

Want to start your own mushroom farm?

We're now offering growers both Shiitake and Oyster mushroom bags for commercial growing. If you're looking for a new business, it's easy to get started.

What you will need

- A shed with air-con and / or insulation
- Cold storage on site
- Aluminium racking / shelving
- Access to plenty of water
- Water misting machine



How do I get started?

Growing mushrooms is all about creating the right environment for them to grow. We can supply grow bags, racking, water misting machines and technical advice for set up. Growing Oyster and Shiitake mushrooms is relatively simple and can produce some fantastic margins for you. It's up to you to grow, pack and sell your fresh mushrooms.

Your pallet of mushroom bags will arrive every 6 - 8 weeks for you to turn over used bags and continue your production. Unused bags will stay fresh in cold storage until ready to grow at approx 3 degrees Celsius.

For a confidential discussion about this opportunity, please don't hesitate to contact us.

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The perfect environment

Temperature: 22 degrees Celsius

Humidity: 80 – 90%

Oxygen: Fresh air each day