



From fresh mushrooms to the mushroom burger “Veg&table®”

Modena Funghi (www.modenafunghi.it) produces and markets “Veg&table®” mushroom burgers, fully vegetable-based and baked, using the champignon mushrooms grown in its own mushroom beds in the food district of Cavezzo (Modena) and “fresh processed” to keep their fragrances and natural nutritional substances.

The mushrooms used in the “Veg&table®” mushroom burgers are “pure-grown”, without fertilizers and without pesticides, under traceability and the channeling system.



The “**Veg&table®**” mushroom burger is the result of a huge investment made by **Modena Funghi**, a small agrifood business, founded to produce – in a very simple way- **the best Italian high-quality mushroom burger, tasty and genuine, without preservatives.**



Modena Funghi has carried out large structural investments at the headquarters in order to increase the production of champignon mushrooms that are the raw material for the “**Veg&table®**” mushroom burgers.



The **raw materials** are first choice certified, the mushrooms are grown on our premises, the plants and the machinery have been renovated and extended, our employees are skilled (we have 6 nutritionist graduates).

The result is that “**Veg&table®**” is completely different from the competitor’s burgers: just taste it and the difference is striking, even during digestion.

The “**Veg&table®**” burgers are a good healthy and tasty alternative and are available in 6 natural tastes: Rosemary, Onion, Porcini mushroom, Truffle, Curry, Paprika.

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The “**Veg&table®**” burgers contain about the 15% of vegetable proteins due to **seitan** (it’s the gluten obtained from a dough made from soft wheat flower using a traditional method) that give a pleasant **sense of satiety and fulfillment**.

The majority of vegetable burgers on the market, on the contrary, bring calories with sugar.

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Modena Funghi has this food certification

1. **IFS FOOD**
2. **BIO**
3. **KOSHER**

“**Veg&table®**” is available in different variants: Conventional/Standard, Organic, Gluten Free, Kosher, mini burger, Frozen (06/2018).



One of the strong points of **Modena Funghi** is certainly due to the fact

that the 2 owners' daughters, **Giulia and Alessandra Rinaldi**, have joined the CDA of **Modena Funghi**:

- **Giulia Rinaldi (1994)**, has a degree in **Economy and Finance**, already Member of the Board of Directors of **Modena Funghi**, holds the post of business manager of **Modena Funghi**;
- **Alessandra Rinaldi (1997)**, undergraduate in **Agricultural Technologies**, already fellow supervisor of **Giulia Rinaldi (1994)**, after graduation will take on the role of co-manager in the **mushroom bed business** together with her father.



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