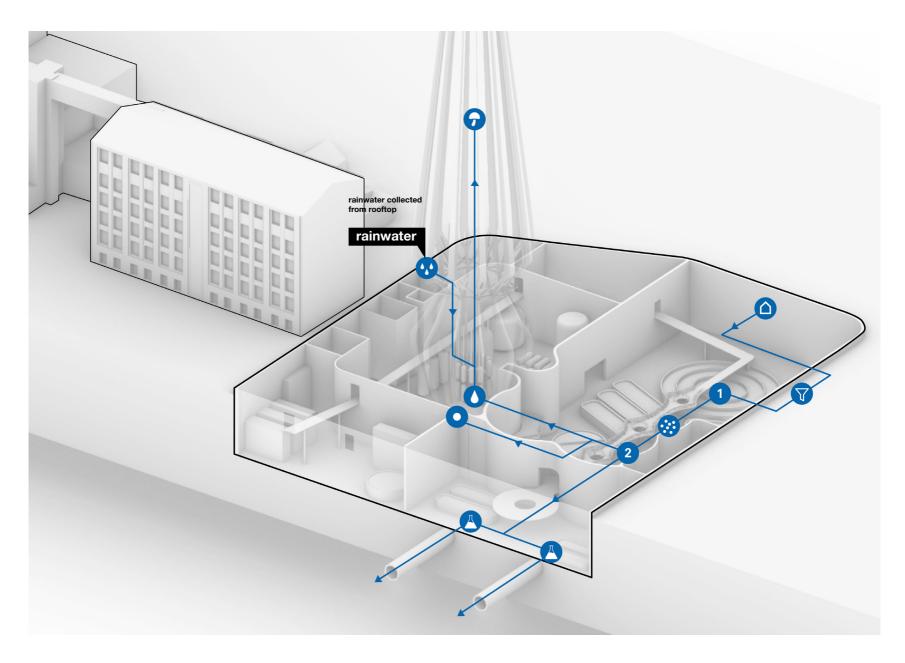


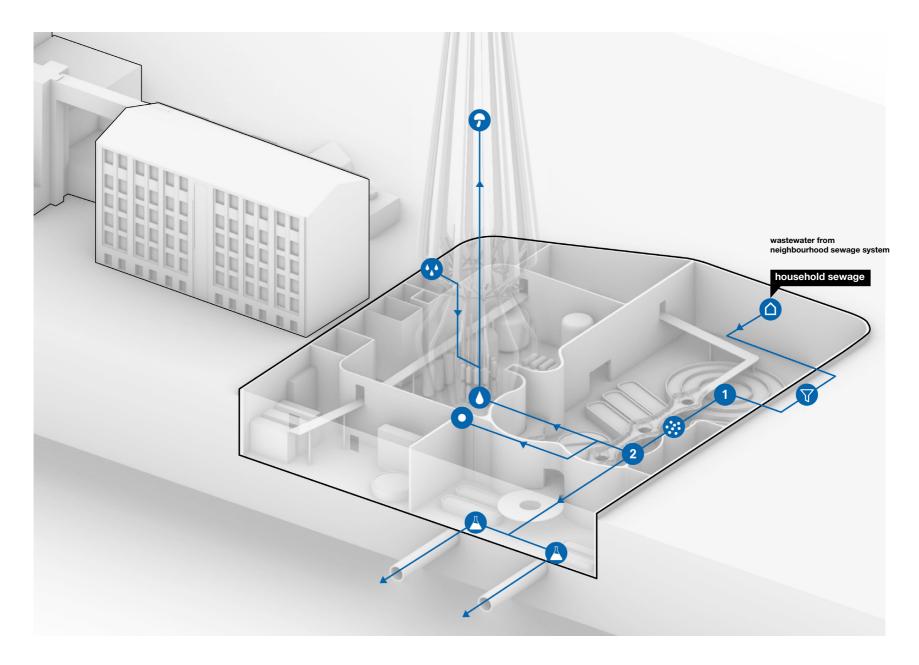


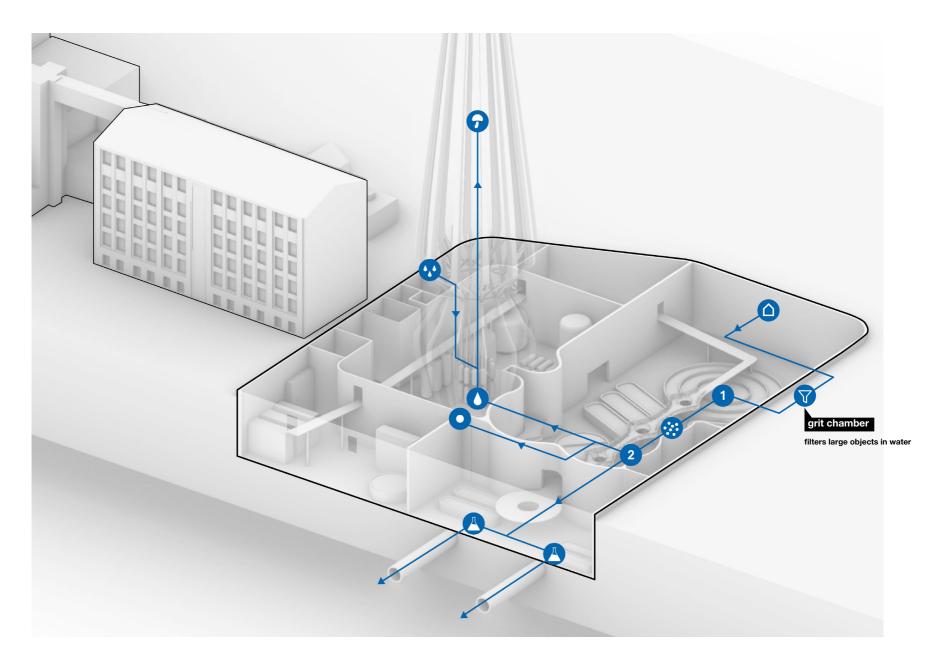


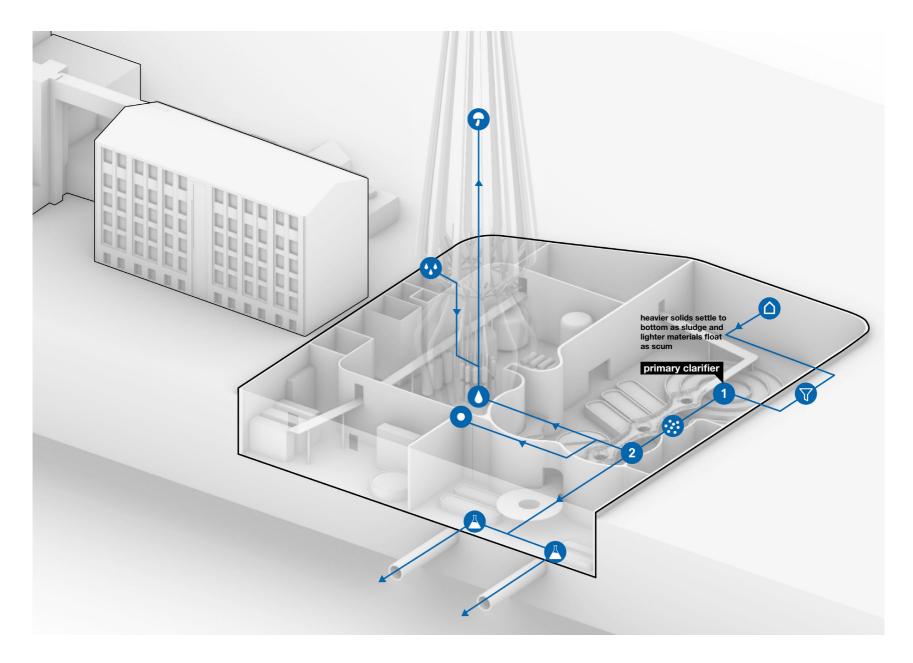


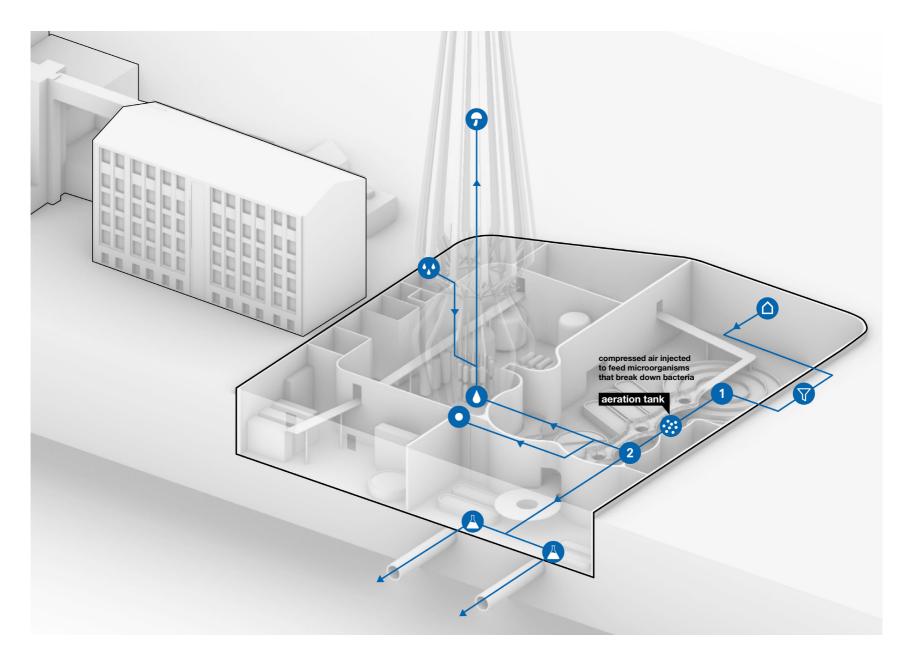


