

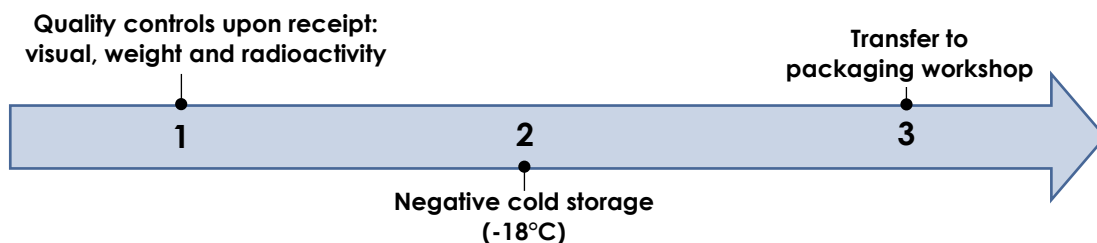
Frozen

MUSHROOMS



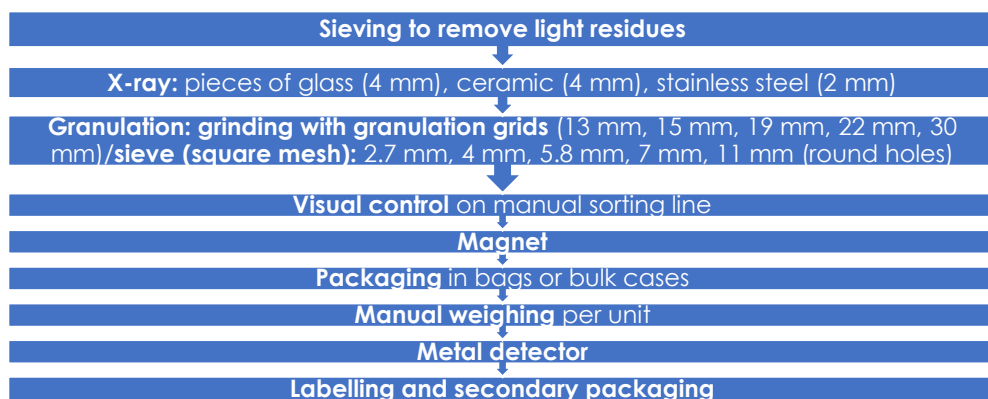
OUR INDUSTRIAL TOOL

Frozen workshop



The IQF process "Individually Quick Frozen": allows the individual freezing of products with a high water content. This is particularly the case for mushrooms, which can contain up to 90% water.

Frozen packaging workshop



BENEFITS

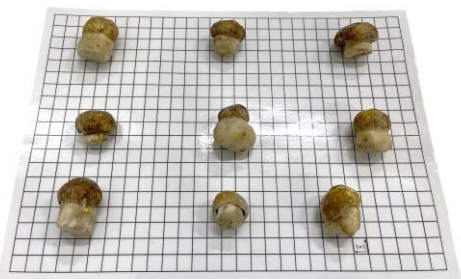
- 1) *Organoleptic qualities of the product preserved (appearance, taste, texture, etc.)*
- 2) *Mushrooms available all year round*
- 3) *Cook like fresh mushrooms, without defrosting*
- 4) *Permanent quality*

TAILOR-MADE SOLUTION

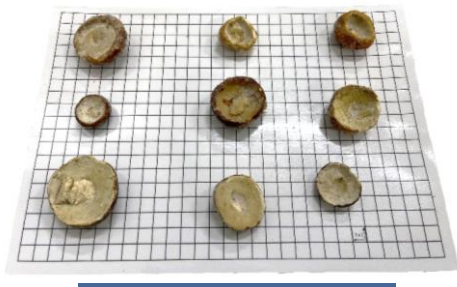
- Specific granulation available upon request
- Semi-finished products available upon request: IQF mushroom mix (with garlic and parsley for example)
- Specific origins can be sourced
- Personalised support: advice on varieties, sizes, and qualities

CERTIFICATIONS

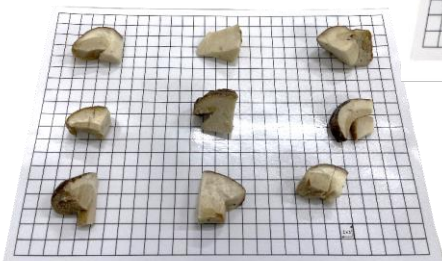




Whole porcini 0-2 cm



Porcini caps 2-4 cm



Porcini cubes Grade 1



Porcini granules 16 mm

**ORIGINS* : CHINA,
EASTERN EUROPE**

The Porcini

(*Boletus edulis*)

Description: thick, firm, white flesh with a pleasant fragrance. Sweet, nutty flavour.

