



CHANTERELLE MUSHROOMS (dried)

DESCRIPTION

- **Product:** fragments of dried chanterelle mushrooms, certified organic
- **Product Category:**
 - INDUSTRY QUALITY
- **Commercial name:** chanterelle mushrooms (dried)
- **Country of origin:** Romania
- **Technological flow:** harvesting, cleaning impurities and sorting the main defects, grading / sorting by size, drying, final sorting, packaging
- **Intended use:** for direct consumption and / or food products, industry
- **Ingredients:** 100% chanterelle mushrooms (*Cantharellus "cibarius"*)

SPECIFICATIONS

- **Variety:** wild flora
- **Processing:** manual/mechanical
- **Texture:** firm like a meat, slightly chewy texture
- **Taste and flavor:** rich buttery flavor, with a taste that can be described as fruity and nutty with hints of pepper, typical for chanterelle mushrooms, without foreign flavors
- **Color:** yellow to golden

PHYSICAL PARAMETERS

- **Quality characteristics:**
 - Traces of worms max. 20%, including serious damage
 - Fragments derived from handling <2%
 - Mineral impurities max. 2%
 - Organic impurities (of vegetable origin) max. 0,02%.
- **Colour:** A deviation of up to 10% darker color is accepted

*a maximum of 15% of fungi not satisfying the end-product requirements specified is allowed

CHEMICAL PARAMETERS

- **Moisture content:** ≤ 12%
- **Preservatives:** N / A *
- **Heavy metals:**
 - Cd max. 0,10 mg/kg
 - Pb max. 1,00 mg/kg
- **Pesticide residues:** N/A
- **Radioactivity:** N/A
- **Allergens:** potentially allergenic product

MICROBIOLOGICAL PARAMETERS

- *Salmonella spp.:* absence in 25g
- *E. Coli:* < 20 – 100 cfu/g
- *Listeria monocytogenes:* ≤ 100 cfu
- *Staphylococcus aureus* < 20-100 cfu/g

NUTRITION FACTS

NUTRIENTS	VALUES/100g
Calories (kcal)	833.3
Protein (g)	33.3
Total Fat (g)	16.7
Carbohydrates (g)	13.33
Sodium (mg)	0

PACKAGING

- **Direct contact:** polyethylene bags
- **Indirect contact:** cardboard boxes

LABELING

- **Producer**
- **Net weight**
- **Date of production**
- **Lot**
- **Specie**
- **Shelf Life**
- **Ecological status**

The labels are approved by the organic certification bodies according to the statute ECO / NOP. It can be add more labels based on customer requirements, but they do not replace the main / original label. Secondary label content shall be established by the client.

GENERAL INFORMATION:

- **Harvesting period:** july – august - september
- **Processing period:** july – august - september - october

STORAGE:

- **Temperature:** 5-20° C
- **R.H.:** < 70%
- **Shelf Life:** 24 months

Storing must be done in a clean, cool, dark place and at the distance of strong odors, grain or other sources of contamination.



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CHANTERELLE MUSHROOMS (dried)

THE PRODUCT IS

- Organic
- NON GMO
- Suitable for vegetarians
- Suitable for vegans

CERTIFICATIONS

- **RO- ECO – 008:** collecting, processing and sale of products from the wild flora
- **USDA Organic Regulations, 7 CFR part 205 (NOP) - bio.inspecta AG:** collecting, handling and processing of products from the wild flora
- **HACCP - Codex Alimentarius/ ISO 9001:2008/ ISO 14001:2004 - DEKRA Certification GmbH:** collecting, processing, preservation, storage and transportation of medicinal plants, fruits and mushrooms

*N/A - not applicable



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CHANTERELLE MUSHROOMS (fresh)

DESCRIPTION

- **Product:** whole fresh chanterelle mushrooms, certified organic
- **Product category:** SMALL PIECES /MEDIUM PIECES/LARGE PIECES
- **Commercial name:** chanterelle mushrooms (fresh)
- **Country of origin:** Romania
- **Technological flow:** harvesting, cleaning impurities and sorting the main defects, grading / sorting by size, packaging
- **Intended use:** for direct consumption and / or food products
- **Ingredients:** 100% mushrooms (*Cantharellus "cibarius"*)

SPECIFICATIONS

- **Variety:** wild flora
- **Processing:** manual
- **Texture:** firm and fresh
- **Taste and flavor:** typical for chanterelle mushrooms with lightly peppery taste and pleasant odor like peaches and apricots, without foreign flavors
- **Color:** the cap and stem are mainly light yellow to orange-yellow and the flesh is yellowish white

PHYSICAL PARAMETERS

- **Size (cm):** small pieces 0-3/medium pieces 3-5/large pieces +5

Uniformity in size shall be optional. If sized, the difference between the smallest and largest caps in the same product category shall not exceed 5 cm. For all product category (if sized) a tolerance of 10%, by weight, of chanterelles not satisfying the requirements as regards sizing is allowed.