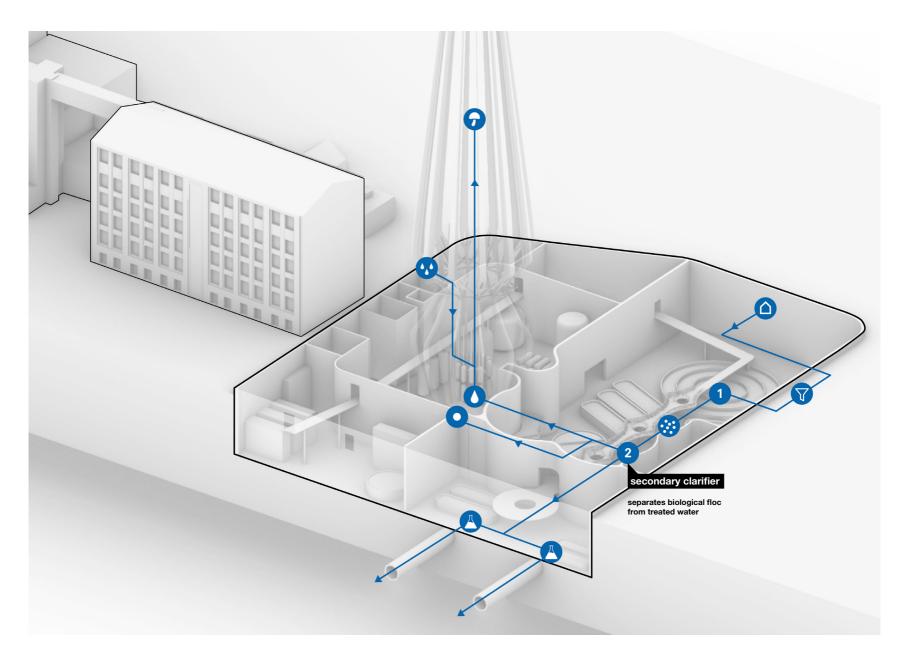


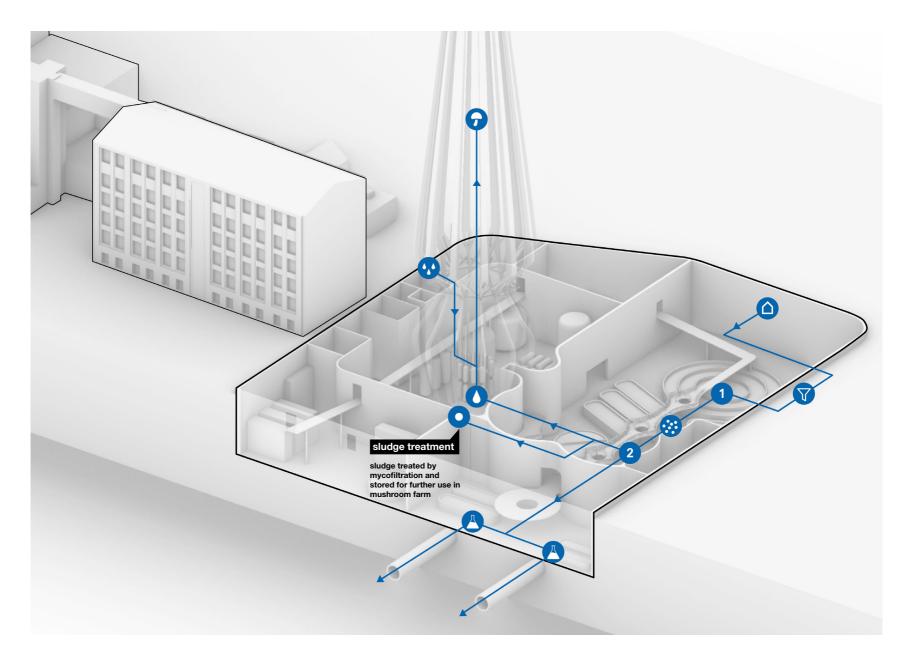


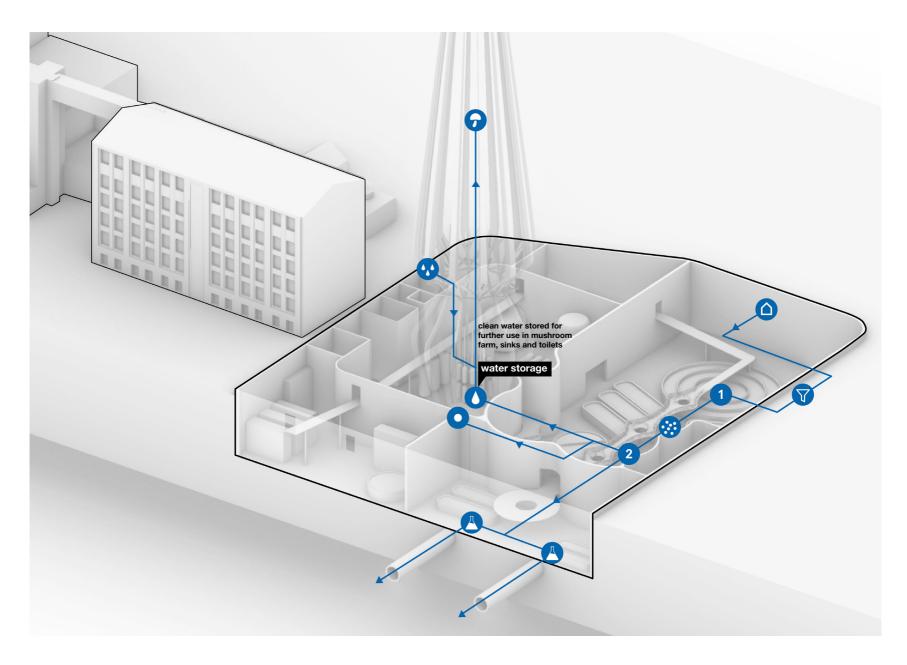


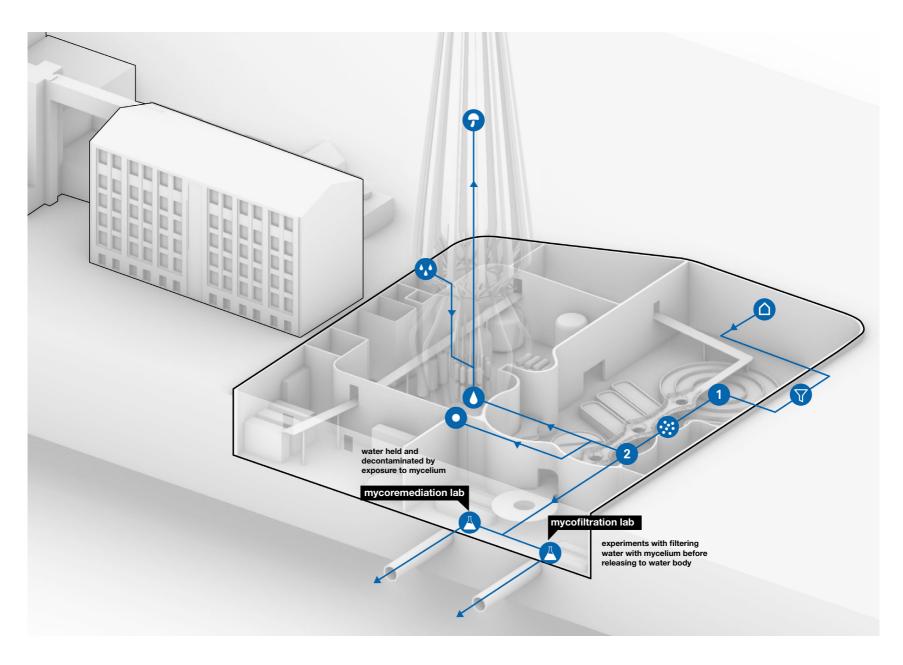


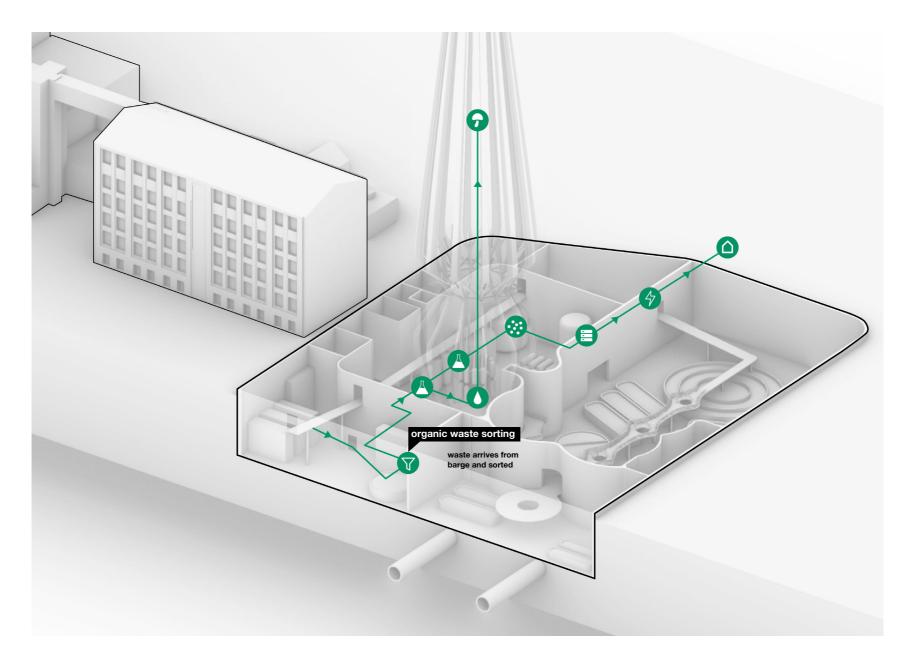


