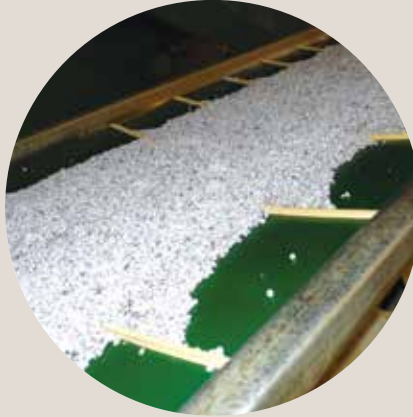


NEW

Mylo™



Next Generation Spawn Carrier

- Innovative growth medium processed in an optimised blend of high quality nutrients.

Benefits

- ✓ Enhanced nutritional medium for mushroom mycelium
- ✓ Superior flowability and ease of handling
- ✓ Increased inoculation points deliver a more balanced compost



Sylvan
CULTIVATING EXCELLENCE

Contact your local Sylvan representative.
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1. What is Mylo™

Mylo™ is Sylvan's latest spawn carrier based on sorghum. The grains are processed in a proprietary recipe in an optimised blend of high quality nutrients, raw materials and active ingredients to provide a uniquely balanced medium for strong mycelium growth and spawn run.

2. What is sorghum

Sorghum is a cereal native to warm climates around the world. It is used as a major source of grain in large parts of Africa and Asia while mainly used as a livestock feed and ethanol input in Europe and North America. The grain is a genus that belongs to the grass family and is among the most efficient crops in conversion of energy and use of water; high-energy and very drought tolerant.

3. Why did we select Sorghum as the carrier for our new Mylo™ product

Rye and Millet are the two most commonly used grains in spawn manufacturing, and these grains each have both functional variances as well as historical reasons for being a popular spawn carrier. In selecting sorghum as the basis for our new carrier, we have combined the best functional properties of both Rye and Millet into one unique natural base.

4. How is Mylo™ produced

Mylo™ is produced in Sylvan's dedicated spawn plants in Europe. Sorghum is used as the basic raw material. We then create a premix of other active ingredients which, together with the grains, undergo a careful cooking and sterilising process. The structure of the grain combined with the dedicated process results in a fully optimised substrate for superior mycelium growth, with complete nutritional availability and outstanding physical properties.

5. What is the nutritional composition of Mylo™

The product contains ca. 70% Starch (75 Amylopectin + 25% amylose) and ca. 12% proteins, both key components for healthy mycelium growth. The mineral

and vitamin complex further enhances the nutritional profile while our unique processing methods further increase the availability of free nutrients.

6. Why is the product called Mylo™

The Sorghum grain is known by various popular names across the world such as durra, jowari and indeed milo. The brand name Mylo™ combines the two words [MY] celium and Mi[LO].

7. I am happy with my current spawn, why should I switch to Mylo™

If you are currently using rye spawn you will find that Mylo™ will provide a stronger spawn run. On standard spawn runs one can observe that compared to rye the compost will be more strongly incubated. The product has ca 25% more inoculation points compared to rye per litre.

If you are currently using millet spawn you will find that Mylo™ will deliver strong incubation results due to ca. 25% more available nutrients per litre. The larger structure of the sorghum kernels ensure the product is far more free flowing, less sticky and therefore easier to handle during spawning.

The combination of additional inoculation points combined with improved flow ability and higher nutritional reserves makes Mylo™ a unique new proposition for the industry.

8. I am mushroom grower: why is Mylo™ interesting for me

Mylo™ provides a quicker spawn run than rye. For both phase 2 and 3 growers fully grown compost is calmer with less prevalence of heat surges in the case run. Mylo™ boosts mycelium development for outstanding results.

9. Which Sylvan strains will be available on Mylo™

Mylo is currently available with Sylvan's market leading Agaricus A15 strain. Sylvan will roll out Mylo across additional Agaricus strains in the near future.