- **Quality characteristics:**
 - Traces of worms max. 6%, including not more than 2% serious damage
 - Fragments derived from handling <2%
 - Mineral impurities max. 1%
 - Organic impurities (of vegetable origin) max. 0,3%.
- **Colour:** A deviation of up to 10% darker color is accepted

*a maximum of 15% of fungi not satisfying the end-product requirements specified is allowed

CHEMICAL PARAMETERS

- **Moisture content:** ≤ 80%
- **Preservatives:** N / A *
- **Heavy metals:**
 - Cd max. 0,10 mg/kg
 - Pb max. 1,00 mg/kg
- **Pesticide residues:** N/A
- **Radioactivity:** N/A
- **Allergens:** potentially allergenic product

MICROBIOLOGICAL PARAMETERS

- **Salmonella spp.:** absence in 25g
- **E. Coli:** < 20 – 100 cfu/g
- **Listeria monocytogenes:** ≤ 100 cfu
- **Staphylococcus aureus** < 20-100 cfu/g

NUTRITION FACTS

NUTRIENTS	VALUES/100g
Calories (kcal)	38
Protein (g)	1.5
Total Fat (g)	0.5
Carbohydrates (g)	6.9
Sodium (mg)	9
Fiber (g)	3.8

PACKAGING

- **Direct contact:** wooden boxes

LABELING

- **Producer**
- **Net weight**
- **Date of production**
- **Lot**
- **Specie**
- **Shelf Life**
- **Ecological status**

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GENERAL INFORMATION:

- **Harvesting period:** july – august - september
- **Processing period:** july – august - september



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CHANTERELLE MUSHROOMS (fresh)

STORAGE:

- **Temperature:** $\leq 0 - 5^{\circ}\text{C}$
- **R.H.:** $< 70\%$
- **Shelf Life:** 3 days

Storing must be done in a clean, cool, dark place and at the distance of strong odors, grain or other sources of contamination.

THE PRODUCT IS

- Organic
- NON GMO
- Suitable for vegetarians
- Suitable for vegans

CERTIFICATIONS

- **RO- ECO – 008:** collecting, processing and sale of products from the wild flora
- **USDA Organic Regulations, 7 CFR part 205 (NOP) - bio.inspecta AG:** collecting, handling and processing of products from the wild flora
- **HACCP - Codex Alimentarius/ ISO 9001:2008/ ISO 14001:2004 - DEKRA Certification GmbH:** collecting, processing, preservation, storage and transportation of medicinal plants, fruits and mushrooms

*N/A - not applicable



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CHANTERELLE MUSHROOMS (frozen)

DESCRIPTION

- **Product:** fragments of frozen chanterelle mushrooms, certified organic
- **Product category:**
 - INDUSTRY - fragments of frozen chanterelle mushrooms
- **Commercial name:** chanterelle mushrooms (frozen)
- **Country of origin:** Romania
- **Technological flow:** harvesting, cleaning impurities and sorting the main defects, grading / sorting by size, packaging, frozen.
- **Intended use:** for direct consumption and / or food products, industry
- **Ingredients:** 100% mushrooms (*Cantharellus "cibarius"*)

SPECIFICATIONS

- **Variety:** wild flora
- **Processing:** manual/mechanical
- **Texture:** firm and fresh
- **Taste and flavor:** typical for chanterelle mushrooms with lightly peppery taste and pleasant odor, without foreign flavors.
- **Color:** light yellow to orange-yellow and the flesh is yellowish white

PHYSICAL PARAMETERS

- **Quality characteristics:**
 - Traces of worms max. 6%, including not more than 2% serious damage
 - Fragments derived from handling <2%
 - Mineral impurities max. 0,2%
 - Organic impurities (of vegetable origin) max. 0,02%.
- **Colour:** A deviation of up to 10% darker color or discoloration is accepted

*a maximum of 15% of fungi not satisfying the end-product requirements specified is allowed

CHEMICAL PARAMETERS

- **Moisture content:** ≤ 80%
- **Preservatives:** N / A *
- **Heavy metals:**
 - Cd max. 0,10 mg/kg
 - Pb max. 1,00 mg/kg
- **Pesticide residues:** N/A
- **Radioactivity:** N/A
- **Allergens:** potentially allergenic product

MICROBIOLOGICAL PARAMETERS

- *Salmonella spp.:* absence in 25g
- *E. Coli:* < 20 – 100 cfu/g
- *Listeria monocytogenes:* ≤ 100 cfu
- *Staphylococcus aureus* < 20-100 cfu/g

NUTRITION FACTS

NUTRIENTS	VALUES/100g
Calories (kcal)	38
Protein (g)	1.5
Total Fat (g)	0.5
Carbohydrates (g)	6.9
Sodium (mg)	9
Fiber (g)	3.8

PACKAGING

- **Direct contact:** polyethylene bags
- **Indirect contact:** cardboard boxes

LABELING

- **Producer**
- **Net weight**
- **Date of production**
- **Lot**
- **Specie**
- **Shelf Life**
- **Ecological status**

The labels are approved by the organic certification bodies according to the statute ECO / NOP. It can be add more labels based on customer requirements, but they do not replace the main / original label. Secondary label content shall be established by the client.

GENERAL INFORMATION:

- **Harvesting period:** july – august - september
- **Processing period:** july – august - september - october

STORAGE:

- **Temperature:** ≤ - 18° C
- **R.H.:** < 70%
- **Shelf Life:** 10 months

Storing must be done in a clean, dark place and at the distance of strong odors, grain or other sources of contamination.



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CHANTERELLE MUSHROOMS (frozen)

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- Suitable for vegetarians
- Suitable for vegans

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- **USDA Organic Regulations, 7 CFR part 205 (NOP) - bio.inspecta AG:** collecting, handling and processing of products from the wild flora
- **HACCP - Codex Alimentarius/ ISO 9001:2008/ ISO 14001:2004 - DEKRA Certification GmbH:** collecting, processing, preservation, storage and transportation of medicinal plants, fruits and mushrooms

*N/A - not applicable



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