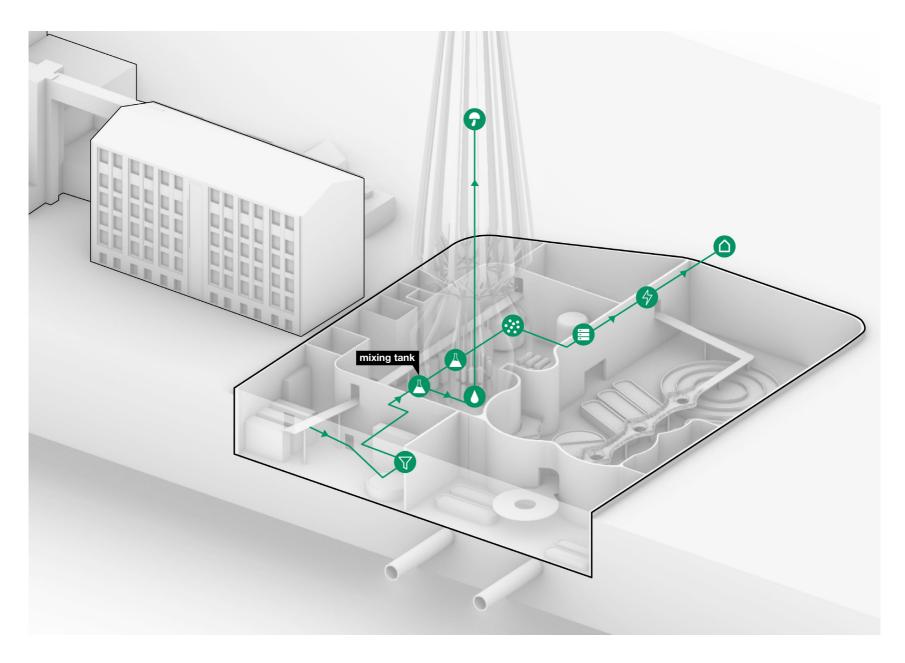


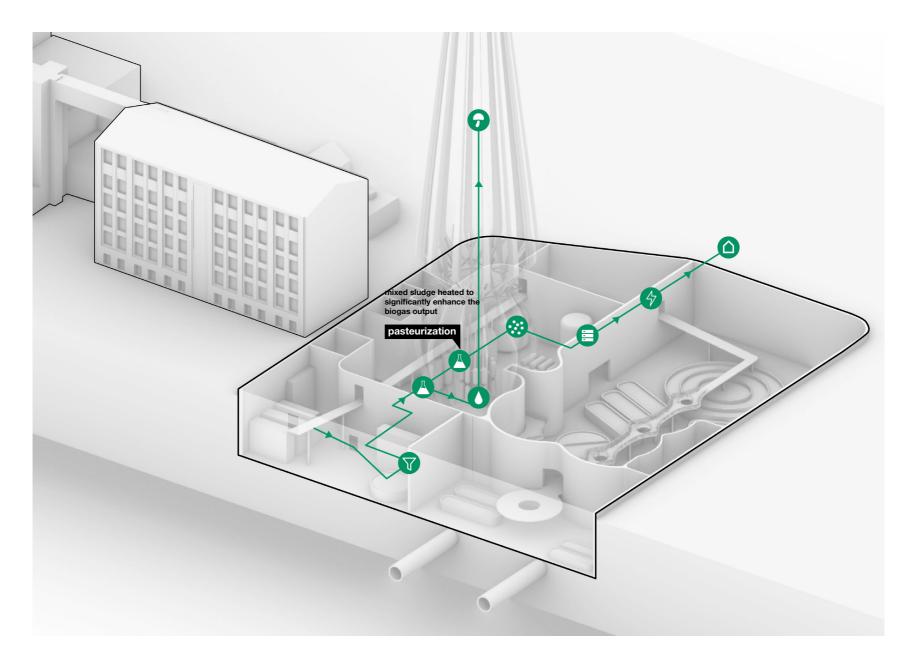


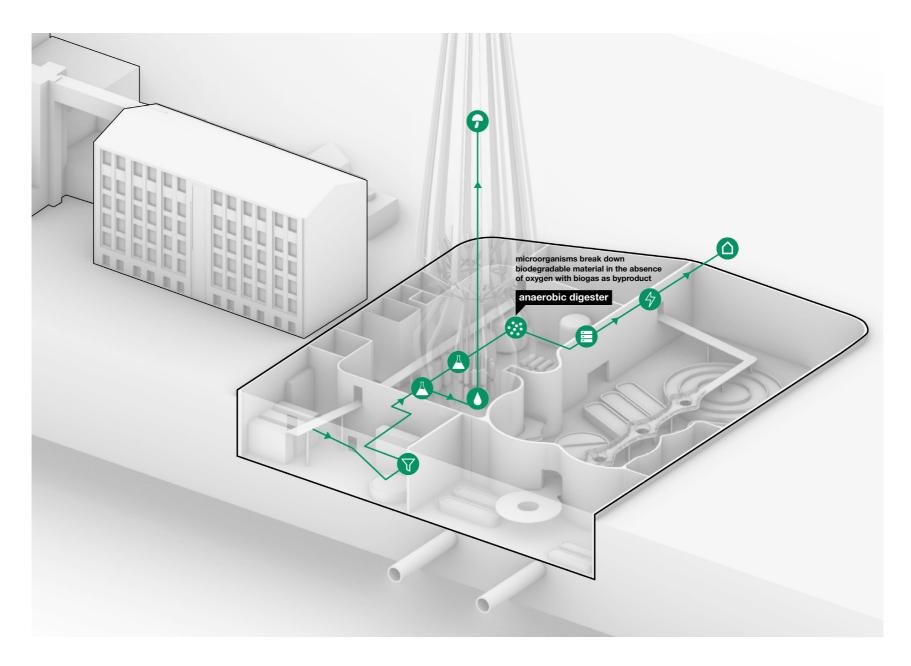


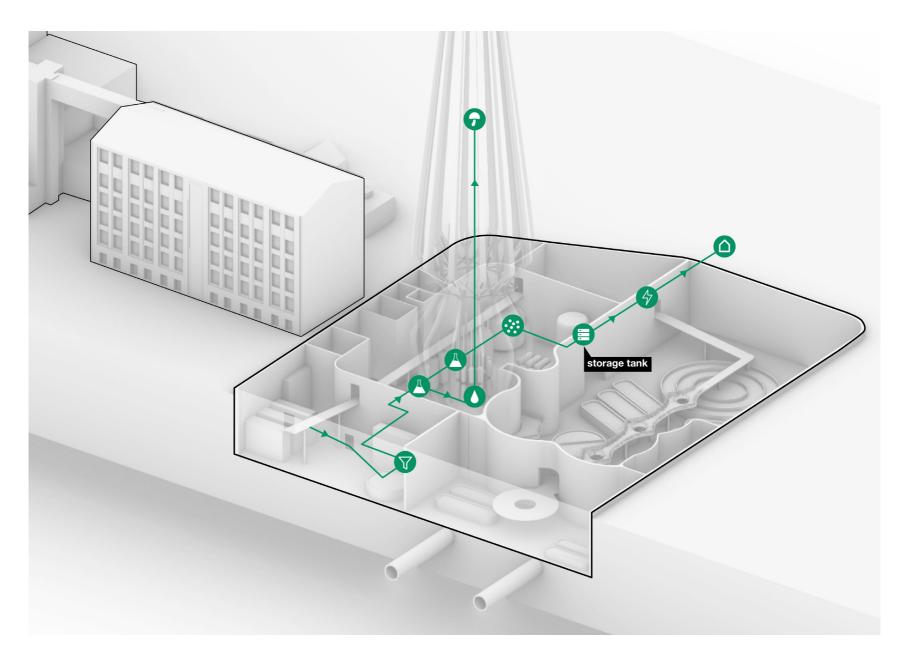


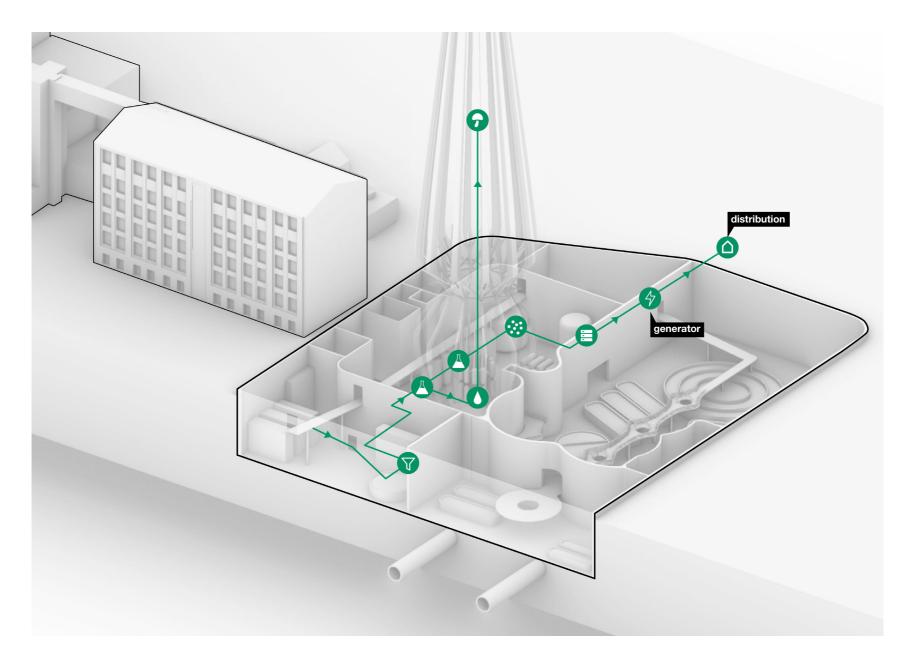




