

SUN
GOLD

COMPANY PROFILE



www.Sungold-farms.com



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SUN GOLD



ABOUT COMPANY

Our Company was founded in 1995 located in the heart of citrus growing region of Pakistan. With centuries-old heritage of farming, decades of citrus growing and export experience, we are the largest exporter of Kinnoos & potatoes.

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HOW WE STARTED

Given the heritage of successful farming, we decided to step up our game and adapt to modern farming styles. Beyond just providing fresh local produce, we wanted to compete with modern world farming techniques to become at par with the population explosion. We see vertical farming as the only future of Pakistan. and growing mushrooms as the most sustainable vegetable that can be farmed all around the year.



SUN GOLD

VISION

To be the best, most innovative
Mushroom Producer in the Business.



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MISSION

Growing, Harvesting packaging,
marketing, and transportation of
white mushrooms throughout
Pakistan.

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SHAHID SULTAN
CEO / FOUNDER



AHMED SULTAN
DIRECTOR

OUR FOUNDERS

Meet our founders Mr. Shahid
Sultan & Mr. Ahmed Sultan

OUR PRODUCTS

We offer white button mushrooms in Fresh & Canned form.



Products



SUN
GOLD

**3.000.000
KGS**

Our
production
capacity per
year

**OUR
CAPACITY**



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WHY MUSHROOMS?

Easy to grow

Mushrooms require lesser growing materials, water, and energy than other types of crops a mere acre of land can produce a whopping million pounds of shrooms every year

Sustainable Super Hero

One of the reasons mushrooms are such a sustainable superhero is that farming them doesn't require much room . Because they can be stacked vertically in growing facilities, a mere acre of land can produce a whopping million pounds of shrooms every year.

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Why Mushrooms in Pakistan?

Severely undersupplied market

There are barely any commercial scale mushroom producers in the country. With little to zero competition.

Support Local Industry

Currently, our market depends upon the import market. And there is a huge gap between the supply and the demand of mushrooms. We not only aim to bridge the gap between the supply and demand, but also to create demand for the vegetable.

Make this Niche a commodity

This is a niche market product with no major market players. Our aim is to supply this product to consumers at fraction of a price and ensure that masses are able to consume this product and benefit from this amazing superfood.

How are Mushrooms Good for the Environment?

EMITTS LESS

CO2

A study conducted by The Mushroom Council also shows that growing mushrooms also generates far less carbon dioxide (CO2) than other types of vegetables. Every 1 pound of mushrooms, reports show, emit about 0.7 pounds of CO2 equivalent emissions. Researchers were able to reach that number by tracking the amount of energy emitted from electricity and fuel used for composting, growing operations, and — of course — harvesting.

Land

required is much less than other vegetable production

Mushroom farming requires much less land than other types of agriculture. One square foot of land can produce 7.1 pounds of mushrooms per year, which means that one acre could produce 1 million pounds of mushrooms. They're so space efficient because mushrooms are **stacked vertically in growing facilities**. By conserving space, it requires less deforestation, which is a major problem within the agriculture industry.

REQUIRE LESS WATER

Water

it takes less than two gallons of water to produce one pound of button mushrooms, which – in comparison to the tens of gallons of water used to grow other fruits and vegetables — is incredibly minimal.

Mushrooms & Humans

Keeps you Young

Mushrooms contain a super-high concentration of two antioxidants, ergothioneine and glutathione, according to a 2017 Penn State study. When these antioxidants are present together, they work extra-hard to protect the body from the physiological stress that causes visible signs of aging

Protects your brain

Rich in polyphenol protective against cognitive decline in older adults. Antioxidants ergothioneine and glutathione may help prevent Parkinson's and Alzheimer's. They recommend eating at least five button mushrooms per day to reduce your risk of neurological illness in the future.

Strengthen your bones

Mushrooms that are grown outside in UV light (as opposed to those grown in the dark) are a good source of vitamin D," Walsh explains. These UVB-labeled mushrooms have converted a compound called ergosterol directly into vitamin D. This means by eating just 3 ounces of UVB-exposed mushrooms, you've met your daily vitamin D requirement and given your bone health a leg up.

Lifts your Mood

Mushrooms had a lower risk for depression. This may be due to ergothioneine, which may lower the risk of oxidative stress, which in turn reduces symptoms of depression.

Boost Your memory

Mushroom eating two 3/4 cup servings of cooked mushrooms per week may reduce your odds of mild cognitive decline.

Heart Health

Mushrooms help recipes taste better in place of salt because they contain glutamate ribonucleotides. Those compounds contribute a savory, umami taste with no ramifications for your blood pressure or heart disease risk.

THANK YOU



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