

Food & health are becoming one:  
**Let food be your medicine**





# 3 Generations



**Mushrooms** form part of our DNA, because Jan inherited a love for them from his parents. The Klerken family has been active in the mushroom industry for more than **50 years**, of which Jan, as the second generation, for 40 years now.



**SCELTA**<sup>®</sup>  
MUSHROOMS  
EST'D 1993

# Mushrooms & Appetizers

# Serve all, Love all

- **80** countries
- **800** partners
- **6** factories  
in The Netherlands
- **350** staff members





Frozen  
mushrooms  
**90 million kg**

Mushroom  
waste stream  
**55 million kg**

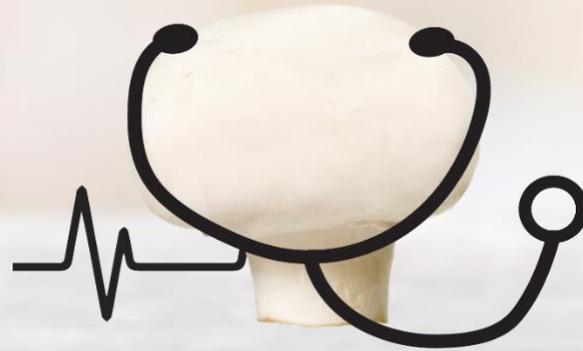
Vegetable  
Appetizers  
**40 million kg**

Preserved  
mushrooms  
**20 million kg**

Since 2002:  
**The mushroom DNA unravelled**



**Taste**



**Health**



**Sustainability**

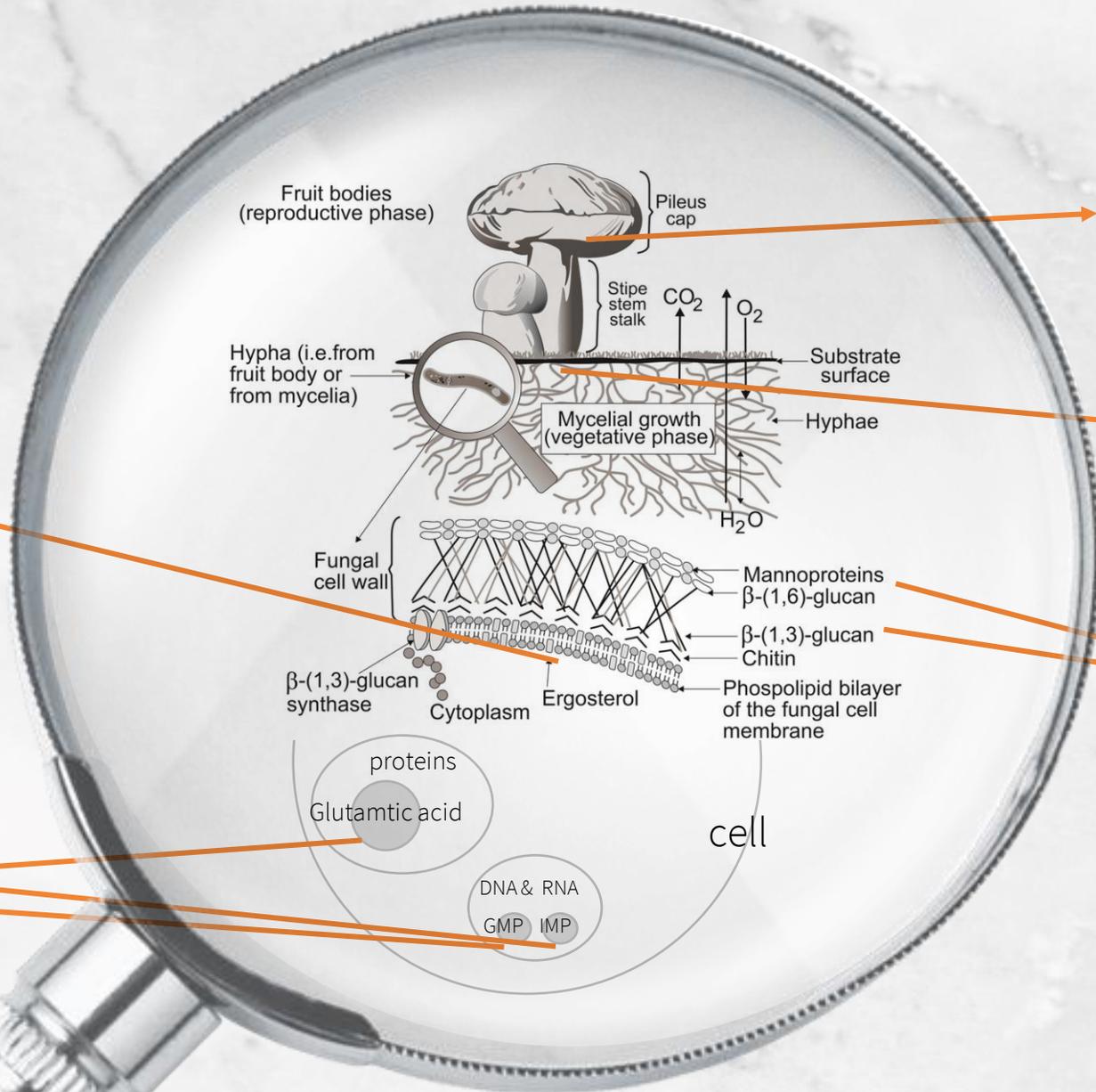
The result of research  
always differs from the  
expected result

