



**GROW IT - COOK IT - ENJOY IT**

# Planet Mushrooms



## Who We Are

Planet Mushrooms was born from a desire to eat the freshest mushrooms possible. With our global food system, the freshest food is the food we grow at home. With a background in Chemical and Material Engineering, Planet Mushrooms founder wanted to bring the experience of mushroom growing to every home. She gained knowledge and hands-on experience in mushroom cultivation from her parents who are experts with more than 30 years of experience in China. She now combined her life experience and knowledge on chemical and material engineering to work on mushroom cultivation, mushroom based materials and fungal remediation to make mushroom growing, and eating, a fresh, fun and healthy experience for the whole family.

## What We Do

Our mission at Planet Mushrooms is to make growing and eating fresh mushrooms a fun experience. Mushrooms are nutritious fungi that provide vitamins, protein and polysaccharides. Growing mushrooms is a complex process, which requires extensive experience and care. At Planet Mushrooms, we've taken on the science to produce a robust Mushroom Home Grow Kit to satisfy the desires of growing your own fresh mushrooms year-round. The grow kits are ready to fruit. Most importantly, the varieties of mushrooms (Lion's Mane, Shiitake, Oyster, Nameko, Chestnut, Reishi and Turkey tail, etc.) we provide will satisfy every foodie's craving. To the best of our knowledge, we are the only producer in Canada that produces mushroom grow kits with such a large variety and the highest quality. Our grow kits mimic the habitat of wild mushrooms and are free of fertilizer and pesticide. Our Home Grow Kits let our customers experience the joy and piece of mind knowing they are getting the freshest mushrooms for their culinary and nutraceutical needs.



Check out our website



# Home Grow Kits



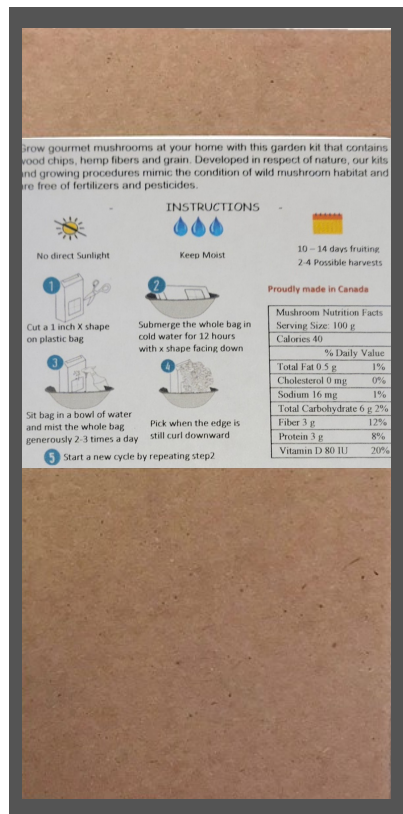
## What Are They

Our Home Grow Kits are made by hand, in Canada, with heart. Each kit contains a 4"x4"x8" 1.2 kg block of substrate and mycelium. We do all the hard work of cultivating the blocks and making sure everything that goes in the bag is sterilized. By doing so we create the perfect environment for mushrooms to thrive. These kits are perfect for anyone, from the casual indoor garden hobbyist to the mushroom head who is seeking the highest quality mushrooms for culinary and/or nutraceutical purposes. Instructions and a recipe for each specific mushroom included.

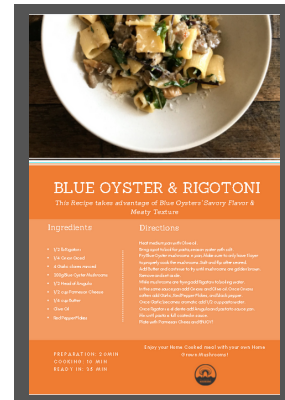
### Front



### Back



### Product



### Recipe



# Home Grow Kits



## Blue Oyster

MSRP: 28

Wholesale: 16

This fascinating mushroom (*Pleurotus ostreatus*) is a cold-weather Oyster Mushroom. It produces beautiful, dark blue mushrooms that lighten in color as they mature. Requires temperatures of approximately 10-25°C to produce. Freezing is not harmful to this variety.

### Nutrition

Vitamin B - Vitamin D

Iron - Potassium - Lowers LDL



#1  
Seller

## King Oyster

MSRP: 28

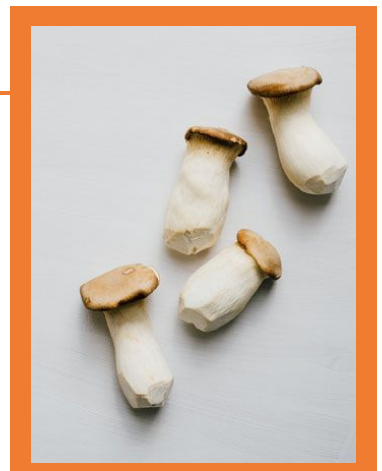
Wholesale: 16

King Oyster mushrooms (*Pleurotus Eryngii*) stand out among a dizzying variety of colors, shapes and sizes of oyster mushrooms. The King Oyster is unique for its stately appearance and culinary flexibility because of its round cap and defined stem. Their stem is highly desired for culinary uses. You can allow the stem to grow large by lowering the light intensity and reducing fresh air exposure.

