

The logo for Pilze Nagy, featuring the company name in a white serif font with a green underline. A stylized green leaf or mushroom stem graphic is positioned above the letter 'z' in 'Nagy'.

**Pilze Nagy**

A close-up photograph of several oyster mushrooms, similar to the one in the top right, but in a different orientation.

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THE OYSTER MUSHROOM GROWER



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## About our company



Pilze-Nagy Kft has been growing and selling oyster mushrooms since 1992. The Company's seat and sites are located to the North of Kecskemét, at a 5-km-distance from the motorway M5 on an estate of 10 hectares. The Company has three main fields of activities being in close correlation: **producing substrate** for oyster mushrooms required for growing;

**growing oyster mushrooms**, including the purchasing and packing of mushrooms, as well as **distributing fresh oyster mushrooms** on the wholesale and retail markets, furthermore; generating electric power and heat energy from biogas production sources. Due to the two decades of professional experience and developing innovative, continuously environment-friendly technologies under the directives of the company management, the Pilze-Nagy Kft is registered as one of the largest oyster mushroom growing and trading companies in Europe.



## Production of oyster mushrooms



The oyster mushroom cultivation is performed in semi-automatic mushroom growing buildings and mushroom growing tents with thirty thousand m<sup>2</sup> growing surface in total. As the cultivation takes place on the own-manufactured substrates, the mushroom production process is fully controlled by the Pilze-Nagy Kft. The Company lays special emphasis on the

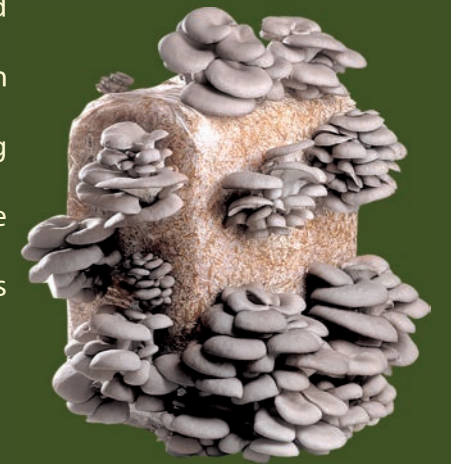
mushroom production of fully free from pesticides that has been established upon aimed technology selection. Due to this, the mushroom production of Pilze-Nagy Kft is in full conformity with the requirements of ORGANIC MUSHROOM production, being also officially acknowledged by the Biokontroll Hungária Nonprofit Kft. The supervision of the ENVIRONMENTALLY FRIENDLY TECHNOLOGY procedures is performed by the application of the already introduced food safety systems (GLOBALGAP).



## Trade



The fresh oyster mushroom traded by the Pilze-Nagy Kft is in compliance with the most severe quality requirements, so the Company is enabled to sell its products – besides the domestic sales – on the continuously extended markets of the European Union using its own refrigerator truck fleet. The most important market of the Company is Germany, but the sold quantities of mushrooms are significant on the Austrian, French, English and Belgian markets, while demands are increasing in the neighbouring countries (Czech Republic, Slovakia, Romania and Croatia) as well. The trading partners of Pilze-Nagy Kft are normally wholesaling companies and supermarket chains.



## Environmental protection

There is an approximate quantity of three thousand tons of spent substrates evolving from the mushroom growing of Pilze-Nagy Kft. The Company, following to a thorough research and development phase, has found an economical and simultaneously environment-friendly solution for its placement and utilisation by deciding for the application and introduction of the biogas technology.



The BIOGAS PLANT having set to operation in 2008 produces bio-gas in an annual quantity of 1,2 million m<sup>3</sup>, for which there is a need of 7000-9000 tons of agricultural waste material annually. The major part of this is arising from the mushroom production, completed by liquid pig manure and canning factory waste materials. The biogas is transformed to electric power and heat energy in the gas engine of 330 kW electric and 400 kW thermic capacity. The heat energy serves for the heat supply of the mushroom growing.