**It often leads to  
unexpected and  
surprising results**



**Mush-D**  
Vitamin D-Licious

**SCELTA** INSIDE  
NATURAL UMAMI INGREDIENTS



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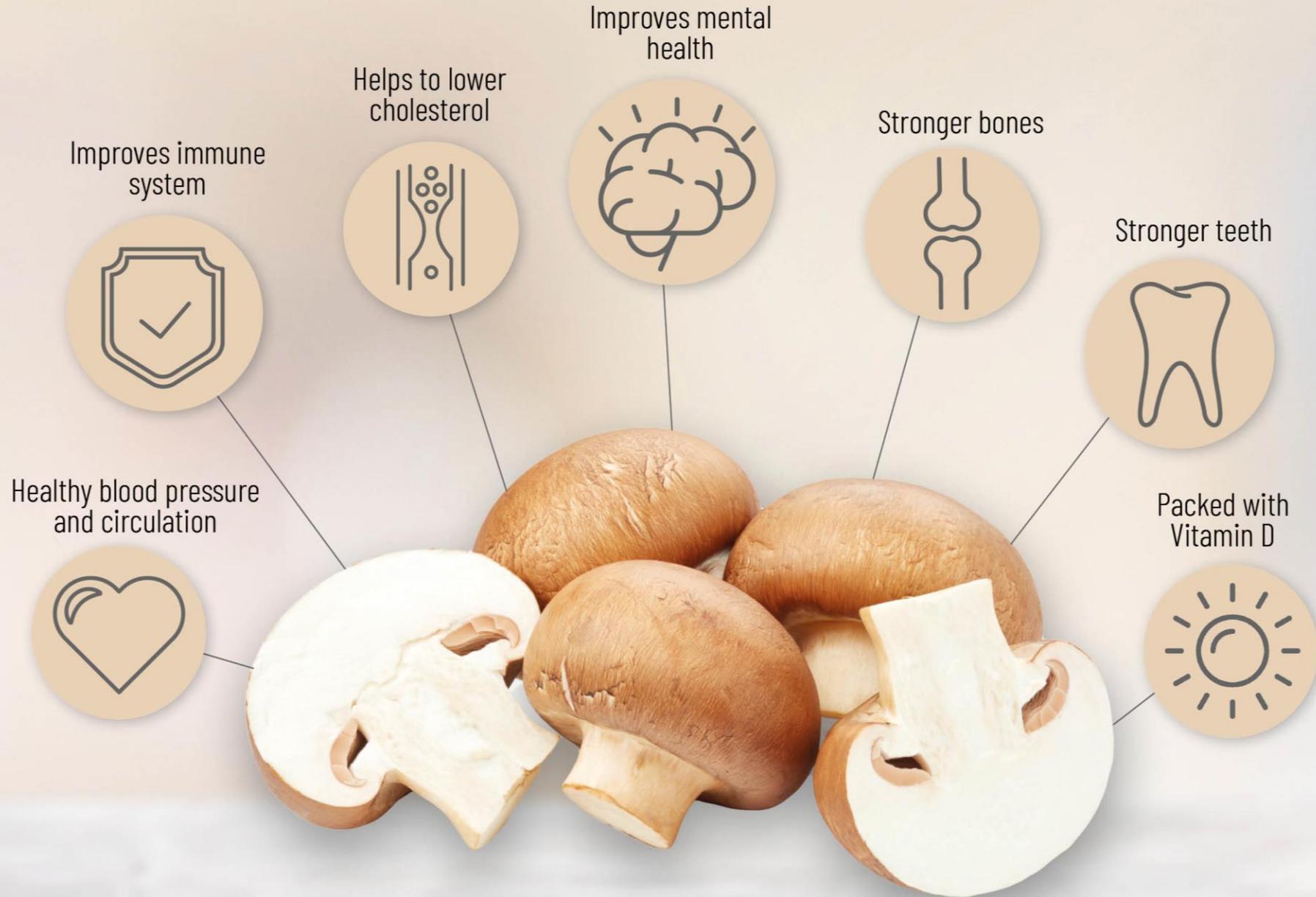
**SCELTA**<sup>®</sup>  
Umami  
旨味

