



# PORCINI MUSHROOMS (Dried)



## DESCRIPTION

- **Product:** cross-section of dried mushrooms, with the cap of 3-8 cm, certified organic
- **Product Category:**
  - INDUSTRY QUALITY
- **Commercial name:** porcini mushrooms (dried)
- **Country of origin:** Romania
- **Technological flow:** harvesting, cleaning impurities and sorting the main defects, grading / sorting by size, slicing, drying, final sorting, packaging
- **Intended use:** for direct consumption and / or food products, industry
- **Ingredients:** 100% mushrooms (*Boletus edulis*)

## SPECIFICATIONS

- **Variety:** wild flora
- **Processing:** manual/mechanical
- **Texture:** firm
- **Taste and flavor:** typical for porcini mushrooms, without foreign flavors
- **Color:** light colored (not darker than brown), depending on the category of quality

## PHYSICAL PARAMETERS

- **Size (cm):** 3-8
- **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)	375
Protein (g)	25
Total Fat (g)	0
Carbohydrates (g)	50
Sodium (mg)	0
Fiber (g)	25

## 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:** june - july – august - september - october
- **Processing period:** june - 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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## PORCINI 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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# PORCINI MUSHROOMS (fresh)



## DESCRIPTION

- **Product:** whole or cross-section of fresh mushrooms, with the cap of 3-8 cm, certified organic
- **Product Category:** whole, sliced
- **Commercial name:** porcini mushrooms (fresh)
- **Country of origin:** Romania
- **Technological flow:** harvesting, cleaning impurities and sorting the main defects, grading / sorting by size, slicing, packaging
- **Intended use:** for direct consumption and / or food products, industry
- **Ingredients:** 100% mushrooms (*Boletus edulis*)

## SPECIFICATIONS

- **Variety:** wild flora
- **Processing:** manual
- **Texture:** firm and fresh
- **Taste and flavor:** typical for porcini mushrooms, without foreign flavors
- **Color:** light colored (not darker than hazelnut brown), depending on the category of quality

## PHYSICAL PARAMETERS

- **Size (cm):** 3-8
- **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%.

\*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)	81.8
Protein (g)	7,39
Total Fat (g)	1.70
Carbohydrates (g)	0
Sodium (mg)	0
Fiber (g)	2

## PACKAGING

- **Direct contact:** wooden 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:** june - july – august - september - october
- **Processing period:** june - july – august - september - october

## STORAGE:

- **Temperature:** 0 - 5° 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**



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# PORCINI MUSHROOMS (fresh)

## 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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# PORCINI MUSHROOMS (Frozen)



## DESCRIPTION

- **Product:** diced frozen mushrooms, certified organic
- **Product Category:**
  - diced FIRST QUALITY
  - diced SECOND QUALITY
- **Commercial name:** porcini mushrooms (frozen)
- **Country of origin:** Romania
- **Technological flow:** harvesting, cleaning impurities and sorting the main defects, grading / sorting by size, cutting diced, final sorting, packaging, frozen.
- **Intended use:** for direct consumption and / or food products, industry
- **Ingredients:** 100% mushrooms (*Boletus edulis*)

## SPECIFICATIONS

- **Variety:** wild flora
- **Processing:** manual/mechanical
- **Texture:** firm and fresh
- **Taste and flavor:** typical for porcini mushrooms, without foreign flavors
- **Color:** light colored (not darker than dark brown), depending on the category of quality

## PHYSICAL PARAMETERS

- **Size (cm):** 2x2
- **Quality characteristics:**
  - Traces of worms max. 6%, including max. 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 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)	26
Protein (g)	2
Total Fat (g)	0
Carbohydrates (g)	0
Sodium (mg)	0
Fiber (g)	2

## 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:** june - july – august - september - october
- **Processing period:** june - 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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# PORCINI MUSHROOMS

(Frozen)



## 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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