



*Grow your own  
organic mushrooms and  
lower your Carbon  
Footprint!*

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# Waste to Fungi

GROW YOUR OWN  
MUSHROOM FROM COFFEE



# Mushroom Grow kit



## Our Philosophy

Waste to Fungi aims to reconnect families with the food they eat by getting involved in the growing process. Having the connection to the food you eat builds a healthy appreciation and respect that food is indispensable.

Getting involved in the cultivation of mushrooms is not only fun but is also rewarding. By improving people relationship with food can stimulate a healthier diet with good environmental practices for more sustainable future!



## Our Service



Grow delicious Oyster mushrooms from coffee waste



Easy to use fully colonized mycelium grow-kits



Our kits come in a range of sizes to satisfy all needs



Fresh mushrooms to your plate in just one to two weeks with minimal effort



Once your kit stops producing mushrooms, simply return it and replace it with a new one



## Think Global, Act local

**Producing mushrooms at home lowers your carbon footprint as food does not need to travel far to get to the table. It also stimulates local business and economy by sourcing producing and eating locally.**

## Grow your own!

