

Canned

MUSHROOMS





OUR INDUSTRIAL TOOL

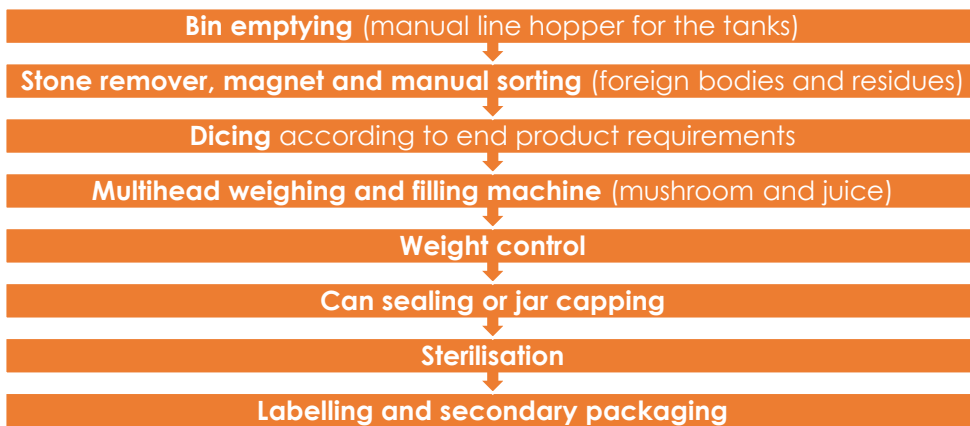
Desalting workshop

Quality controls upon receipt:
visual, weight and radioactivity

Rinse with water 1 or 2 times



Canning workshop



- Regular audits of our French and foreign clients
- Dicing machine: 6x6x6/8x8x8/12x12x12

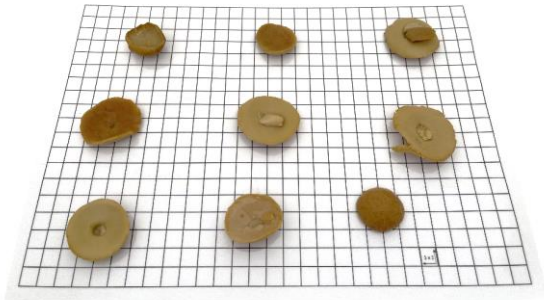
TAILOR-MADE SOLUTION

- Specific origins can be sourced
- Bespoke product according to your specifications:
 - **Natural mushrooms:** brined or rehydrated raw material
 - **Prepared products:** mushroom duxelles, coulis, cooked mushrooms (with garlic, parsley, shallots, ground black pepper, onion strips, marinades, etc.). Whole or diced products. Tailor-made recipes.
 - **Alupack* range:** 1 kg, 3 kg, 4 kg, 5 kg, 7,5 kg
 - Possibility of specific mix (several mushrooms: whole or in cubes)

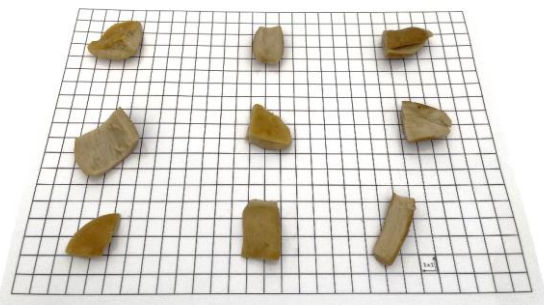
*Alupacks that can be made from brined, dried, or frozen mushrooms.

CERTIFICATIONS





Porcini Extra



Porcini (stems and cap pieces)

The Porcini* *

(*Boletus edulis*)

Description: strong "mushroom" aroma, "delicious" (umami) and sweet taste.

Our range:

- Porcini Extra: young porcini. A bestseller because it is a mid-range grade.
- Porcini (stems and cap pieces): yellow-beige to brown. 80% stems and 20% cap pieces.
- Rehydrated porcini: dark brown with some very dark pieces. Irregular slices of porcini.

**Slicing and cubing according to your needs.

ORIGINS*: EASTERN EUROPE

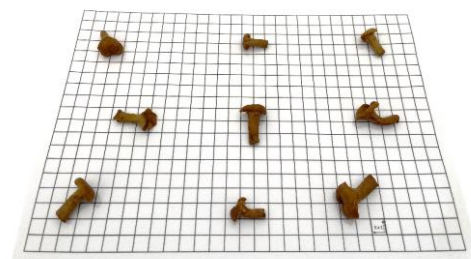
The Chanterelle

(*Cantharellus cibarius*)

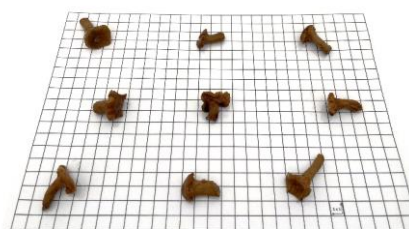
Description: aroma reminiscent of apricot and peach. Very singular taste. Slightly rubbery consistency.