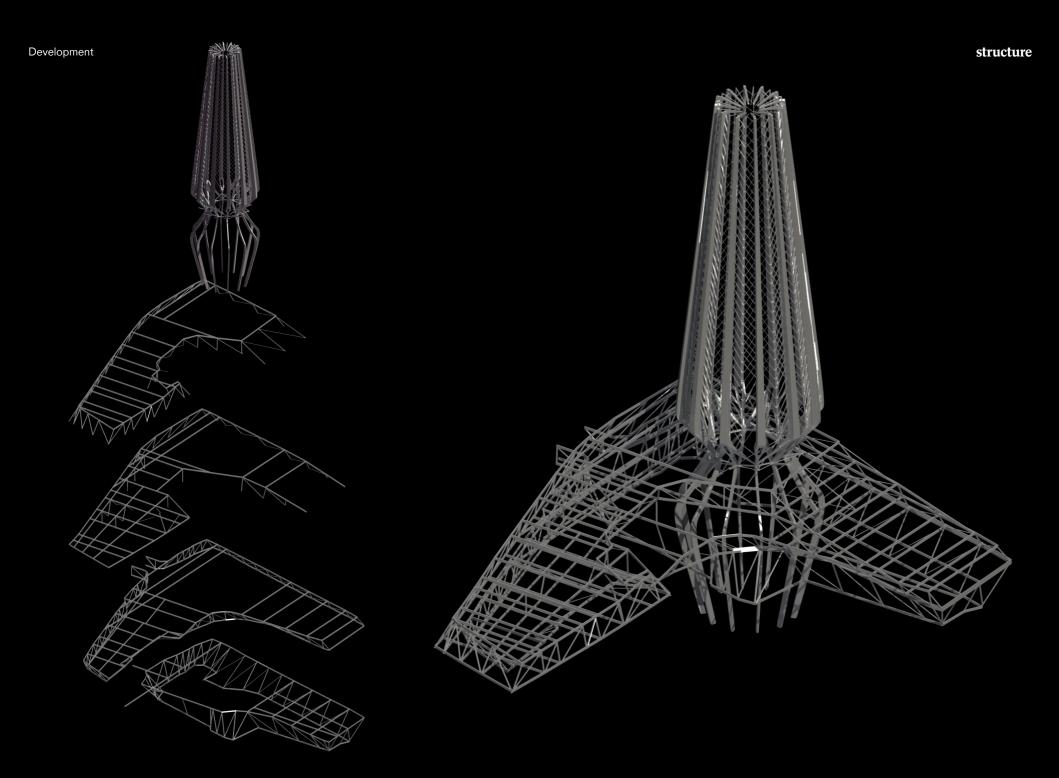




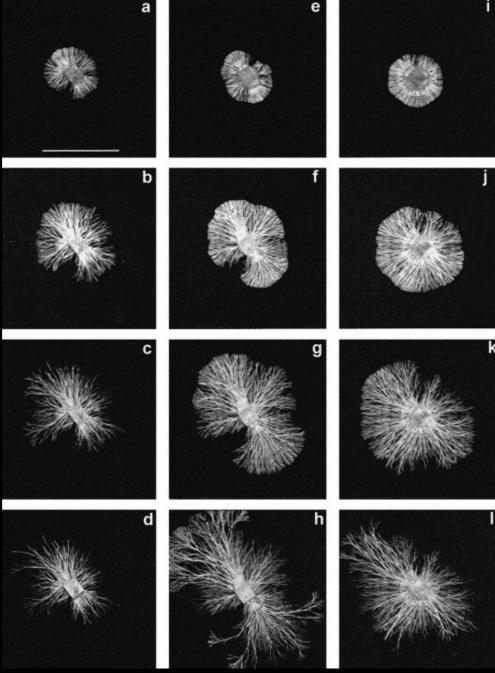




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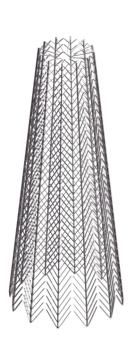


