

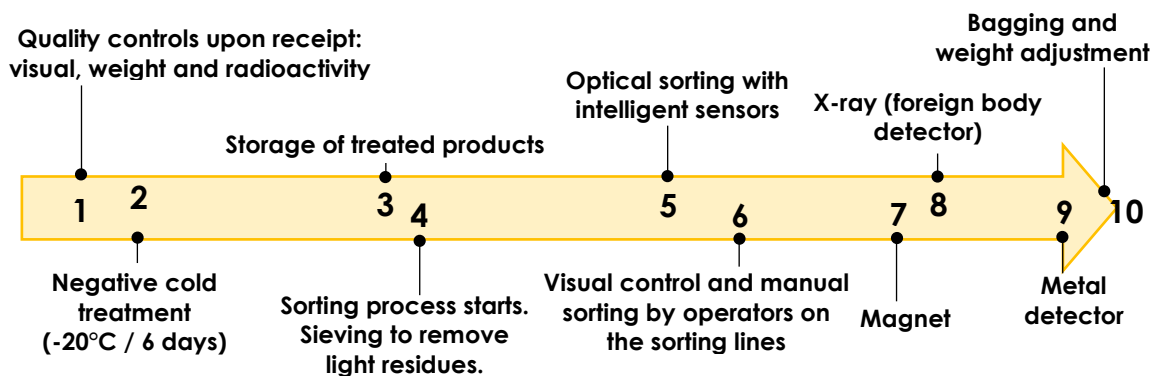
Dried

MUSHROOMS

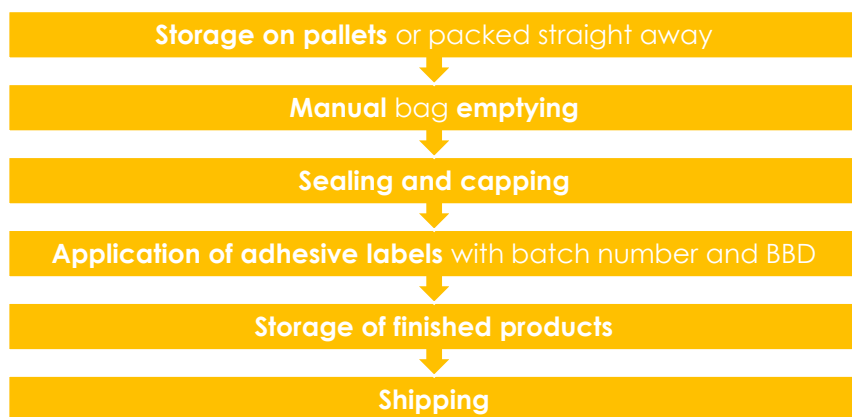


OUR INDUSTRIAL TOOL

Raw materials workshop



Packaging workshop



The taste of mushrooms will be more or less pronounced depending on the drying method: natural drying in the sun, on a wood fire, in ovens or industrial dryers.

TAILOR-MADE SOLUTION

- Specific treatment on request
- Granulations and powders
- Regular audits of our French and foreign clients
- Organic, wild and cultivated, mushrooms available. Several origins per reference.
- Specific origins can be sourced
- Bespoke recipes

CERTIFICATIONS





Porcini Choice



Porcini Luxe



Porcini granules 2-4 mm



Porcini powder

The Porcini

(*Boletus edulis*)

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

Our range:

- Porcini Luxe: large, very light-coloured slices from young and large porcini. Mixture of *Boletus (edulis)*.
- Porcini Extra: young porcini, smaller than luxe grade and slightly darker in colour. A bestseller because it is a mid-range grade.
- Porcini Choice: mature porcini, thinner and darker slices.
- Porcini granules 2-4 mm or 4-6 mm: regular size granules. Specific granulation on request.
- Debacterised porcini powder: ground porcini mushrooms. Strong flavor. To be used as a spice or as an ingredient.

