
- Advertisement -

Phillips Mushroom Farms' Warwick, MD, facility to be producing organic mushrooms in January

October 8, 2018

Leading mushroom producer, Phillips Mushroom Farms in Kennett Square, PA, is gearing up for what is expected to be strong fall and holiday demand seasons for mushrooms.

The company produces all mushroom varieties, and it has an ever-widening line of organic mushrooms that continue to be in strong and growing demand.

In mid-September, Kevin Donovan, national sales manager for Phillips Mushrooms, told *The Produce News* that the company's Organic Gourmet Blend item, which was introduced last year, continues to garner strong attention from its customers.



“The response to the item was fast and strong, and it continues to increase in demand,” said Donovan. “The Organic Gourmet Blend comes in a four-ounce pack. It combines sliced Baby Bellas, sliced Shitakes and Yellow Oyster mushrooms, giving consumers a mix of their favorite varieties, and in an organic option.”

He also pointed out another aspect that makes the Organic Gourmet Blend even more exciting.

“Phillips Mushroom Farms obtained its food-safety certification on Yellow Oyster Mushrooms last year, turning the item into a win-win for customers who want both organic and food-safety certification.”

The item, along with the company’s full line of mushrooms, will be featured at its booth, No. 1563, at the PMA Fresh Summit in October.

“Due to the strong and growing demand for organic mushrooms, we’ll be featuring organics strongly at the event,” said Donovan. “And we’ll be demoing an organic blended chili product to visitors at our booth.”

In order to keep up with the growth demand for mushrooms, Phillips Mushroom Farms is again expanding its Warwick, MD, facility.

Opened a few years ago, the new cutting-edge mushroom farm has been expanded a couple of times.

The company is anticipating the current expansion will be completed in time for holiday production.

“We’re finishing off the fourth building with this expansion, which will add 80,000 square feet to the building,” explained Donovan. “When it’s completed the facility should be able to produce about a million pounds of mushrooms every week. It will be the largest single growing facility in the U.S.”

The building was originally designed to produce both conventional and organic mushrooms. The current addition will produce organics in keeping with the company’s strong growth in the category. The new addition is expected to be in operation in January.

“We’re now in the planning process for increased production for holiday season, as we are every year at this time,” said Donovan.

“The mushroom market is very tight currently, and it’s typically a slow time of year for mushrooms. Production is off due to labor shortages; in some cases so severe that some farms are closing and others are cutting back. This has us somewhat concerned.

“Demand, however, is strong and holding,” he continued. “So prices should be stronger than what we’re currently seeing. We expect this will change as we head toward the normal increases as fall and winter approach.”

Phillips Mushroom has a long and successful history in cultivating mushrooms. It was founded in 1927, and has remained on the cutting edge of mushroom production and the trends surrounding the industry since then.

“Good summer sales are proof that people are including mushrooms in their typical meals,” added Donovan.

[Print](#)