

#### Contact details

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#### České houby a.s.

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### **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/m<sup>2</sup>, 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.





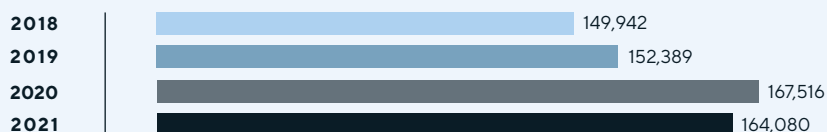
## Timeline

- 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.

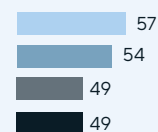
## Business activities

We are constantly upgrading and innovating our facilities. Owing to improvement in technology processes, the average annual yield reached almost 33 kg/m<sup>2</sup>, 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.

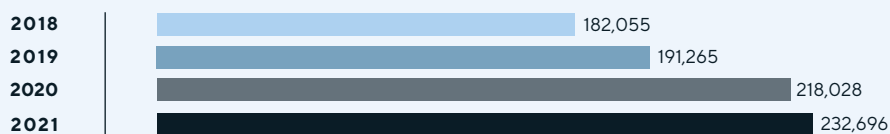
### Assets (net value)



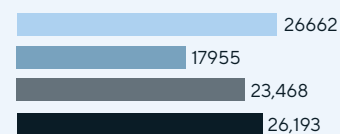
### No. of employees



### Turnover



### EBITDA



Amounts in thousands CZK.

In year-on-year terms, we achieved an increase in sales with a growing EBITDA margin. Among other things, this is due to capacity enhancement, efficient distribution and the premium quality of our produce. As planned, we are currently expanding our product portfolio to include mushrooms with the organic certification which we acquired in late 2021. The estimated annual produce of oyster mushrooms in organic quality is approx. 150 tonnes.