ORIGINS*: EASTERN EUROPE, CHINA, FRANCE

The Chanterelle

(*Cantharellus cibarius*)

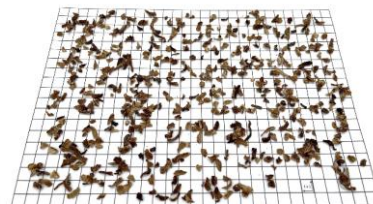
Description: aroma reminiscent of apricot and peach. Very characteristic taste. Slightly rubbery consistency.

Our range:

- Whole
- Granules (2-4 mm)
- Powder



Whole chanterelles



Chanterelles granules 2-4 mm



Chanterelles powder

ORIGINS*: EASTERN EUROPE



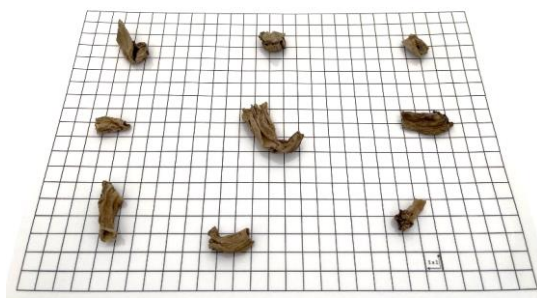
Morels Extra Regular



Morels Special Premium



Morels for industry



Morels stem

The Morel

(*Morchella esculenta, elata*)

Description: the flesh is quite thick and deliciously flavor. Fine and penetrating fragrance.

Our range:

- Morels Extra** Regular: different sizes, various colours.
- Morels Extra** Premium: sizes and shapes more homogeneous.
- Morels Special*** Regular: morels without stem, not calibrated, different colours
- Morels Special*** Premium: sizes and shapes more homogeneous.
- Morels Special*** Premium 2-4 cm: morels without stem, calibrated between 2 and 4 cm.
- Morels Special*** Premium 3-5 cm: morels without stem, calibrated between 3 and 5 cm.
- Mini morels: from 0,5 to 2 cm. Without stem.
- Jumbo morels: morels calibrated from 5 cm and bigger. Without stem. Premium product.
- Morels stem
- Morels for industry: a mix of 60% of morels' heads and 40% of stems.
- Granules and powders: granulated morels (1-2 mm and 2-8 mm) and powder.

**Morels Extra = with stem (maximum tail size: 3 cm)

***Morels Special = without stem (calibrated premium product)

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



The forest mushrooms mix** *

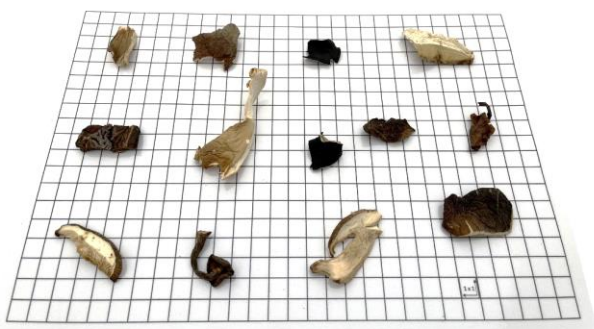
Description: composed of various mushrooms***, offers a blend of flavors and the texture is rather crunchy and tasty.

Our range:

- Forest mushrooms mix

** Composed of at least 50% wild mushrooms.

*** Composition of the mix may change according to crops and availability to ensure a steady quality and a good combination of flavors.



Forest mushrooms mix

ORIGINS*: DEPEND ON COMPOSITION

The Slippery jack

(*Suillus luteus / granulatus*)

Description: from whitish to yellow, thick, tender and watery flesh. Fruity smell, sour flavor.

Our range:

- Pieces
- Powder
- Granules (4-6 mm)



Slippery jack

ORIGINS*: PERU, CHINA

Slippery jack & Porcini

(*Suillus luteus / granulatus et Boletus edulis*)

Description: mix of 80% slippery jack and 20% porcini.

