

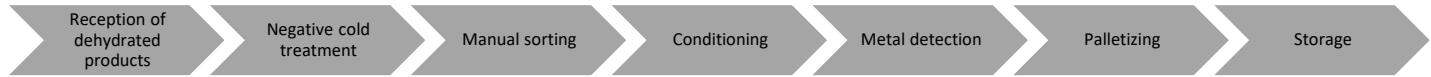
TECHNICAL SHEET



DRIED CEP STRIPS

Updated on 12/04/2024
Version 1

Legal denomination	Dried ceps strips
Origin	EU or no EU
Composition	100% Ceps
Latin name	Boletus edulis, pinophilus (Boletus pinicola), aestivalis (reticulatus)
Process :	



Physico-chemical characteristics

Criteria	Wordind	Standarts	Tolérances
Presentation	Pieces and strips	/	/
Wormy product (in weight) %	Mushrooms with worms	-	<15% in weight
Fragment		-	<3%
Mushroom 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, No 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 defects carried out in the dry, except charred defects carried out after rehydration, cf. decision n ° 97 CTCPA.

Caractéristiques Organoleptiques

	Color: Beige to brown and dark yellow to dark green undercap, and depending on storage temperature
	Odor: Characteristic and free of abnormal odor
	Taste / texture: Characteristic, free 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>Staphylocoques 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)	358
Energy (KJ)	1501
Fat(g)	3.5
of which saturated fatty acids (g)	0.5
Carbohydrates (g)	32
of which sugars (g)	13
Proteins (g)	34
Fibers (g)	32
Salt (g)	0.06
Sodium (mg)	23
Water (g)	11

Garanties

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 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	Guaranteed DDM	Conservation
36 months	18 months	Store preferably in a dry and tightly closed place (except spice room) or at negative temperature. Close tightly after each use.