

<b>Legal denomination</b>	Dry forestry selection
<b>Origin</b>	Product assembled in France from EU and non-EU raw materials
<b>Composition</b>	Dry Mixture of mushrooms: 40% Yellow boletus ( <i>Boletus luteus</i> ), 25% Black mushroom ( <i>Auricularia polytricha</i> ), 25% Oyster mushroom ( <i>Pleurotus ostreatus</i> ), 10% ceps ( <i>Boletus edulis</i> , <i>aereus</i> , <i>pinicola</i> , <i>reticulatus</i> )

### Process :

Control upon receipt &  
sample collection

Pest control

Sorting

Metal detection

Conditioning




Storage

### Physico-chemical characteristics

Criteria	Wording	Standards	Tolerances
Caliber	10 à 60 mm	> 80%	>70%
Mushrooms debris	Mushroom pieces passing through a 5mm square mesh sieve	<0.3% in weight	<3% in weight
Charred mushrooms	Black burnt mushrooms	<0.4% in weight	<4% in weight
Infestation	Mushrooms infested with larvae, eggs	<1% in weight	<10% in weight
Wormy product (in weight) %	Mushrooms with worms	<10% in weight	<15% in weight
Vermiculate	Mushrooms with more than 15 worm holes per cm <sup>2</sup> on 2/3 of its surface	<10% in weight	<20% in weight
Humidity	Water content	<12% in weight	<14% in weight
Metallic Foreign bodies %	/	None	Self-assessment metal detector Fe= 3 mm, No Fe= 2.5 mm, Stainless steel = 3 mm
Vegetal Foreign bodies % Foam, grass, wood, pine needles ...	May be present without food risk	<0.2% in weight	<2%
Mineral Foreign bodies % Earth, sand, gravel ...% w/w	Remaining after rehydration	<0.1% in weight	<1%

Control of faults carried out in the dry, except charred faults carried out after rehydration, cf. decision n ° 97 CTCPA.

### Organoleptic characteristics

	Color: Beige to black
	Odor: Characteristic of materials used in dried works and free of abnormal odors
	Taste / texture: Characteristic of materials used in dried works, and devoid of flavor and abnormal texture.

### Bacteriological characteristics

Germs	Tolerances
<i>E. coli</i> (UFC/g)	10/g
<i>Salmonelles</i> (UFC/25g)	Not detected
<i>Listéria monocytogenes</i>	100 in 25 g
<i>Stapylocoques à coagulas</i> +	100/g
<i>Bacillus cereus</i>	1000 – 10000/g
Guaranteed compliance based on the results of analyzes from the control plan carried out under the responsibility of the manufacturing plant.	

### Average nutritional values for 100g

Source : Raw material analysis

Energy (Kcal)	284
Energy (KJ)	1193
Fat(g)	2.7
of which saturated fatty acids (g)	0.66
Carbohydrates (g)	23
of which sugars (g)	17
Proteins (g)	29
Fibers (g)	21
Salt (g)	0.14

### Guarantee

Product subjected to drying and passage to the metal detector  
Product not subject to labeling on GMOs according to regulations 1829/2003 and 1830/2003.  
Allergens: Complies with regulatory requirements dir. 2000/13 / CE, 2003/89 / CE 2006/142 / CE, 2007/68 / CE and regulation 1169/2011.  
Ionization: Decree 2001-1097. Product which has not undergone any treatment and does not contain any ionized product.  
Pesticides: Complies with regulatory requirements, Reg. CE 396/2005 and its modifications.  
Heavy metals: Complies with regulatory requirements, Reg. CE 1881/2006, 629/2008, 420/2011 and their modifications.  
Radioactivity: Complies with regulatory requirements, Reg. CE 733/2008, 1048/2009.

### Allergen and derivative information

Contains allergens and derivatives:	Cereals	Crustaceans	Egg	Fish	Peanuts	Soy	Milk	Nuts	Celery	Mustard	Sesame	Sulfite	Lupine	Molluscs
In products	No	No	No	No	No	No	No	No	No	No	No	No	No	No
On-site presence	No	No	No	No	No	No	No	No	No	No	No	No	No	No
Risk of cross contamination	No	No	No	No	No	No	No	No	No	No	No	No	No	No

### Conditions of use

Soak the dry mushrooms in lukewarm water for at least 15 minutes. Drain them, then immerse them in boiling water for at least 10 minutes. Rinse them with plenty of water. The mushrooms can thus be incorporated into the various preparations. The rehydration time may vary depending on the intensity of the drying.  
But the ideal is to put the product to soak the day before to cook it the next day.

**Product to consume well-cooked after rehydration.**

**Store preferably in a dry and tightly closed place (except spice room) or at negative temperature. Close tightly after each use.**

### Conservation

**Total DDM**

36 months

**Guaranteed DDM**

18 months

**Conservation**

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