**SCELTA**   
MYCO FRIENDS

# Getting **everything** out of the **mushroom**

Vitamin B (B1, B2, B3, B5, B6), Vitamin C, **Vitamin D**, Iron, Potassium, Phosphorus, Magnesium, Copper, Manganese, Selenium, **L-Ergothioneine**, Low in calories, Low in fat, Low in sodium, High in fibre, High in protein, Lactic acid, Xylitol, Alanine, Glycine, Valine, Threonine, Proline, Serine, **Glutamine**, Phenylalanine, Calcium, Zinc, Iodine, **β-glucans**, Chitosan, **Chitin**, Glucosamine, Mannitol





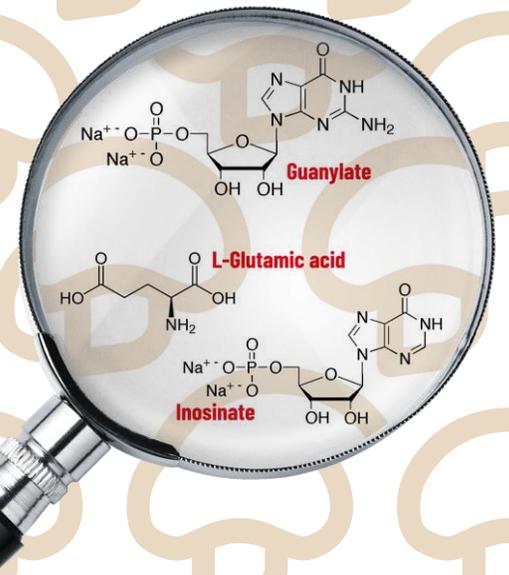
Leading to various **functional benefits...**

**l-glutamamic  
acid**

**guanylate**

**inosinate**

The **unique** combination of glutamate  
and the ribonucleotides, inosinate  
and guanylate create a  
**8 times higher** umami synergy.