# Products

Bunches in carton

1 kg



Bunches in carton

2 kg



Bunches in tray

4x250 gr



Caps in carton

1 kg



Bunches in tray

6x400 gr



Bunches in tray

8x300 gr



Caps in tray

2 kg



# Products

Caps in wooden case

1 kg



Caps in wooden case

2 kg



Caps in plastic box

1,5 kg



Caps in plastic box

2 kg



Caps in tray

4x200 gr



Caps in tray

4x250 gr



Caps in tray

8x250 gr



# Via naturalis oyster mushroom paste

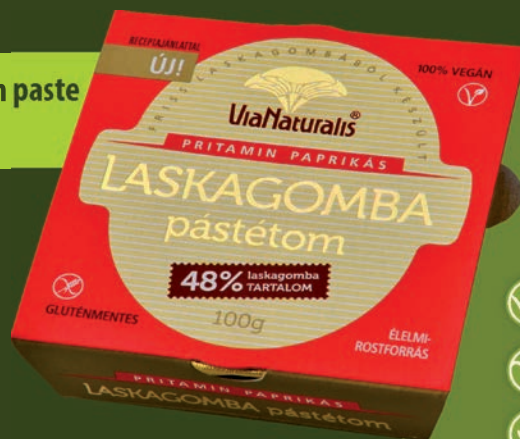
The Via Naturalis paste line is exclusively made of materials of vegetable origin, so it can be consumed by vegans, as well. Its main component is fresh oyster mushroom (44 to 48% of the gross weight); consequently the paste has an intensive mushroom flavour and contains a significant quantity of dietary fibres.

The product does not contain any flavouring, colorant or allergen material.

Fundamentally, oyster mushroom pastes are products of convenience and they also satisfy the requirements of healthy nutrition.

Packing: the individual products are supplied in 100 g aluzil boxes with carton packing, in offering collective trays, each containing 18 units.

## Oyster mushroom paste with red pepper



The fresh red pepper and the green spices (coriander and celery leaf) give the product a pleasant and fresh flavour.

-  vegan
-  gluten free
-  source of dietary fibres

## Oyster mushroom paste in Tokaji white wine



In addition to the oyster mushroom, it also contains 6.5% Tokaji Furmint, so it has a mildly sourish, winery flavour. However, the paste does not contain any alcohol because of the production conditions.

-  vegan
-  gluten free
-  source of dietary fibres



# Poplar mushroom products

**Cook's mushroom**



small poplar mushrooms  
in plastic tray

4 x 250 g

**Gourmet mix**



mushroom mix in plastic  
tray (35% poplar mushroom,  
65% oyster mushroom)

4 x 200 g

**Forest treasure mushroom**



extra large poplar mushrooms  
in wooden tray

4 x 250 g



## VIA NATURALIS

### **oyster mushroom pastes**

The VIA NATURALIS paste line is exclusively made for those who like unique products. Its main component is fresh oyster mushrooms (minimum 45% of the gross weight), consequently the paste has an intensive mushroom flavour and contains a significant quantity of dietary fibers. This canned product does not contain any animal ingredients, flavouring, colorant and gluten, so it can be consumed by vegans, as well.

VIA NATURALIS oyster mushroom pastes in four different flavours:

**Oyster mushroom paste with Tokaji wine:** In addition to the oyster mushroom, it also contains 6,5% Tokaji Furmint, so it has a mildly sourish, winey flavour. However, the paste does not contain any alcohol because of the product condition. Some sugar was added to the paste.

**Oyster mushroom paste with red bell pepper:** The fresh red bell pepper and the green coriander and celery leaves give the product a pleasant and fresh flavour.

**Oyster mushroom paste with tomato puree:** The very unique flavour of tomato and oregano gives the product a strong and dynamic Italian food style. Therefore it can be used as a pasta and pizza sauce.

**Oyster mushroom paste with shii-take:** It has definitely the most mushroom flavour among all. The shii-take mushroom is one of the most delicious edible fungi in the world.

Ingredients common in all four flavours: fresh oyster mushroom, onion, palm fat, sunflower oil, powdered dried oyster mushroom, corn starch, salt, ascorbic acid, herbs and spices.

Fundamentally, oyster mushroom pastes are products of convenience and they also satisfy the requirements of healthy nutrition.

Packing: the individual products are supplied in 100 g aluzil cans with carton packing, in offering collective boxes, each containing 18 units.