

DUFOUR GOURMET ADDS FOUR ARTISANAL 50CUT SAUSAGES TO ACCLAIMED CHARCUTERIE AND CATERING MENU

Foodies Nationwide Can Now Experience the Outstanding Taste of 50CUT

New York, NY – June 6, 2024 – [Mush Foods](#) announced today that Dufour Gourmet, a leading purveyor of handmade sausages, pâtés and specialty meats has added four 50CUT charcuterie selections to their French-inspired catering menu, which ships nationwide. Each new, distinctive, handcrafted sausage is made with high-quality meats and 50CUT: the deliciously breakthrough blend of mushroom and mushroom roots for meat and poultry dishes. From Bratwurst to Breakfast Sausage, the new offerings bring a sublime, one-of-a-kind flavor and taste experience to the table.

“The beauty of 50CUT lies in its simplicity: premium mushrooms roasted and prepared in perfect proportions for seamless integration with high-quality meat and poultry,” said Dufour Gourmet’s Chef Aurélien. “At our very first tasting, we knew that 50CUT was a culinary game-changer, reducing environmental impact while delivering brilliantly on nutrition, texture and the taste that discerning foodies crave. We are pleased to be the first to feature 50CUT on a nationally available catering menu.”

The new Dufour 50CUT sausages are made with care by Chef Aurélien, using traditional French techniques, and contain no artificial preservatives or additives. 50CUT mushrooms and mushroom roots are grown in the Hudson Valley New York, and crafted by Mush Foods’ culinary team specifically to enhance meat and poultry recipes for a delicious, juicy, sustainable and nutritious culinary experience.

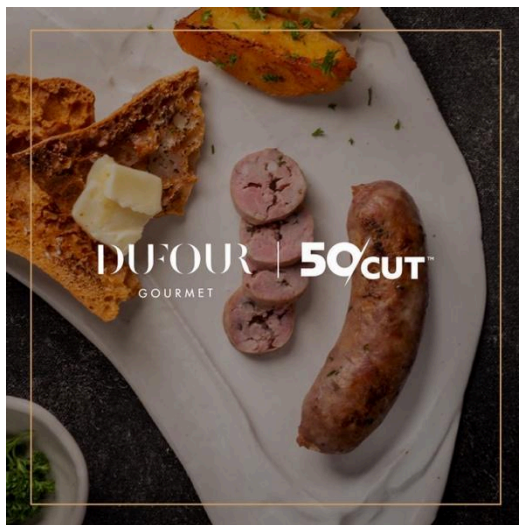
The Dufour Gourmet 50CUT Menu Items:

- Bratwurst, made with milk-fed pork, mushrooms, parsley and spices
- Breakfast Sausage, made with milk-fed pork, mushrooms, black butcher pepper and fresh herbs
- Italian-Style Sausage, made with milk-fed pork, mushrooms, fennel seeds, and Calabrian chili flakes
- Chicken Sausage, made with mushrooms, sage, and butcher black pepper

“Chef Aurélien and Juliette Dufour are masters of handmade delicacies and serve only the finest charcuterie to food lovers everywhere,” said Chef AJ Schaller, Culinary Director for Mush Foods. “We are incredibly proud that Dufour selected 50CUT for these unique and outstandingly delicious charcuterie items, which reflect our shared commitment to culinary quality and excellence.”

What makes them the champions of the grill?

- Succulent, Milk-Fed Pork: Experience unparalleled tenderness and richness in every bite.
- Unmatched 50CUT Power: Our unique roasted mushroom blend adds depth of umami, juicy texture,



and a sustainable edge.

- Four Flavor Showstoppers: Bratwurst, Italian-style, Breakfast, and Chicken - get ready to conquer them all!

About Mush Foods

Food industry veteran Shalom Daniel, Dr. Idan Pereman (agriculture) and Dr. Dan Levanon (biology) started Mush Foods, a culinary innovator and creator of 50CUT, a unique line of premium mushroom root and mushroom blends for use in ground meat dishes (beef, pork and poultry). When added to ground meat, 50CUT provides all the beneficial attributes of mushrooms, like umami flavor and positive nutrition, while significantly reducing the environmental impact of the dish. Mush Foods' 2024 life cycle assessment (LCA) affirms that 50CUT produces almost no greenhouse gas emissions (GHG) (<0.02 kg CO₂e per 113 g patty.)

Based in New York, Mush Foods works with local farmers to grow mushroom roots and mushrooms above ground through a proprietary and sustainable cultivation technique that maximizes access to this nutrient-rich and delicious culinary treasure that typically remains buried underground. Chefs and diners can count on 50CUT's clean label – no seasonings, no binding agents, no additives, or preservatives.

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