



Neofungi: Cultivating Trust Through Excellence

Some projects are born simply to sell a product. Others are born because a group of people shares the same way of cultivating and caring for their harvest, a shared philosophy regarding work, the land, and a commitment to others. Neofungi belongs to this second group.

We are a cooperative made up of producers who have dedicated their entire lives to the cultivation of fresh mushrooms. We are people who understand the value of daily effort, early mornings, meticulous attention to detail, and never settling for anything less than the best. Perhaps this is the key to why we continue to work with the same passion after so many years: because we truly feel that what we do matters.

It matters when a family trusts our products for their home-cooked meals. It matters when a chef chooses our mushrooms for a signature dish in their restaurant. And it matters because, behind every tray, there is so much more than just food: there is dedication, experience, commitment, and the pride of doing things the right way.

At Neofungi, we profoundly believe in the value of origin and in the importance of keeping alive a way of working based on care and responsibility. This is why we remain committed to a cooperative model where people are at the center, where growth does not mean losing our essence, and where quality is not just a goal, but a daily obligation.

Our work begins long before the product reaches the table. It starts with constant care, rigorous selection, the supervision of every process, and an obsession with always guaranteeing maximum freshness. This level of demand has allowed us to become Spain's leading producer of fresh mushrooms, bringing our products to thousands of homes and restaurants both within and beyond our borders.

But beyond the figures, what truly drives us is continuing to elevate this extraordinary product. We want to demonstrate that a mushroom, a portobello, or a shiitake can be synonymous with quality, gastronomy, health, and innovation—all without ever forgetting where we come from.

This is why renowned chefs such as Martín Berasategui, the Torres brothers, Quique Pérez, Teresa Gutiérrez, Jorge Susinos, and Jesús García trust in Neofungi. They know that behind every product lies a level of care and consistency that can only be achieved through a true passion for one's craft.

We also believe that the future of our sector depends on responsibility. That is why we work every day by investing in sustainability, innovation, and the circular economy, constantly seeking more efficient and respectful ways to produce, grow, and move forward.

Because at Neofungi, we don't just cultivate mushrooms. We cultivate trust.