Our range:

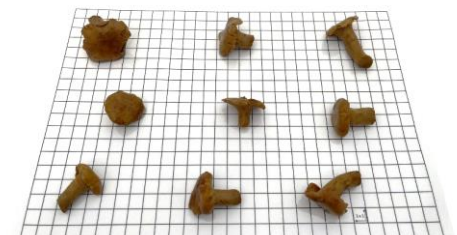
- Grade 1: regular shape. Small caps.
- Grade 2: frayed caps (not whole), size 2-4 cm.
- Grade 3: more frayed caps.



Grade 1

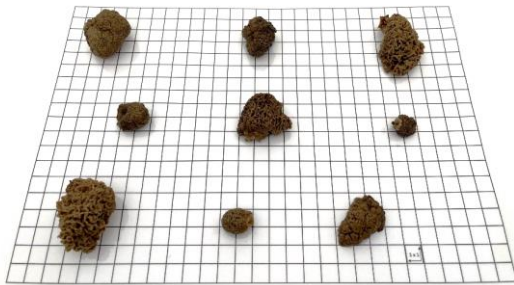


Grade 2

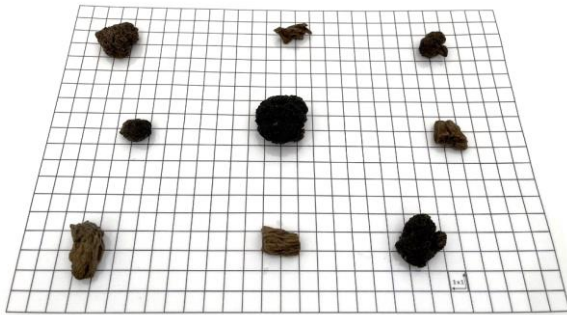


Grade 3

ORIGINS*: EASTERN EUROPE, CHINA



Whole morels



Morels head and tails

The Morel

(*Morchella esculenta, elata*)

Description: the flesh is quite thick and deliciously fragrant. Fine and penetrating smell.

Our range:

- Whole morels
- Morels heads and stems*

*Morels heads and tails = 60% heads, 40% stems.

ORIGINS*: NEPAL, CHINA, INDIA,
CANADA, CHILE, MACEDONIA

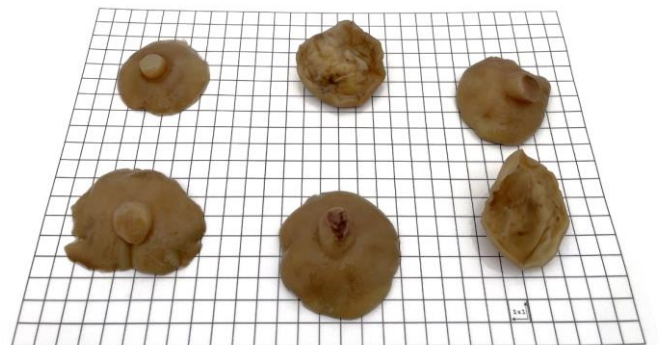
The Slippery jack

(*Suillus luteus/granulatus*)

Description: thick, tender, watery, whitish to yellow flesh. Fruity smell, tangy taste.

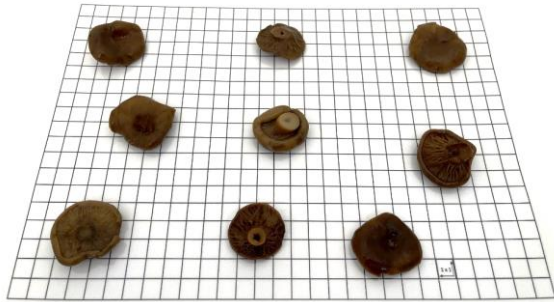
Our range:

- Slippery jack pieces 1-5 cm

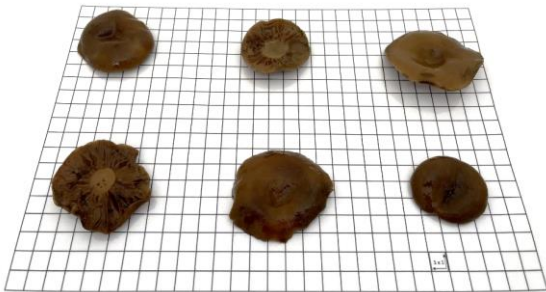


Slippery jack pieces 1-5 cm

ORIGINS*: CHINA, CHILE, BULGARIA, PERU



Milky agarics 1-3 cm



Milky agarics 3-5 cm

The Milky agarics

(*Lactarius deliciosus*)

Description: thick flesh. Light to bright orange strips. Fruity smell. Distinctive and pronounced taste.