Development tower structure



Development tower structure







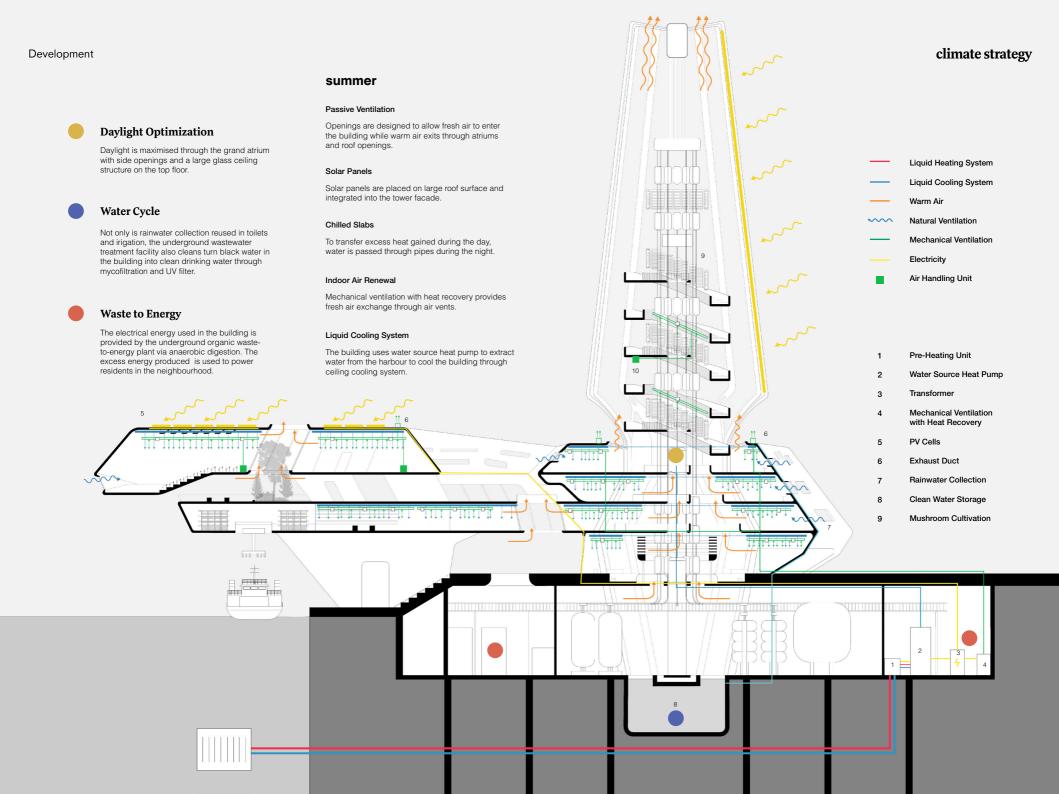


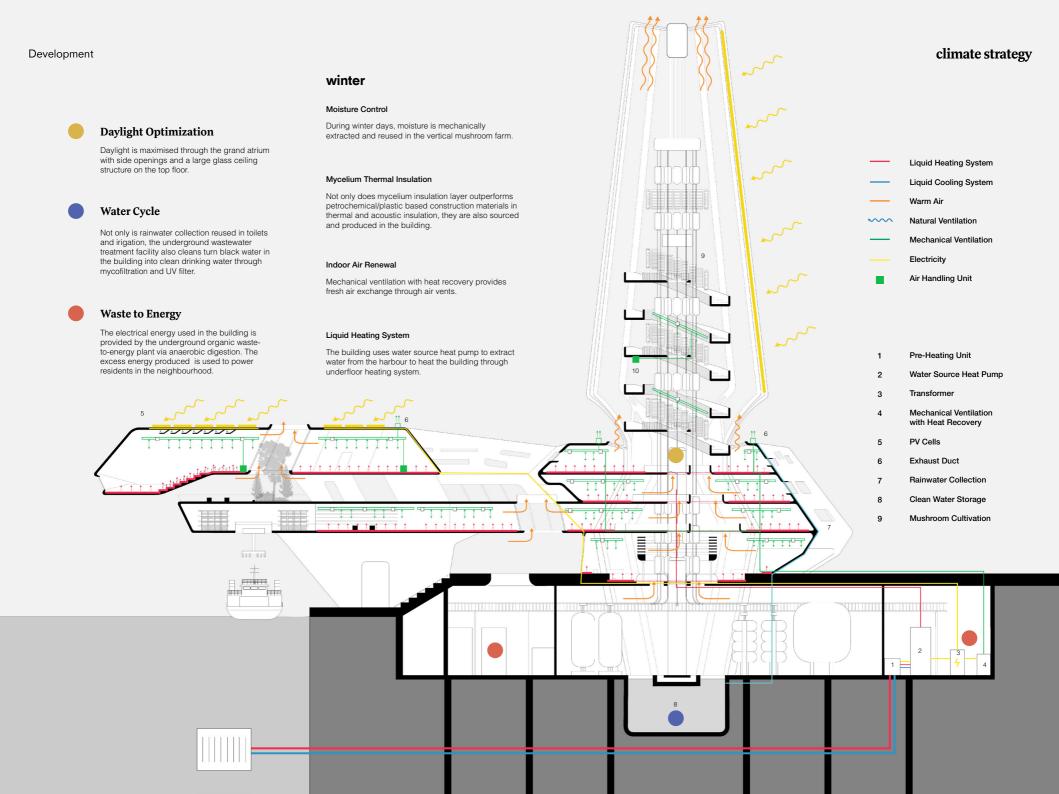
Staircase + mushroom farm

Secondary structure

Primary structure

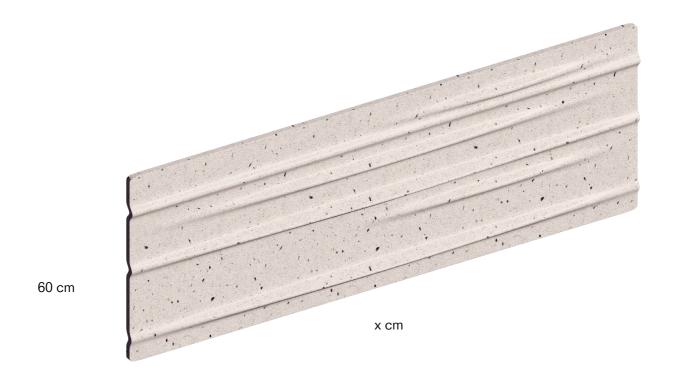
Combined





Development facade panel

Mycelium composite facade panel



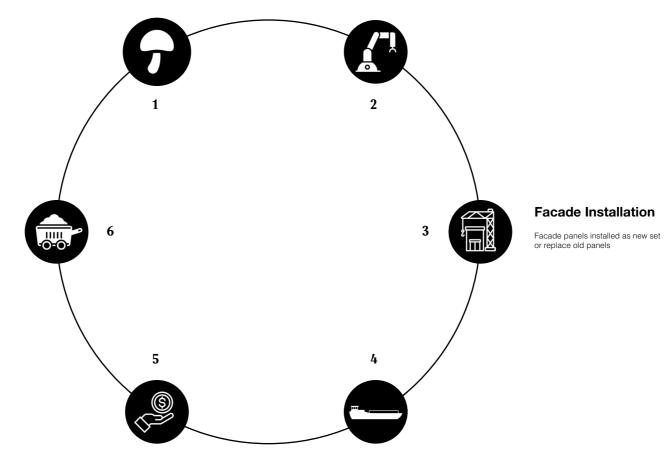
Development circularity

Mycelium production

Mycelium inoculated in laboratory

Panel production

Facade panels 3d printed with substrates mixed with mycelium culture and baked to dry and harden



