

TECHNICAL SHEET

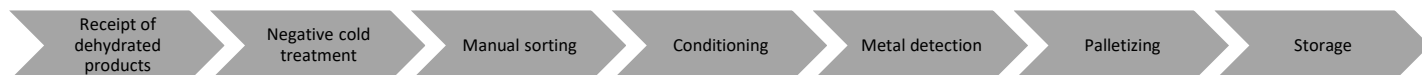


DRY CHANTERELLES 1°CHOICE QUALITY

Updated on 22.01.2024
Version 1

Legal denomination	Dry chanterelles
Origin	EU, no EU
Composition	100% Chanterelles
Latin name	Cantharellus cibarius

Process :



Physico-chemical characteristics

Criteria	Wordind	Standarts	Tolerances
Caliber	Pieces from 15 to 60 mm	>80%	>70%
Wormy product (in weight) %	Mushrooms with worms	-	<5% in weight
Vermiculate	Mushrooms with more than 15 worm holes per cm ² on 2/3 of its surface	-	<5% in weight
Mushrooms debris	Mushroom pieces passing through a 5 mm square mesh sieve	-	<3% in weight
Metallic Foreign bodies %	/	None	Self-assessment metal detector Fe=3 mm, Non-Fe= 2,5 mm, Stainless steel = 3 mm
Vegetal Foreign bodies % Foam, grass, wood, pine needles ...	May be present without food risk	-	<2% in weight
Mineral Foreign bodies % Earth, sand, gravel ...% w/w	Remaining after rehydration	-	<1% in weight

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

Organoleptic characteristics

	Color: Light orange to light brown
	Odor: Characteristic of dried chanterelles and free of abnormal odors
	Taste / texture: Characteristic of dried chanterelles, and devoid of flavor and abnormal texture.

Bacteriological characteristics

Germs	Tolerances
<i>E. coli</i> (UFC/g)	10
<i>Salmonelles</i> (UFC/25g)	Not detected
<i>Listéria monocytogenes</i>	100 in 25g
<i>Staphylocoques à coagulases +</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.	

TECHNICAL SHEET



DRY CHANTERELLES 1°CHOICE QUALITY

Updated on 22.01.2024
Version 1

Average nutritional values for 100g

Source : Raw material analysis	
Energy (Kcal)	287
Energy (KJ)	1195
Fat(g)	7.3
of which saturated fatty acids (g)	1.0
Carbohydrates (g)	27.0
of which sugars (g)	0.3
Proteins (g)	13.0
Fibers (g)	31.0
Salt (g)	0.02
Sodium (mg)	8.0
Water (g)	12.0

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 15 minutes. Drain them, then immerse them in boiling water for 10 minutes. Rinse them with plenty of water. The mushrooms can thus be incorporated into the various preparations.
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

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