Our range:

- Whole porcini 0-2 cm
- Porcini caps 2-4 cm
- Whole porcini 4-6 cm
- Porcini heads
- Porcini 2,5 x 2,5 cm (Grade 1**, Grade 2***, Grade 3****)
- Porcini slices
- Porcini granules 16 mm
- Porcini granules 10-20 mm
- Porcini caps 2,5 cm

	Grade 1	*Grade 2	****Grade 3
Colour	Beige to yellow under the cap, beige to brown on the cap.	Yellow to dark green under the cap, beige to brown on the cap.	Green to dark green under the cap, beige to dark brown on the cap.
Aspect	Cap and stems pieces of 20 x 20 mm +/- 10 mm	Cap and stems pieces of 25 x 25 mm +/- 10 mm	Cap and stems pieces of 25 x 25 mm +/- 10 mm

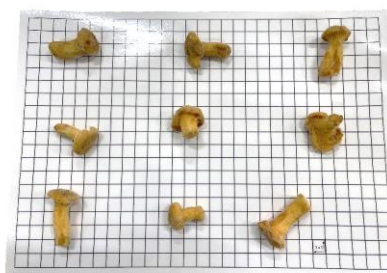
The Chanterelle

(*Cantharellus cibarius*)

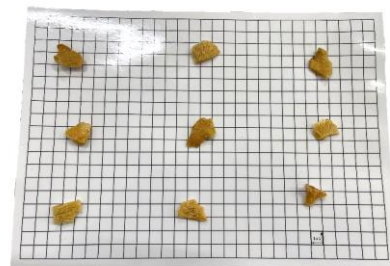
Description: creamy white to pale yellow flesh, firm and slightly fibrous. Fruity taste, reminiscent of apricot or peach.

Our range:

- Whole chanterelles 0-2 cm
- Whole chanterelles 2-4 cm
- Whole chanterelles 3-5 cm
- Whole chanterelles +5 cm
- Chanterelles pieces >10 mm
- Chanterelles granules <10 mm



Whole chanterelles 2-4 cm



Chanterelles pieces

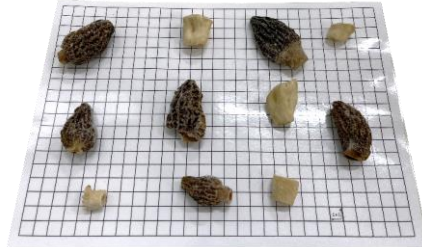


Chanterelles granules

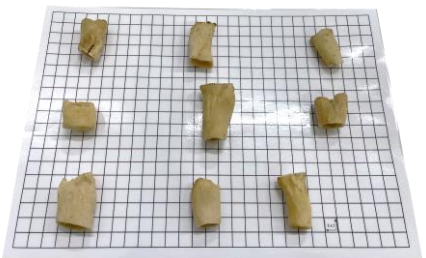
ORIGINS* : CHINA, EASTERN EUROPE



Whole morels 1-3 cm



Morels heads and tails



Morels tails



Morels granules

The Morel

(*Morchella esculenta, elata*)

Description: beige flesh, quite thick and deliciously fragrant. Fine and penetrating smell.

Our range:

- Whole morels 1-3 cm
- Whole morels 3-6 cm
- Whole morels 6-8 cm
- Morels tails
- Morels heads and tails
- Morels pieces
- Morels granules

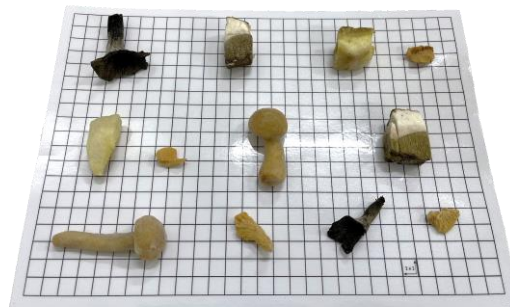
ORIGINS*: CHINA, EASTERN EUROPE, USA, CHILE

Mixes

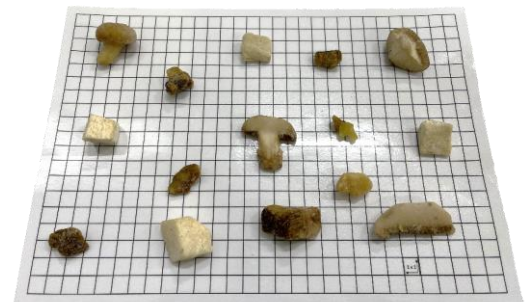
Description: composed of various mushrooms, they offer a blend of flavors. Texture is rather crunchy.

Our range***:

- Wild mushrooms mix**
- Mixed cubed mushrooms



Wild mushrooms mix



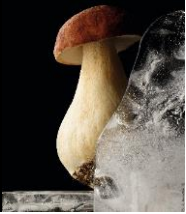
Mushroom cocktail

ORIGINS*:
DEPEND ON
COMPOSITION

*: Other possible origins

**Wild mushrooms mix contains 50% minimum of wild mushrooms

***Mixes can be customized according to your specifications, with the possibility of adding ingredients (such as garlic or parsley) for simplified industrial implementation.



