



‘Made with Mush Passion!’

Planet-Positive Products accessible to anyone at any time. With the Oyster Mushroom as the foundation to their vegetarian goodies, BonRill adds a great bite to the standard spread salad with its Planet-Positive meat alternative.

All of their Oyster Mushrooms are home-grown, ensuring top-notch quality control and fresh, delectable food for all!



‘Mush Great Taste!’

BonRill introduces a fresh new concept in the world of Charcuterie. Having the expertise of a butcher and a passion for the veggie, BonRill has successfully transformed the Oyster Mushroom into an incredible, nutritious meat alternative, all while retaining the great tastes and textures of its counterpart! They are also nutritionally strong, high in fibre and natural sources of a wide range of micronutrients.

‘Mush Love for Mother Nature!’

Doing its part for the sake of the planet, with the lovable Oyster Mushroom!

Oyster mushrooms don't just make good meats. They also do good - for the planet! With its ingenuity and adaptability, BonRill has shown us how.



100% of their Oyster Mushrooms are locally grown, as compared to other alternatives like soy, tofu and seitan, which have to be flown in. Not only does this improve quality control, it also greatly reduces its carbon footprint!

The hardy Oyster Mushrooms are capable of feeding off of residual waste from coffee and breweries, and grown vertically, proving its efficiency in using fewer natural resources and less land as compared to traditional farming. Truly, a brand that is one with Nature!

*As an IFS Food Standard Certified brand, BonRill has consistently held a keen eye for quality as it continues to produce the best vegetarian products around the globe.



Enquire now at corporatesales@angliss.com.sg