

Thank you for your ongoing support of the fresh mushroom category.

We look forward to sharing programs to help grow your sales.











Fresh Mushrooms Are a Growing Category









At over \$1.2 billion in retail sales in 2017, the fresh mushroom category continues to grow.

In fact, the total U.S. retail dollar sales of fresh mushrooms have been increasing every year since 2014.



This equates to an increase of over \$160 million

in additional retail sales in just the past several years.

Consumers Continue to Shop for All Varieties –



And Retail Sales Continue to Grow!



CRIMINI AND PORTABELLA +6%



WHITE +2.4%



VALUE ADDED +8%



+16.6%

Nationally, whites, browns (crimini and portabella), Specialty and Value Added have all seen growth during this time*. Last year alone, crimini and portabella experienced an increase of nearly +6% in dollar sales, white +2.4% (on a very large sales base), value added +8% and specialty +16.6%.

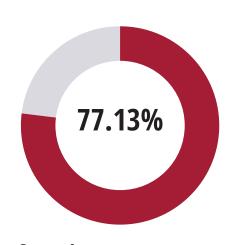
Mushrooms are hot!





THE MUSHROOM CONSUMER SPENDS \$2.69
PER SHOPPING

OCCASION



of mushroom consumers are repeat buyers



Almost 55% of all U.S. households purchase fresh mushrooms

Mushrooms in the News

The Blend is Contributing to New Consumer Usage as Mushrooms Are Being Added to a Variety of Dishes

The Mushroom Council has several promotions to help support your sales of fresh mushrooms. One of the most impactful programs is The Blend.







"Every organization hopes its marketing and promotional initiatives help to increase the market; however, it is rare to see one as successful as the Mushroom Council's The Blend project, which was rolled out a few years ago."

CHRISTINA DIMARTINO

Produce News

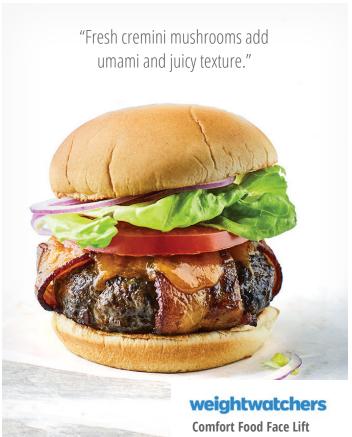




MUSHROOMS IN THE NEWS















MUSHROOMS IN THE NEWS















Your Shoppers Can Take The Blenditarian Challenge



and Learn More About The Blend at Blenditarian.com



/ blend-ə-'ter-ē-ən / noun/ One who believes the mighty, meaty mushroom makes meals more delicious, nutritious and sustainable. "I'm a Blenditarian Because"

Campaign – Consumers

can win prizes when they

take The Blenditarian pledge

and participate in monthly

Blenditarian recipe challenges.







BECOME A BLENDITARIAN!
TAKE THE PLEDGE!

Ask your local mushroom supplier for more details or visit mushroomcouncil.com.





JAMES BEARD FOUNDATION

BLENDED BURGER PROJECT™

MEMORIAL DAY - JULY 31, 2018

Now entering its fourth year, the James Beard Foundation is challenging Retail Foodservice Chefs to develop and share a burger recipe that is prepared with a mushroommeat-mixed patty. The Blend will provide your shoppers with a healthier option while improving taste.

Retail foodservice chefs are encouraged to participate in a movement that strives to make burgers better by blending ground meat with chopped mushrooms, creating an incredibly delicious patty that's healthier and more sustainable.

Consumer and retail promotion of The Blend can help improve your performance throughout the retail store.*

For more information and rule of participation, go to jamesbeard.org/blendedburgerproject, ask your local mushroom supplier for more details, or visit mushroomcouncil.com.

Produce Department

60%
INCREASE

in sales of fresh mushrooms when promoting The Blend

Meat Department

12% INCREASE

in sales of blended burger patties

Foodservice/Deli

10% INCREASE

in sales of blended meal offerings (meatloaf, meatballs, tacos, etc.)

Mushroom Veal Summer Grilling Promotion

JUNE 5 - SEPTEMBER 5, 2018





The Beef Checkoff and Mushroom Council are teaming up for the 4th consecutive year in the Mushroom Veal Summer Grilling Promotion. Nearly 207,000 consumers entered the sweepstakes in the prior year making this a great opportunity to reach new customers in your store.

500,000 packages of veal with 1 million on-pack labels are distributed to major retail chains featuring the veal and mushroom burger with balsamic onions, a new Blend mushroom veal recipe. Consumers enter a sweepstakes for a chance to win \$500 in free groceries plus other prizes. The promotion is supported with cooking videos available on YouTube and Instagram along with Facebook and Pinterest components. Make sure to contact your mushroom supplier for more details to see how you can participate or visit mushroomcouncil.com for more information.

Social Media Helps Promote Fresh Mushrooms and the Council's Marketing Programs













PINTEREST FOLLOWERS 14,000+

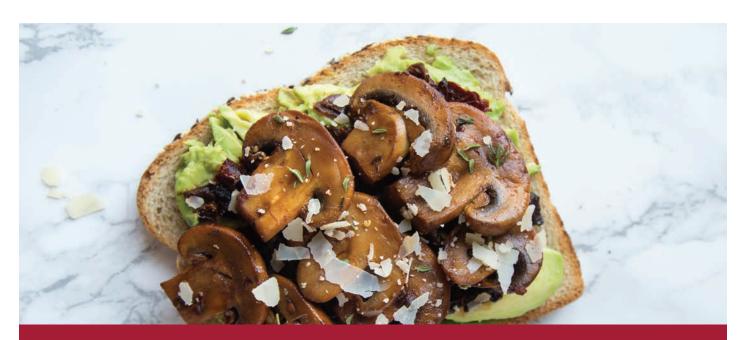




Healthy on the Plate, Gentle on the Planet



The Mushroom Council conducts ongoing media relations activities to tout fresh mushrooms' nutrition and sustainability during key times of the year, including **National Nutrition Month** (March), **Earth Month** (April) and **National Mushroom Month** (September).



DID YOU KNOW MUSHROOMS ARE ...

FAT FREE, LOW CALORIE, NUTRIENT DENSE, LOW SODIUM. The produce aisle's only **NATURAL SOURCE OF VITAMIN D**, which helps build strong bones.

Growers can increase vitamin D levels in mushrooms to a controlled amount by exposure to ultraviolet light.

A SOURCE OF B VITAMINS,

including riboflavin and niacin, which help to provide energy by breaking down proteins, fats and carbohydrates.

GENTLE ON THE PLANET:

Growing mushrooms requires less water and land relative to many other crops.

RICH IN SELENIUM.

a mineral that helps the immune system function properly.



We are here to help you build your sales of fresh mushrooms.









303 Twin Dolphin Drive, Suite 600 Redwood Shores, CA 94065 650-632-4250

info@mushroomcouncil.org