Our range:

- Pieces
- Powder
- Granules 4-6 mm



Slippery jack & porcini

ORIGINS*: PERU, CHINA, EASTERN EUROPE, FRANCE

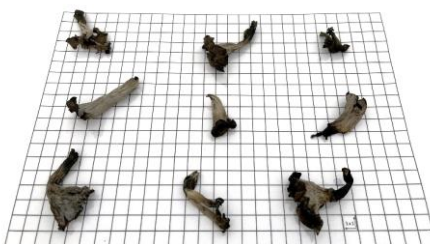
The Black trumpet

(*Craterellus cornucopioides*)

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

Our range:

- Black trumpets Grade A
- Black trumpets for industry

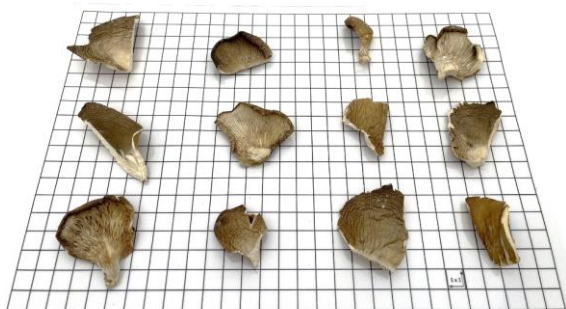


Black trumpets Grade A



Black trumpets for industry

ORIGINS*: FRANCE, EASTERN EUROPE



Oyster mushrooms

ORIGINS*: CHINA, EASTERN EUROPE

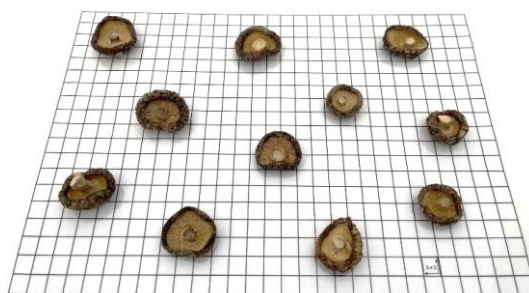
The Oyster mushroom

(*Pleurotus ostreatus*)

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

Our range:

- Oyster mushrooms



Whole shiitake

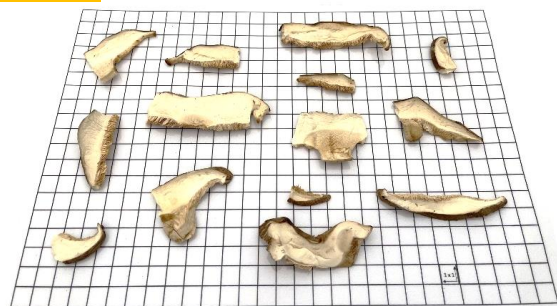
The Shitake

(*Lentinula edodes*)

Description: thick and whitish flesh. Strong mushroom smell and taste. Slight spicy taste. Sweet and subtle fragrance. Very popular in Asian cuisine.

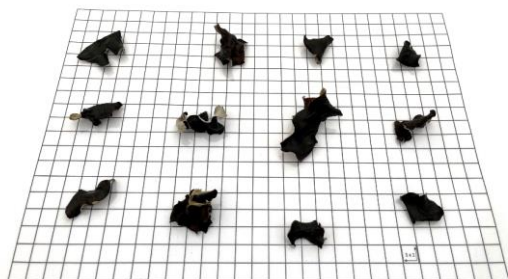
Our range:

- Whole
- Sliced



Sliced shiitake

ORIGINS*: CHINA



Cloud ear

ORIGINE*: CHINA

The Cloud ear

(*Auricularia polytricha*)

Description: from gelatinous translucent to creamy flesh. Mild flavor. Very popular in Asian cuisine (soup, sauces, egg rolls, etc.).

Our range:

- Whole
- Strips

*: Other possible origins

YOUR CONTACT

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