



MUSHROOMS



Mushrooms

Three Portuguese entrepreneurs developed the concept "cultivate yourself" for domestic production of mushrooms from coffee grounds.

They won a bronze medal at the Grand Prix award, created to commemorate the 50th anniversary of what is the largest meeting point of the agri-food sector in Europe, SIAL Paris, marked in 2014.

The project has already led to several works of academic research in the areas of Economics and Marketing, by Portuguese and French students.

Delicious? You decide how to cook them but definitely Eco Friendly, Vegan and sustainable !

EXPORTING THE BEST OF PORTUGAL



Organic Certified

Only fresh and high quality mushrooms.



More productive

More substrate means more and bigger mushrooms.



Gumelo Warranty

Although it's a living product, we guarantee that it has a 97% success rate.



Organic

Gumelo® grows from agroforestry waste, meaning that growing these mushrooms is a sustainable manner of producing a highly nutritive food.



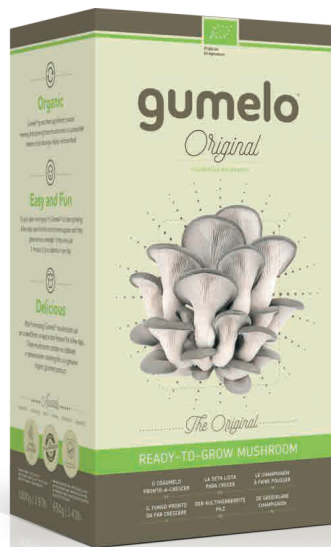
Easy and fun

It's just open-and-spray for Gumelo® to start growing. A few days later the first mushrooms appear, and they grow almost overnight. It requires just 1 minute of your attention per day.



Delicious

After harvesting, Gumelo® mushrooms can be cooked fresh or kept in the freezer for a few days. These mushrooms contain no additives or preservatives, meaning this is a genuine organic gourmet product.



Original

PLEUROTUS OSTREATUS

Features a fruity aroma, a pleasant taste and a firm texture.

It is highly versatile in the kitchen.



Citrus

PLEUROTUS CITRINOPILEATUS

Features an intense aroma and a slightly sweetish taste.

Should be used with creativity.

Ideal for Asian dishes.



Djamor

PLEUROTUS DJAMOR

Features a neutral aroma and taste, with a smooth texture.

It loses its pink colour when cooked.

It is highly versatile in the kitchen.