

Contact details

Chairman of the board

Václav Dolanský
+420 777 325 232
dol@ceskehouby.cz

Business manager

Václav Vavrečka
+420 777 229 017
obchod@ceskehouby.cz

České houby a.s.

Nová 538,
392 01 Soběslav
www.ceskehouby.cz



The company was established in 1992 and cultivates mushrooms at two modern farms in Soběslav and Nedvědice; it produces 30 tonnes of mushrooms weekly.

It also offers fresh sprouts, dried fruit, dried mushrooms and various gourmet specialties. In 2019, the company achieved its best champignon cultivation results ever. Owing to improvement in technology processes, the average annual yield reached almost 33 kg/m², which is an excellent result comparable to the best European growers.

Vendeavour a.s. has a 51% property share in the company and has been a member of the group since June 2019.

Our production

We mainly produce fresh mushrooms. Our portfolio includes button mushrooms (white, brown, portobello) and the increasingly popular oyster mushrooms. Thanks to our own cropping facilities, we have full control over the cropping, harvesting, sorting and packaging processes. As regards dried mushrooms, we also offer products of other meticulously chosen growers. Among other products, we can therefore offer to our customers dried ceps, mixed forest mushrooms and delicious shiitake mushroom caps.





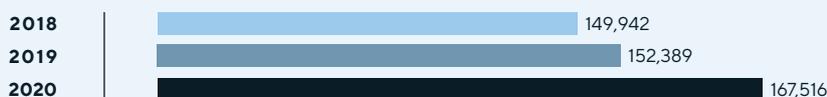
Timeline

- 1998** — Construction of our own substrate facility
- 2000** — Expansion of oyster mushroom cropping facilities
- 2001** — First certification by Tesco
- 2009** — Construction of 6 oyster mushroom cropping facilities
- 2012** — Construction of a new shipping facility, packaging facility and an office building
- 2013** — Construction of 7 oyster mushroom cropping facilities
- 2014** — Construction of the Soběslav button mushroom farm, phase 2; completion of the premises
- 2019** — Capital input by Vendeavour a.s.

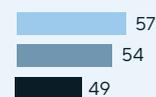
Business activities

We are constantly upgrading and innovating our facilities. Owing to improvement in technology processes, the average annual yield reached almost 33 kg/m², which is an excellent result comparable to the best European growers. Our company is subject to regular audits and meets all sanitation standards. We hold the IFS Standard and GlobalGap certificates. We have received the “Klasa” national food product quality mark awarded under the auspices of the Federation of the Food and Drink Industries of the Czech Republic.

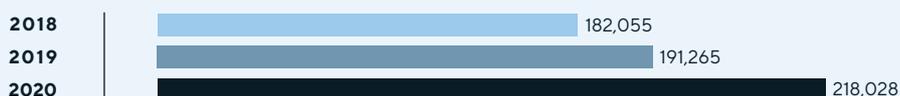
Assets (net value)



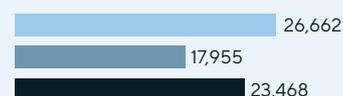
No. of employees



Turnover



EBITDA



Amounts in thousands CZK.

In 2019 and 2020, we managed to successfully overcome production-related difficulties. We adopted a modern approach and introduced technical innovations. Due to the lack of staff, we only used 60% of our capacity. In spite of that, we achieved excellent results in terms of tonnes harvested. Since mid-2021, we have been using our cropping facilities to their fullest capacity. In addition to our standard fresh produce, we are also beginning to develop durable mushroom products suitable for retail.