



Team Meat the Fungi
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Product Meat the Fungi Burger

Meat the Fungi: the new way to eat meat. These burgers were born to help consumers reduce their meat consumption by combining mushrooms with local, grass-fed beef, cutting the environmental impact and saturated fat content by 50%. Meat the Fungi offers a delicious, nutritious, and sustainable option, with half the meat of conventional burger patties. Meat the Fungi burgers are sold frozen, ready to grill. Using puns and statistics, Meat the Fungi hopes to promote a fun, convenient solution for consumers to foster a healthier people and planet, changing the way we eat meat one mushroom at a time.

Mentor Sintija Kuipers & Emmanuel Anom

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