The Slippery jack

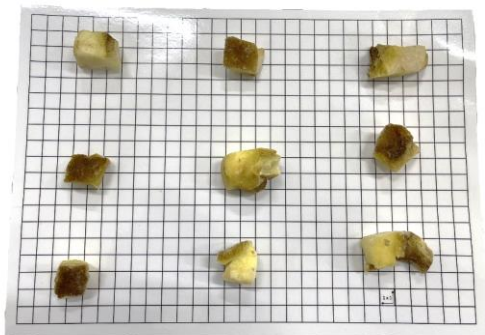
(*Suillus luteus / granulatus*)

Description: From whitish to yellow, thick, tender and flesh. Soft and spongy cap texture. Fruity smell, sour flavour.

Our range:**

- Slippery jack cubes (20 x 20 mm)

**Mix of slippery jack and porcini available upon request



ORIGINS*:

CHILE

Slippery jack

The Black trumpet

(*Craterellus cornucopioides*)

Description: thin, supple, slightly elastic flesh, grey to black color. Light taste reminiscent of hazelnut.

Our range:

- Whole trumpets (size of 7-8 cm and corolla about 5 cm in diameter)



ORIGINS*:

TURKEY

Black trumpets

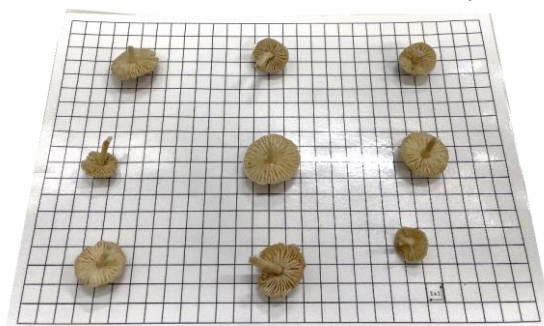
The Fairy ring mushrooms

(*Marasmius oreades*)

Description: firm white flesh, relatively thick in the centre of the cap. Smells like bitter almonds.

Our range:

- Whole fairy ring mushrooms (cap size between 1,5 cm and 3,5 cm)



ORIGINS*:

EASTERN EUROPE

Fairy ring mushrooms

The Cloud ear

(*Auricularia polytricha*)

Description: brownish flesh, translucent, gelatinous to crunchy consistency. Mild flavour. Very popular in Chinese and Vietnamese cuisine (soup, sauces, egg rolls).

Our range:

- Cloud ear strips

CULTIVATED



ORIGINS*:

CHINA

Cloud ear



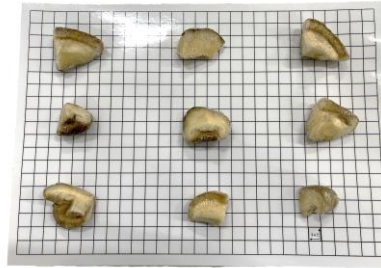
The Shiitake

(*Lentinula edodes*)

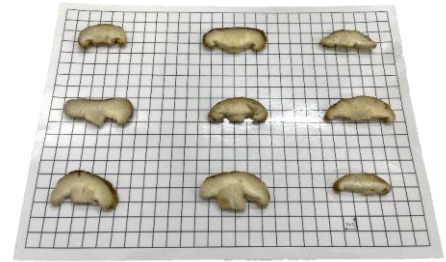
Description: thick and whitish flesh. Strong mushroom smell and taste. Slight spicy taste. Sweet and subtle fragrance. Very popular in Asian cuisine.

Our range:

- Shiitakes quarters
- Shiitakes slices
- Shiitakes granules 8 x 12 mm
- Whole shiitakes



Shiitakes quarters

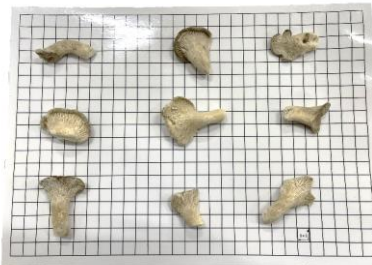


Shiitakes slices

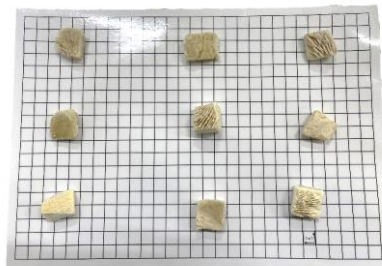


Shiitakes granules

ORIGINS*: CHINA



Oyster mushrooms baby



Oyster mushrooms cubes



Oyster mushrooms granules

ORIGINS*: CHINA

The Oyster mushroom

(*Pleurotus ostreatus*)

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

Our range:

- Oyster mushrooms baby
- Oyster mushrooms cubes 20 x 20 mm
- Oyster mushrooms granules 8 x 15 mm

*: Other possible origins

YOUR CONTACT

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