Cradle to cradle

old facade panels decomposed and reused as sludge for mushroom cultivation

Source of income

The production of panels and insulation layers act as the research center's secondary source of income

Panel shipment

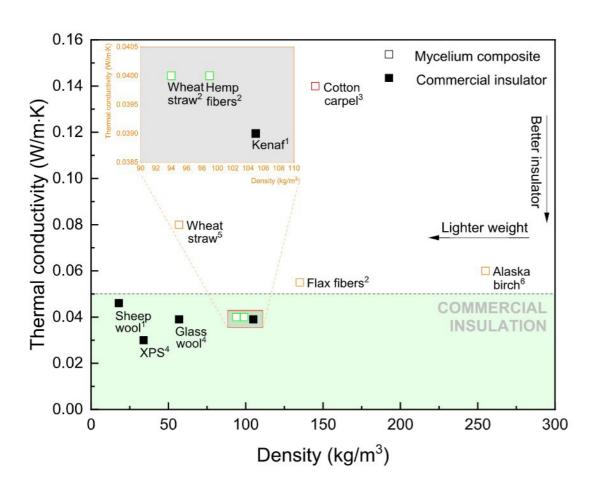
Facade panels shipped to other building sites and companies

Development condition





Development insulation

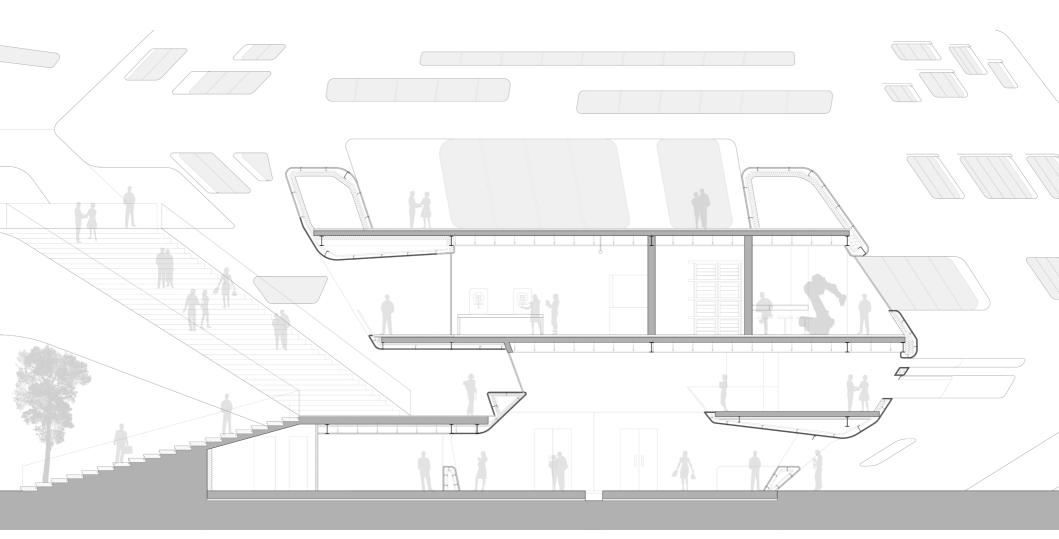




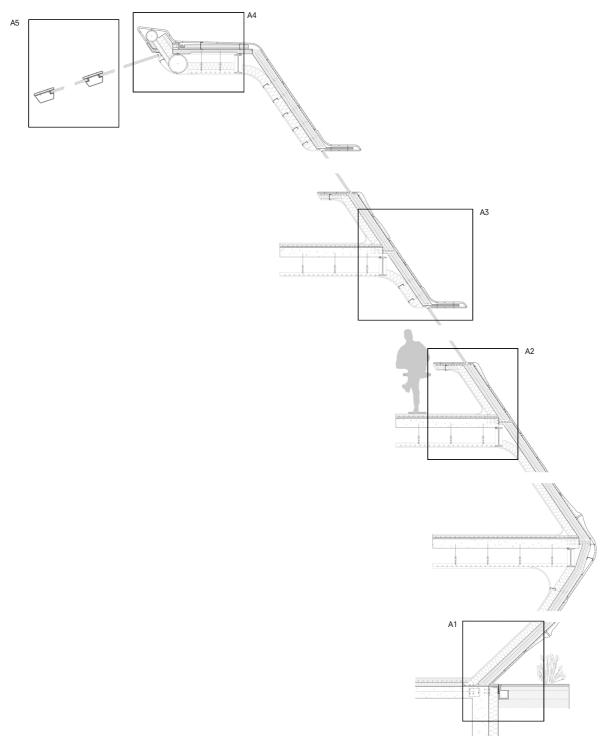
Engineered mycelium composite construction materials from fungal biorefineries (Jones Et Al. 2019)

Ecovative Mushroom

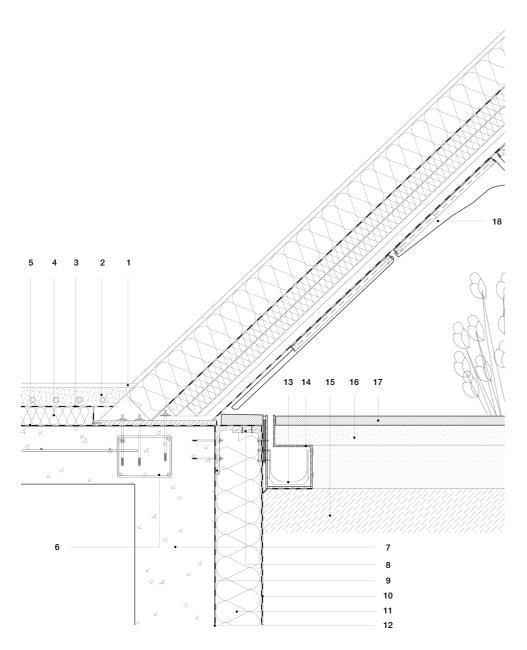
Development 1:50 fragment



1:20 facade



Development

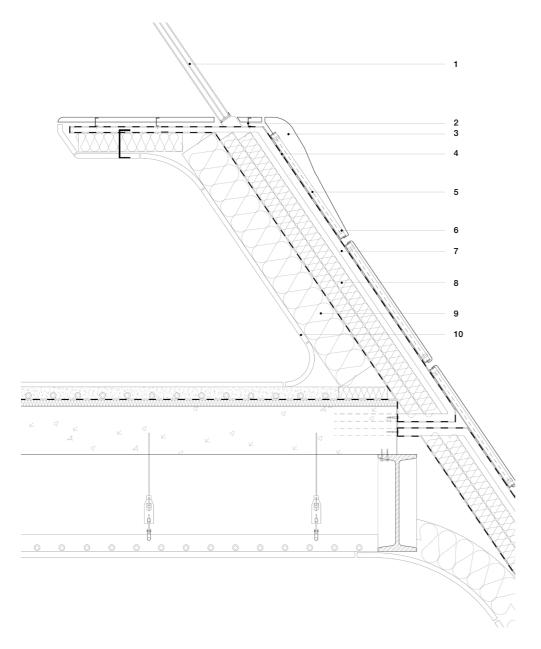


detail A1

4	20 mm Floor nanel

- 2. 80 mm Floor screed with integrated underfloor heating
- 3. Water membrane
- 4. 80 mm Mycelium composite sound insulation
- 5. Vapour control layer
- 6. Steel rod
- 7. 350 mm Concrete
- 8. Steel gutter support L profile
- 9. Facade support L profile
- 10. Bitumen layer
- 11. 220 mm Mycelium composite insulation
- 12. Water membrane
- 13. Floor gutter
- 14. Steel gutter support structure
- 15. Soil
- 16. Sand layer
- 17. Exterior stone flooring
- 18. 3D printed mycelium facade