### Nutrition

Antioxidants

Reduces Inflammation - Lowers LDL



## Pink Oyster

MSRP: 28

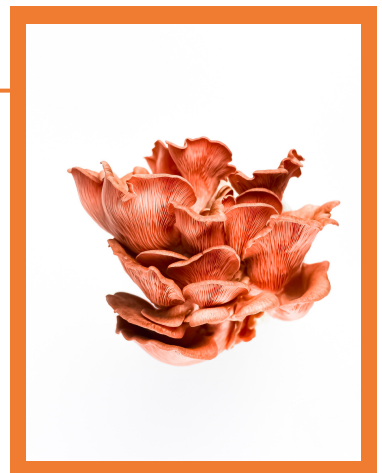
Wholesale: 16

Pink Oyster mushrooms (*Pleurotus djamor*) are a heat-loving variety. In nature, they are found growing on hardwoods in many tropic and subtropic zones throughout the world. This fast-growing variety produces clusters of strikingly beautiful, bright pink mushrooms. Requires sustained temperatures above 20°C for best results.

### Nutrition

Fiber - Vitamin B6 - Copper

Riboflavin - Folate - Anti-Oxidant



# Home Grow Kits



## Nameko

MSRP: 28  
Wholesale: 16

### Nutrition

Boost Immune System  
Lowers LDL

Nameko mushrooms (*Pholiota microspora*) are small and amber-brown. They have an earthy, forest flavor and a thin layer of gelatin on their caps, which forms a sort of glaze when cooking with them. The beautiful, bright-orange color and glossy, moist texture of this mushroom adds an enchanting dimension to culinary creations. They are often used in miso soup and sauté.



## Shiitake

MSRP: 32  
Wholesale: 18

### Nutrition

Source of Copper - Boost Immune  
Anti-Inflammatory - Lowers LDL

Shiitake mushroom is a delicious and healthy mushroom native to the Far East. However, they are now found throughout the world. Shiitake mushroom (*Lentinula edodes*) is esteemed for both its health-supporting properties and its culinary value. Our Shiitake kits are super-boosted to give the most prolific harvests. Our Shiitake mushrooms are suited for our Canadian environment and their fruiting life can be expanded to multiple years with advanced care.



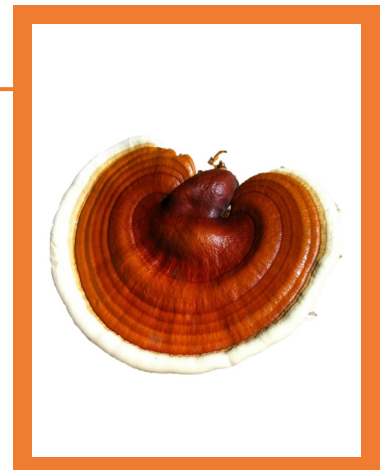
## Reishi

MSRP: 32  
Wholesale: 18

### Nutrition

Boost Immune - Anti-Viral  
Lowers LDL - Anti-Inflammatory

Reishi mushrooms (*Ganoderma lucidum s.l.*), have long been sought after for their beneficial properties for thousands of years. They grow very slowly with continuous growth within 1 year. This mushroom is generally broken up, sliced, or powdered and steeped in simple teas or tinctures. Its flavor is bitter, but pleasant to most people. They can be added into soup stocks to infuse the broth with its medicinal properties.



# Home Grow Kits



## Lion's Mane

MSRP:32

Wholesale: 18

### Nutrition

Vitamin B - Vitamin D

Iron - Potassium - Lowers LDL

The Lion's Mane Mushroom (*Hericium erinaceus*) produces cascading, hair-like clusters that enlarge to the size of baseballs. They thrive in temperatures between 15–25 °C. Also known as Bear's Head or Monkey's Head, this mushroom is highly desirable and imparts a "lobster" flavor when cooked with butter and onions.



On the  
Rise

## Turkey Tail

MSRP: 28

Wholesale: 16

### Nutrition

Boost Immune - Anti-Viral

Lowers LDL - Anti-Inflammatory

Turkey Tail mushrooms (*Trametes versicolor*), have long been sought after for their beneficial properties for thousands of years. They grow very slowly with continuous growth within 1 year. This mushroom is generally broken up, sliced, or powdered and steeped in simple teas or tinctures. Its flavor is bitter, but pleasant to most people. You can add a few pieces of dried Turkey Tail into soup stocks to infuse the broth with its medicinal properties.