# Our **natural extraction** process

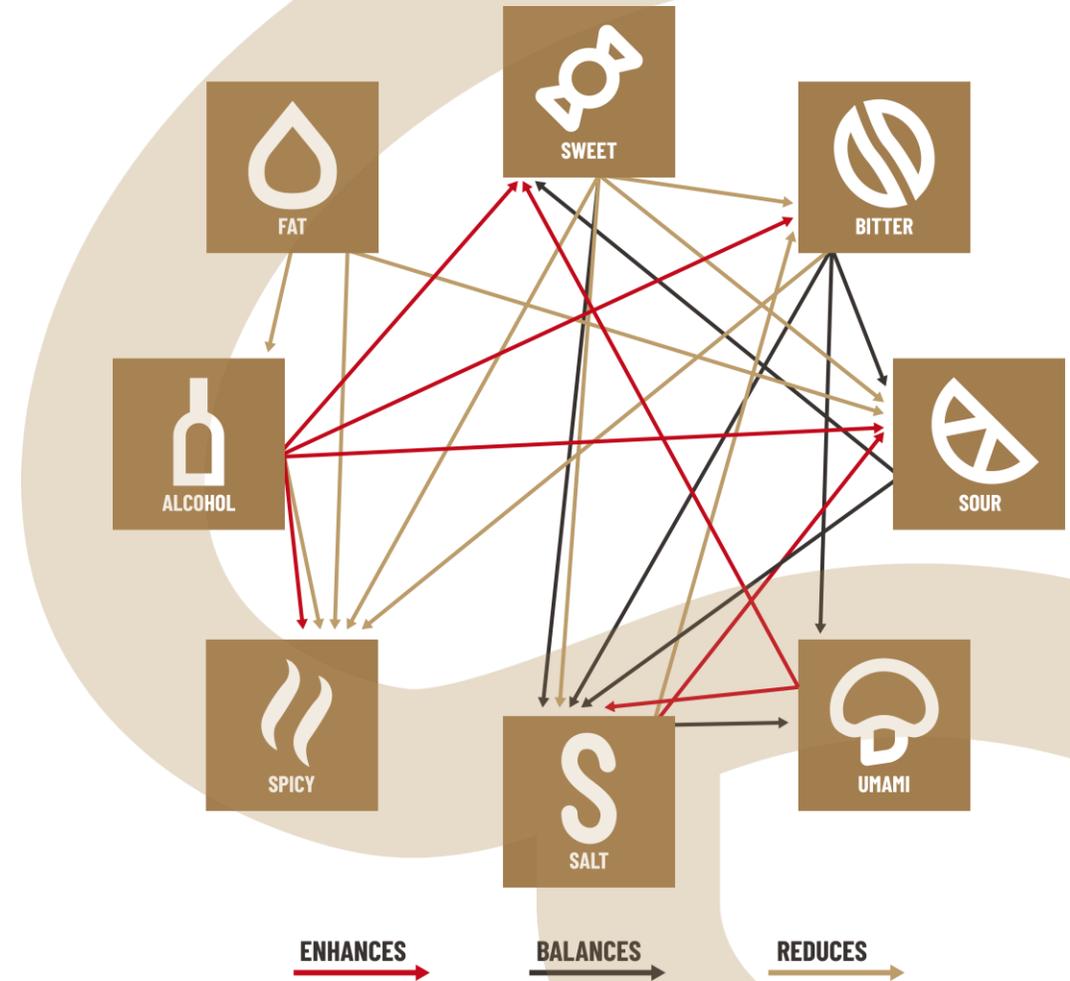


- We use controlled side streams from our own growers.
- We create mushroom and umami extracts through water extraction.
- Resulting in clean label solutions.

Umami is the “**back pocket**” ingredient that supplies the missing link in formulations or recipes.

It alters the perception of other tastes:

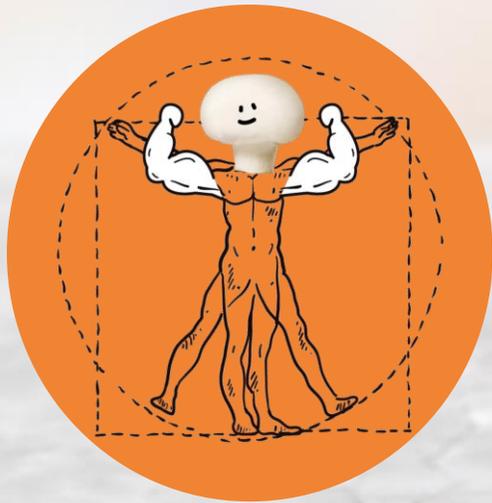
- Sodium seems saltier
- Sugar seems sweeter
- Sour and bitter less acerbic and biting
- Umami enhances the perception of thickness and complexity
- Umami improves the overall palatability