Our range:

- Milky agarics 1-3 cm
- Milky agarics 3-5 cm

ORIGINS*: MACEDONIA, BULGARIA, CHILE,
BOSNIA, SERBIA & MONTENEGRO, TURKEY

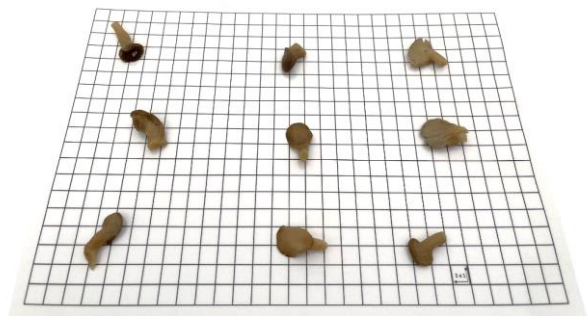
The Oyster mushroom

(*Pleurotus ostreatus*)

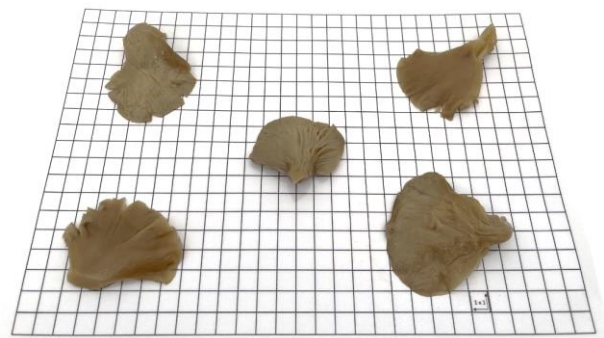
Description: thick and white flesh, soft to slightly elastic. Pleasant smell reminiscent of anise.

Our range:

- Oyster mushrooms grade A1: 1-3 cm
- Oyster mushrooms grade A2: 3-5 cm



Oyster mushrooms grade A1

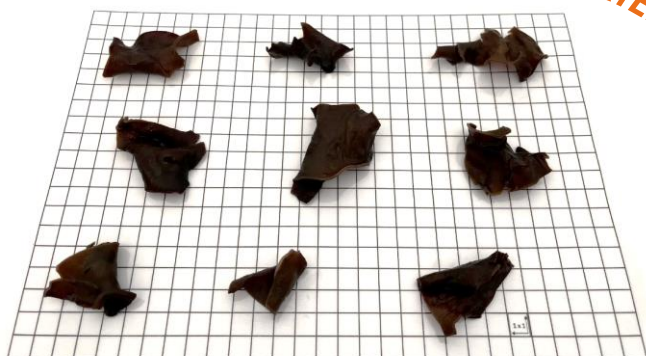


Oyster mushrooms grade A2

ORIGINS*: CHINA



CULTIVATED



Cloud ear

ORIGINS*: CHINA

The Black trumpet

(*Craterellus cornucopioides*)

Description: from elastic to firm texture. Very pleasant fruity smell, fine scent of mirabelle plum.

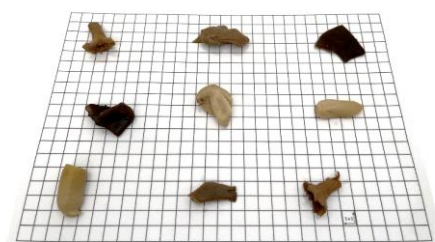
Our range:

- Black trumpets



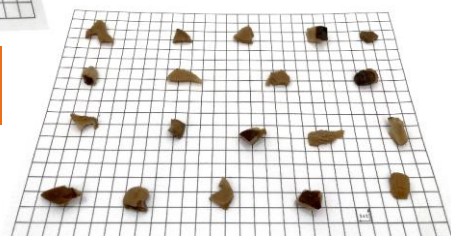
Black trumpets

ORIGINS*: ROMANIA, TURKEY



Wild mushrooms mix
(rehydrated)

ORIGINS: **DEPEND ON
COMPOSITION**



Mixed mushrooms
(diced: 8x8x8 cm)

Mixes

Description: composed of various mushrooms, offers a blend of flavors and the texture is rather crunchy and tasty.

Our range:

- Wild mushrooms mix (rehydrated)
- Mixed mushrooms (diced: 8x8x8 cm)

*: Other possible origins

YOUR CONTACT

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