## Chestnut

MSRP:28

Wholesale: 16

### Nutrition

Boost Immune

Lowers LDL

Chestnut mushrooms (*Agaricus bisporus*) are small and amber-brown. They have an earthy, forest flavor and a crunchy texture. The beautiful, light brown color and glossy, moist texture of this mushroom adds an enchanting dimension to culinary creations. They are often used in miso soup, stew and sauté.



On the  
Rise

# FAQ's



## Why Mushrooms

You can't go wrong with mushrooms. They are fat-free, low-sodium, low-calorie, and cholesterol-free. They are also packed with fibre, vitamins, and minerals. Nutritional benefits vary depending on the type of mushroom.

## How Do They Grow

Simple 4 Step Process

- 1) Cut an X shape into the bag
- 2) Soak the bag X down overnight
- 3) Stand up in a bowl of water or in a humid area and mist 3x daily
- 4) Harvest within 7 days of baby mushrooms showing

## How Long Until Harvest

Most varieties will be ready for harvest once a month with 3-4 expected harvests per kit.

## What Is The Yield

Typically 1-2 lbs of mushrooms can be harvested from each kit. Blue Oyster mushrooms usually produce the highest yield.

## What is the Shelf Life

Most varieties are shelf stable for 6 months when stored in dark and cool places. The shelf life can be extended to 1 year when refrigerated.

## Can They Grow Outside

Absolutely! Our mushroom kit can be used to produce your own mushroom bed outside in the shade.

# Testimonials



## Chantal MacDonald

I (bought) this one because of the health benefits. I have been consuming mushroom tea for a year. It makes me feel wonderful. Now, I have the first Lion's Mane harvest from my own effort. Love it. Will buy again.

## Robert Lacey

We bought an Oyster Mushroom kit from planet mushrooms and it was super fun to grow and so delicious when we finally made our first harvest. Can't say enough good things about the staff too super friendly.

## Jen Macd

Love love love! This is our second harvests already. We have grown oyster mushrooms before. It is our first Lion's mane kit. It is so much fun! And it is good for the brain. It is actually very easy if you follow the instructions.

## Grace Brown

Very excited. The blue oyster just came, it's only been shy of two weeks. It's my first time growing mushrooms. I love how cute they are. I strongly recommend Planet Mushrooms, fast shipping and Canadian made!

## Jean - Etsy


Canada to US delivery, took a little while but it's covid. Both packs had slight healthy looking pinning at the very top where the bag was tied so they're clearly viable and ready to go, they look great, and I'm excited to see them produce. Nameko are my favorite mushrooms and I used to be able to walk to H-mart and buy them but now I live in rural Oregon and this is my only shot short of a three hour drive to an Asian food store.



# How To Order



To make ordering and reordering simple and convenient fill out and return via email to [tyler@planetmushrooms.com](mailto:tyler@planetmushrooms.com) the following order form. When we receive a completed form we will verify the order with an invoice and keep you up to date on fulfillment times. Fulfillment can take up to 2 weeks.



**Specialty and Nutraceutical  
Mushrooms producer,  
Proudly Canadian!**

Date 4/1/2020  
Invoice # 20200401  
Expiration Date 8/1/2020

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Myco Innovations Inc.  
[Street Address]  
Edmonton, T5T6A8  
Phone 7807165755  
info@planetmushrooms.com

**TO** [Name]  
[Company Name]  
[Street Address]  
[City, ST ZIP Code]  
Phone [000-000-0000]  
Customer ID [ABC123]

Salesperson	Job	Payment Terms	Due Date
		Due on shipment	

Qty	Description	Unit Price	Line Total
	Blue Oyster Mushroom Home Grow Kit	\$16	
	Pink Oyster Mushroom Home Grow Kit	\$16	
	King Oyster Mushroom Home Grow Kit	\$16	
	Lion's Mane Mushroom Home Grow Kit	\$18	
	Shiitake Mushroom Home Grow Kit	\$18	
	Nameko Mushroom Home Grow Kit	\$16	
	Chestnut Mushroom Home Grow Kit	\$16	
	Wine Cap Mushroom Home Grow Kit	\$18	
	Reishi Mushroom Home Grow Kit	\$16	
	Turkey Tail Mushroom Home Grow Kit	\$16	
Subtotal			
Sales Tax			

Quotation prepared by: Tyler Schutcke @ Myco Innovations Inc.  
GST Registration number: 758293310-0001  
This is a quotation on the goods named.  
To accept this quotation, sign here and return:

***Thank you for your business!***