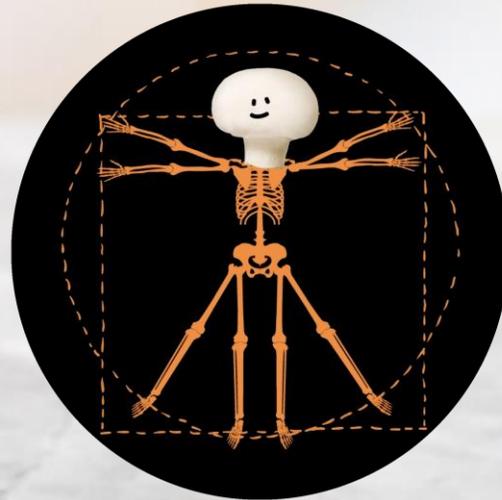
# Endless possibilities



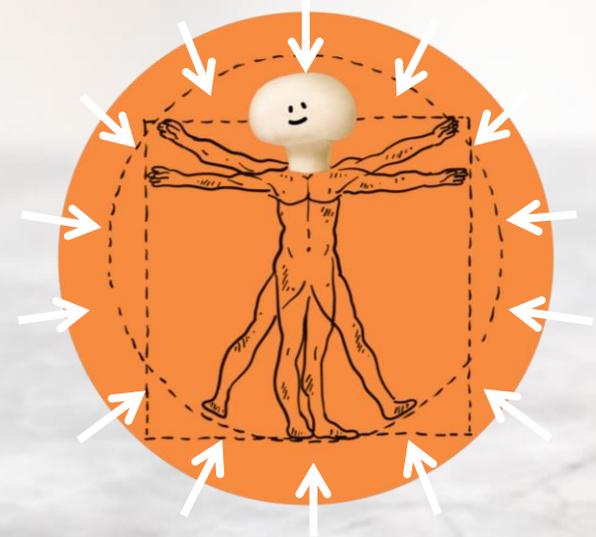
# The human body needs **Vitamin D**



For stronger muscles



For stronger bones



To support the immune system  
and mental health

# Globally over 1 billion people are vitamin D deficient

Wherever they live, whatever the color of their skin or their age...



# Vitamin D awareness of the need

Worldwide people are getting more aware how important vitamin D is for them. Looking to a global survey by Euromonitor vitamin D is in the top 3 in many regions of the world.

## Top Three Dietary Supplements and Vitamins Consumed

Percentage of Global Respondents Consuming Vitamins and Supplements by Region

North America	Europe	Asia Pacific	Latin America	Middle East & Africa
Multivitamins 56%	Multivitamins 42%	Vitamin C 44%	Vitamin C 53%	Calcium 46%
Vitamin D 41%	Vitamin C 39%	Calcium 44%	Calcium 50%	Multivitamins 44%
Vitamin C 33%	Vitamin D 38%	Multivitamins 42%	Multivitamins 42%	Vitamin D 41%

Source: Euromonitor International's Health and Nutrition Survey, 2019

# Food sources high in vitamin D

Naturally there are not that many food sources with vitamin D. Fat fish is a good source but mushrooms are now a good and versatile food source to add to your diet.



Salmon 9 µg



Shrimp 3,8 µg



Sardines 12,5 µg



Egg 0,5 µg



Mushrooms 15 µg



# Mush-D products

Soup range &  
capsules



## Cooperation with 2<sup>nd</sup> largest vitamin feed company

Scelta MycoFriends has developed a product based on the edible, medicinal mushroom *Agaricus blazei* Murill (ABM) of Brazilian origin.





## **Betaglucans:** Healthier people with Mycoflour

Supports the immune system by producing white blood cells. The hemoglobin level increases.



## **Betaglucans:** Healthier livestock

- CO2 reduction due to a better feed conversion (a better intake from nutrients means less feed more meat)
- A decrease of mortality
- Anti-bacterial effect, it can reduce salmonella and e-coli bacteria in contaminated animals to zero



**Education**



**Environment**



**Community**

# Our soft side: social responsibility



Grow great mushrooms.

Turn clients into **friends**.

Build a global network.

Make customers' wishes come true.

Have **fun** while making a **profit**.

[www.sceltamushrooms.com](http://www.sceltamushrooms.com)