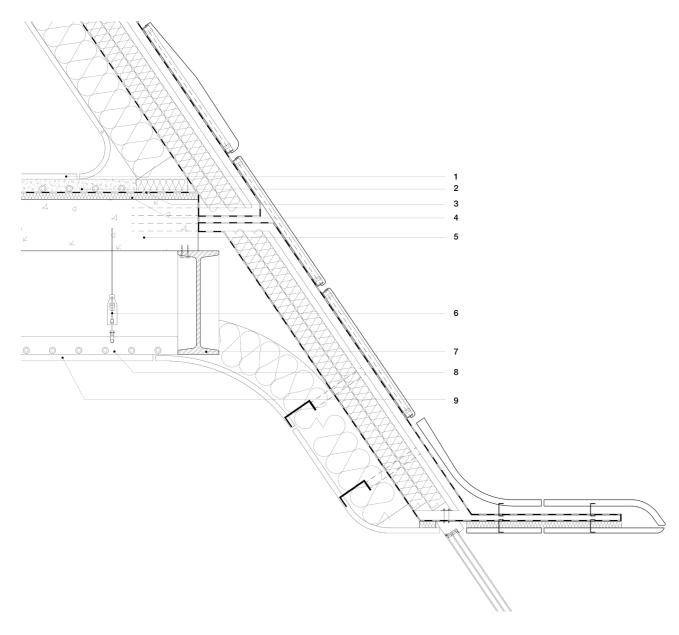
Development



detail A2

- 1. Triple glazed low-e glass wall system
- 2. Steel clipping
- 3. Stone cladding
- 4. 4 mm Waterproof membrane
- 5. 10 mm Cavity
- 6. Supporting steel stud
- 7. Secondary supporting steel frame
- 8. 60 mm Mycelium composite insulation layer
- 9. 160 mm Mycelium composite insulation layer
- 10. 20 mm wall panel

Development



detail A3

- 1. 20 mm Floor panel
- 2. 50 mm Floor screed with integrated underfloor heating
- 3. 4 mm Vapour control layer
- 4. 25 mm Mycelium composite sound insulation
- 200 mm Reinforced concrete slab

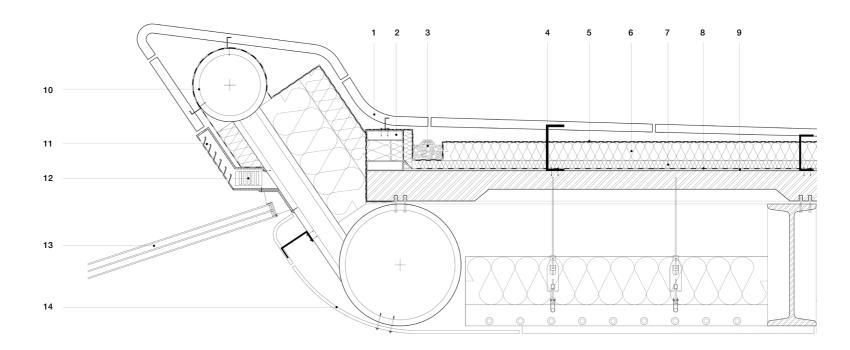
6.

Suspended ceiling Explosive bolt Suspension rod Service gap

- Steel beam HEB 400 7.
- Cooling ceiling with expanded glass granulate 8.
- 9. 25 mm Plaster board

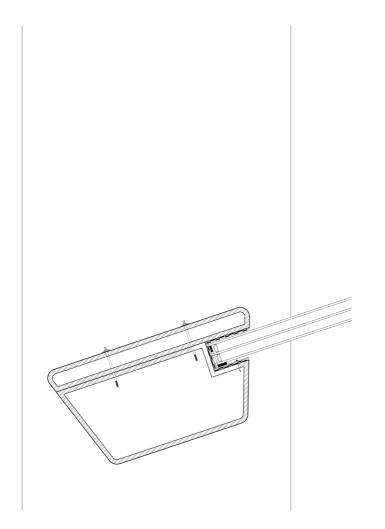
Development detail A4

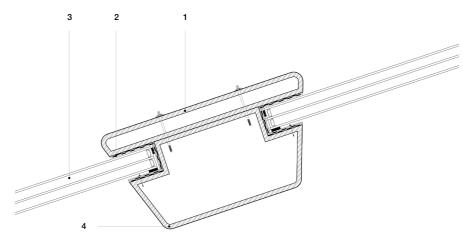
- 20 mm Stone cladding
- 2. Light steel rectangular profile
- 3. Gutter for rainwater collection
- 4. Steel clipping
- Water membrane
- 6. 60 mm Mycelium composite insulation layer
- 7. 30 mm Mycelium composite sound insulation
- 8. Vapour control layer
- 9. Screed
- Steel ring beam
- 11. Intigrated trickle ventilation
- 12. Fan ventilation Unit
- 13. Triple glazed low-e glass rooflight
- 14. Interior aluminium ceiling cladding



Development detail A5

- 1. Steel roof cap
- 2. 4 mm Vapour control layer
- 3. Triple glazed low-e glass rooflight
- Steel tower structure





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Visualisations public staircase



