

Focus Group + Pilot Opportunities



Pulled Pork

Mushrooms with the taste and texture of pulled pork. Add your seasonings or sauces and replace 1:1 in tacos, sandwiches, BBQ plates and stir frys.



Shredded Beef

Mushrooms with the taste and texture of shredded beef. Add your seasonings or sauces and replace 1:1 in burritos, sandwiches, stir frys and bowls.



Beef Style Burger

Juicy pre-cooked patties with the texture of ground beef. Season, grill, and add your favorite toppings for the perfect plant-based burger.



Bespoke Products

We can create beef, pork, chicken, and tuna alternatives in a variety of shapes to suit your unique market and customer requirements.

The Mushroom Meat Co. transforms mushrooms and upcycled plant proteins into mushroom-based meats and whole-food ingredients with unbelievably meaty textures and delicious meaty flavors. Available soon to food service operators and food manufacturers in the U.S.

75% of consumers now say that “having a healthier diet” is the primary motivator for them to start consuming alternative proteins. But, they’re also becoming increasingly concerned about the ingredients in products on the market today.

At The Mushroom Meat Co. we believe that consumers are seeking a balance of health, craveability and sustainability. We call this balance “The Trifecta” and it underlies, everything we do.

We use mushrooms and just 5-8 familiar ingredients to create animal-free meats that suit virtually any diet!



VEGAN



PALEO



NON-GMO



NO SOY



NO GLUTEN



NO NASTIES

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