



# Waste to Fungi

GROWN YOUR OWN ORGANIC MUSHROOMS  
AND LOWER YOUR CARBON FOOTPRINT

## The Buckets

- Made out of coffee waste from our partnering restaurants
- Produced locally to reduce our global footprint
- Allows you to produce fresh, tasty and healthy mushrooms at home
- Buckets are repurposed and then reused to avoid waste creation

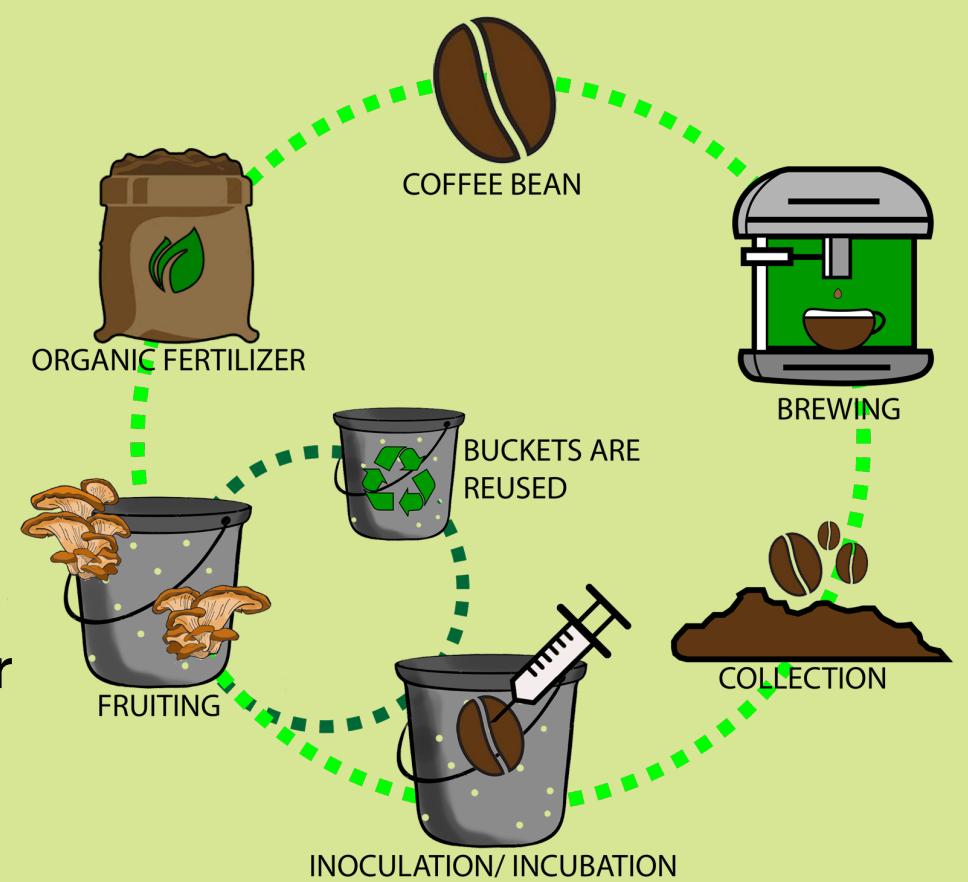


## Our Chamber

- Automatically regulates your mushroom's environment
- Modular to allow you to cultivate more or less depending on your needs
- Foldable for easy storage and reduced gas emissions
- Enables to track and improve inoculation and fruiting processes

## Part of a circular economy

- Coffee waste is collected from partnering restaurants
- Our team inoculate the coffee to create Mycelium
- You fruit and harvest fresh and organic Mushrooms
- We reuse the bucket you used to cultivate again
- The remaining mycelium and wastes are used as fertilizer



## Behind this project



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