Visualisations public staircase



Visualisations market entrance / landscape



Visualisations entrance / waterfront passage



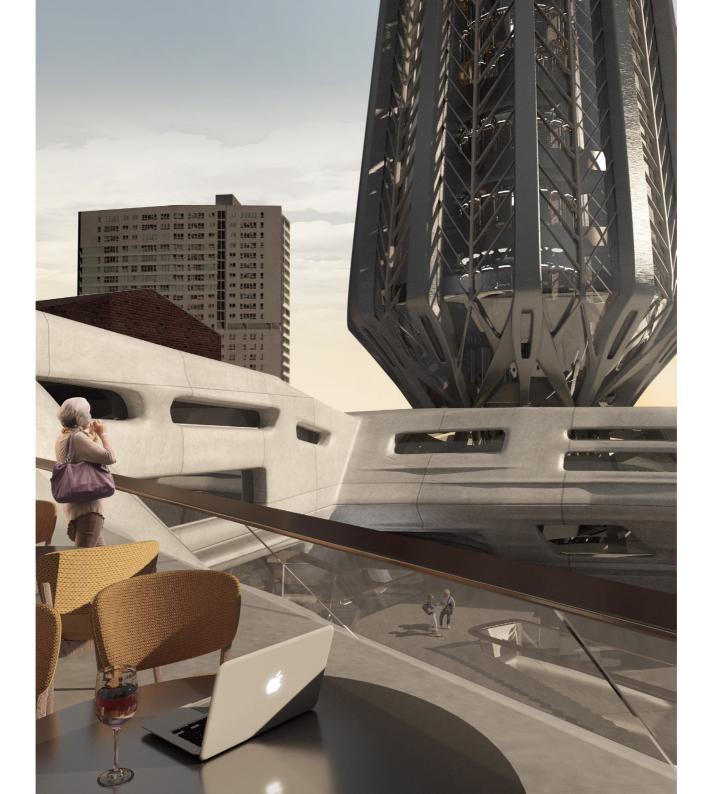
Visualisations cafe - park - restaurant



Visualisations myco park



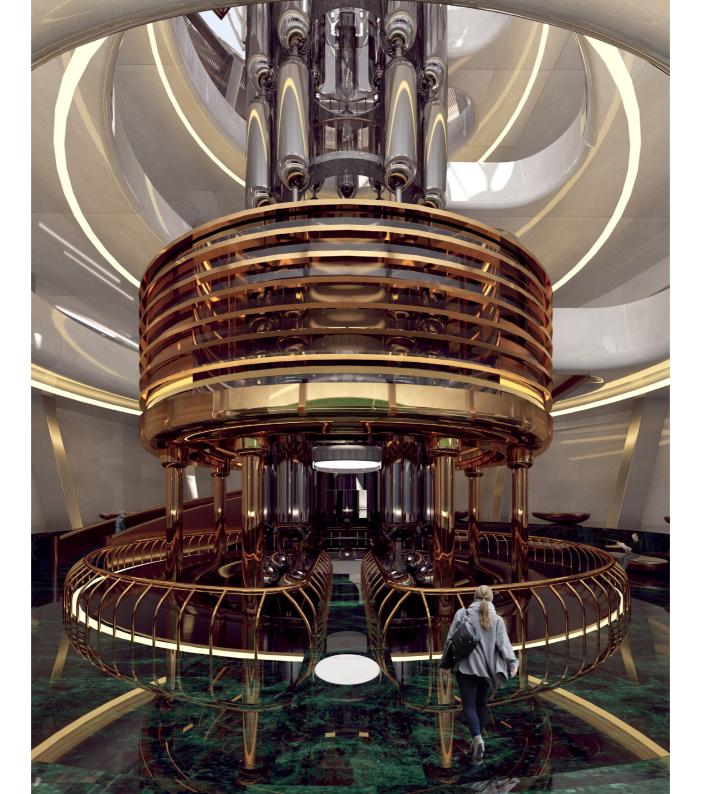
Visualisations



Visualisations market



Visualisations



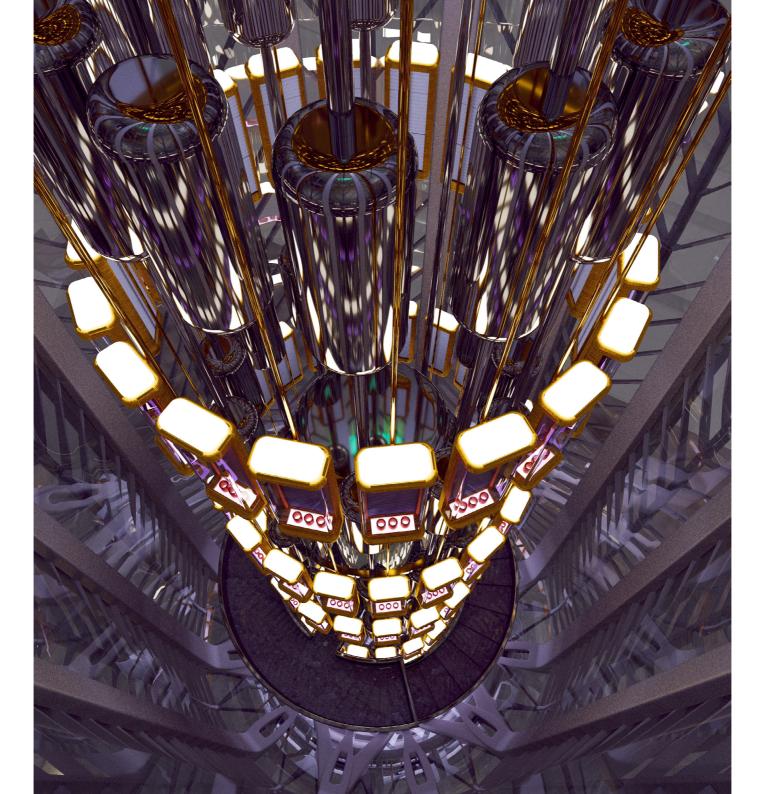
Visualisations fabrication lab



Visualisations tower entrance



Visualisations



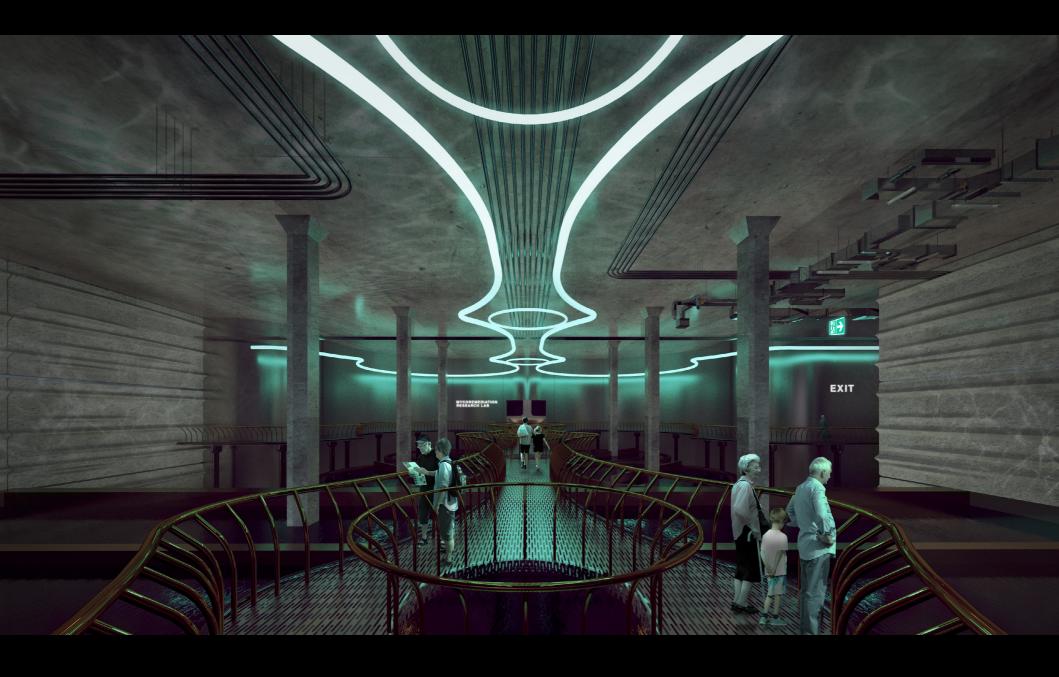
Visualisations



Visualisations waste to energy plant / tour



Visualisations wastewater treatment tour



Visualisations mycoremediation lab





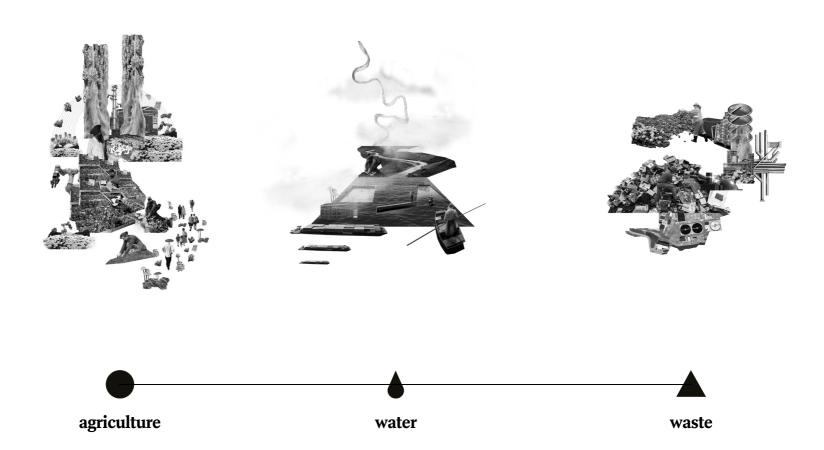
Visualisations



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How can urban agriculture act as a catalyst for confrontation against urban waste flows?

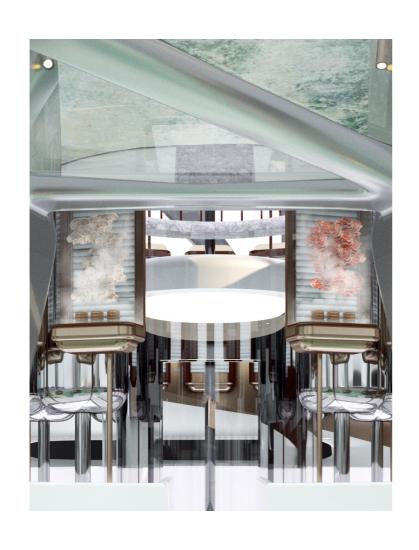
Through encouraging education and novel research by intertwining multiple flows within the public interventions.



Global Relevance



Mushroom Production, Quantified



200 Pods3-4 Weeks/Harvest

2-3 kg/Pod/Harvest

3-40 €/kg

3-80 € / Pod / Harvest

100-150k €/Year

Reflection - Cost





~ 100 high-skilled jobs within community + jobs worldwide Sales of mycelium-based products



Employment costs





Sales of mushroom produce

Reduced meat & animal-based product consumption





decontamination of urban water & wastes

clean energy from wastes

Initial Investment

Long-term Profit

