

# **FUNGI** FOOD **THE BETTER WAY**

GROWN MAIN INGREDIENTS  
**100%  
VEGAN**



# THE BETTER WAY

## THE NEW FOOD GENERATION

Our products are based on mushrooms, which are full of natural nutrients and umami flavours. This means that our food does not need any flavour enhancers: **The better way.**



Fungi Food  
is a new generation  
of meat alternatives  
that focuses  
on healthy,  
environmentally  
friendly food made  
from mushrooms



- 1 NATURALLY, GROWN RAW MATERIAL**  
Not made from powder and water – only natural, nutritious mushrooms.
- 2 SIMPLE PRODUCTION**  
Traditional, uncomplicated production process without high technology. We do not make artificial products.
- 3 SUSTAINABILITY WITH MUSHROOMS**  
Renewable ingredients from space-saving and efficient cultivation (vertical farming), which requires far less water and land.
- 4 EFFICIENT CIRCULAR ECONOMY**  
Minimisation of waste and optimal use of resources.
- 5 SIMILARITY TO MEAT**  
The texture of the mushroom is comparable to meat, making it easier for people to switch to an alternative.

WE BRING  
FLAVOR  
INTO YOUR  
FOOD



# OUR PRODUCTS

## THE MEAT-FREE FOOD ALTERNATIVES

The path to meatless food is not rocky – but crispy and delicious.  
Our meat-free alternatives are available in different varieties: crispy chicken and delicious beef. Whether as classic patties for the ever-popular burger, breaded chicken nuggets or tasty beef balls – our mushroom-based products are packed with delicious ingredients which you can enjoy with pleasure.

### FUNGI-BURGER, BREADED

31% mushrooms, vegetable oils (sunflower, rapeseed; in varying proportions by weight), water, WHEAT FLOUR, cornflakes (maize, sugar, table salt, BARLEY MALT EXTRACT), SPELT WHOLE GRAIN GROATS, sunflower protein, potato starch, thickener: methyl cellulose, table salt, WHEAT BLANK, WHEAT FLOUR, acidifier: ascorbic acid, spices, spice extract, yeast.

#### Average nutritional values per 100 g

Energy	1128 kJ / 270 kcal
Total Fat	14 g
Saturated Fat	1,5 g
Total Carbohydrate	28 g
Sugars	1,2 g
Protein	5,2 g
Salt	1,0 g

Best before 6 months from date of delivery.



### FUNGI-NUGGETS, BREADED

31% mushrooms, vegetable oils (sunflower, rapeseed; in varying proportions by weight), water, WHEAT FLOUR, cornflakes (maize, sugar, table salt, BARLEY MALT EXTRACT), SPELT WHOLE GRAIN GROATS, sunflower protein, potato starch, thickener: methyl cellulose, table salt, WHEAT BLANK, WHEAT FLOUR, acidifier: ascorbic acid, spices, spice extract, yeast.

#### Average nutritional values per 100 g

Energy	1151 kJ / 252 kcal
Total Fat	16 g
Saturated Fat	1,6 g
Total Carbohydrate	21 g
Sugars	0,9 g
Protein	5,7 g
Salt	1,3 g

Best before 6 months from date of delivery.



FUNGI-BURGER

43% mushrooms, vegetable oils (sunflower, rapeseed; in variable proportions by weight), water, SPELT WHOLE GRAIN GROATS, sunflower protein, potato starch, thickener: methyl cellulose, spice extract, table salt, spices, spirit of wine vinegar, WHEAT BLEED.

Average nutritional values per 100 g	
Energy	1041 kJ / 252 kcal
Total Fat	21 g
Saturated Fat	2,2 g
Total Carbohydrate	9,3 g
Sugars	1,0 g
Protein	4,3 g
Salt	1,2 g

Best before 6 months from date of delivery.



FUNGI-MEATBALLS

42% mushrooms, vegetable oils (sunflower, rapeseed; in variable proportions by weight), water, SPELT WHOLE GRAIN GROATS, sunflower protein, potato starch, table salt, spices, thickener: methyl cellulose, spice extracts, spirit of wine vinegar, sugar, WHEAT BLANK, seasoning, dextrose.

Average nutritional values per 100 g	
Energy	971 kJ / 235 kcal
Total Fat	19 g
Saturated Fat	2,2 g
Total Carbohydrate	9,2 g
Sugars	1,2 g
Protein	4,2 g
Salt	1,2 g

Best before 6 months from date of delivery.



FUNGI-BALLS

45% mushrooms, vegetable oils (sunflower, rapeseed; in variable proportions by weight), SPELT WHOLE GRAIN GROATS, water, sunflower protein, potato starch, thickening agent: methyl cellulose, spice extract, table salt, spices, spirit of wine vinegar, WHEAT BLEED.

Average nutritional values per 100 g	
Energy	1048 kJ / 253 kcal
Total Fat	21 g
Saturated Fat	2,2 g
Total Carbohydrate	9,7 g
Sugars	0,9 g
Protein	4,3 g
Salt	1,2 g

Best before 6 months from date of delivery.



FRESH  
PACKAGING



# FROZEN FOOD PACKAGING



# FROM MEAT TO MUSH- ROOMS

## THE PATH TO A SUSTAINABLE ALTERNATIVE

Together with his son Thomas, Hermann Neuburger developed the idea of HERMANN.BIO for a sustainable meat substitute. The idea was to replace meat in dishes in a natural way without resorting to artificial methods. The result: Fungi instead of Fake – mushrooms as a meat alternative. They also recognised the need for healthy meat alternatives in the food sector.

Therefore, they expanded the HERMANN.BIO product line with another creation that represents a healthy alternative to conventional fast food products:

**Fungi Food – the better way.**

How did a third-generation butcher come to look for a sustainable meat substitute? As a responsible producer, Hermann Neuburger recognised the need for an alternative to meat years ago.



# POWER POWERED BY MUSHROOM

SUSTAINABILITY THAT TASTES GOOD.

## Mushrooms are a true wonder!

They impress with their meat-like texture, serve as a natural source of protein, are rich in fiber and minerals, low in calories, and require less water and space to grow than meat. While meat production consumes vast amounts of resources and generates high CO<sup>2</sup> emissions, mushroom cultivation instead makes a significant contribution to a sustainable and greener future.



# BETTER FOR PEOPLE AND THE PLANET

## THE (R)EVOLUTION OF MUSHROOMS

As a family business, we see it as our duty to take responsibility for our children.

Fungi Food offers a natural alternative that allows parents to serve their children balanced, quick meals. However, we don't just take responsibility for this generation — we also care for all those to come. With simple production, space-saving cultivation, and efficient recycling management, we ensure a process that is both ecologically sustainable and cost-effective. **Because enjoyment, sustainability, and profitability go hand in hand with us.**





**Neuburger Fleischlos GmbH**

Dreisesselbergstraße 6 | 4161 Ulrichsberg | Austria  
Phone +43 7288 7001-0 | willkommen@hermann.bio

**[fungi-food.eu](https://fungi-food.eu)**