



Our ranges

DRIED MUSHROOMS: CLASSIC RANGE



Maison Borde offers a **wide selection of dried mushrooms**: porcini, chanterelles, morels, slippery jacks... over a **dozen mushroom varieties** to use in all your dishes to add **flavour** and **subtle woody notes**.



MAISON BORDE, EXPERT IN WILD MUSHROOMS SINCE 1920



PROCESS

Man has always sought to preserve food.

Drying (or dehydration) is an ancestral preservation method which removes the mushrooms' water content.

While some mushrooms are dried on outdoor racks, most mushrooms are dehydrated in ovens with strict temperature control.

OUR INDUSTRIAL TOOL

- Quality controls upon receipt: visual, weight and radioactivity
- Negative cold treatment for disinsectisation (-20°C / 6 days)
- Storage of disinsectised products
- Sieving to remove light residues
- Optical sorting using smart sensors
- Visual and manual control on the sorting lines
- Magnet detecting
- X-ray (foreign body detector)
- Metal detector
- Bagging and weight adjustment/bag sealing

TAILOR-MADE SOLUTIONS

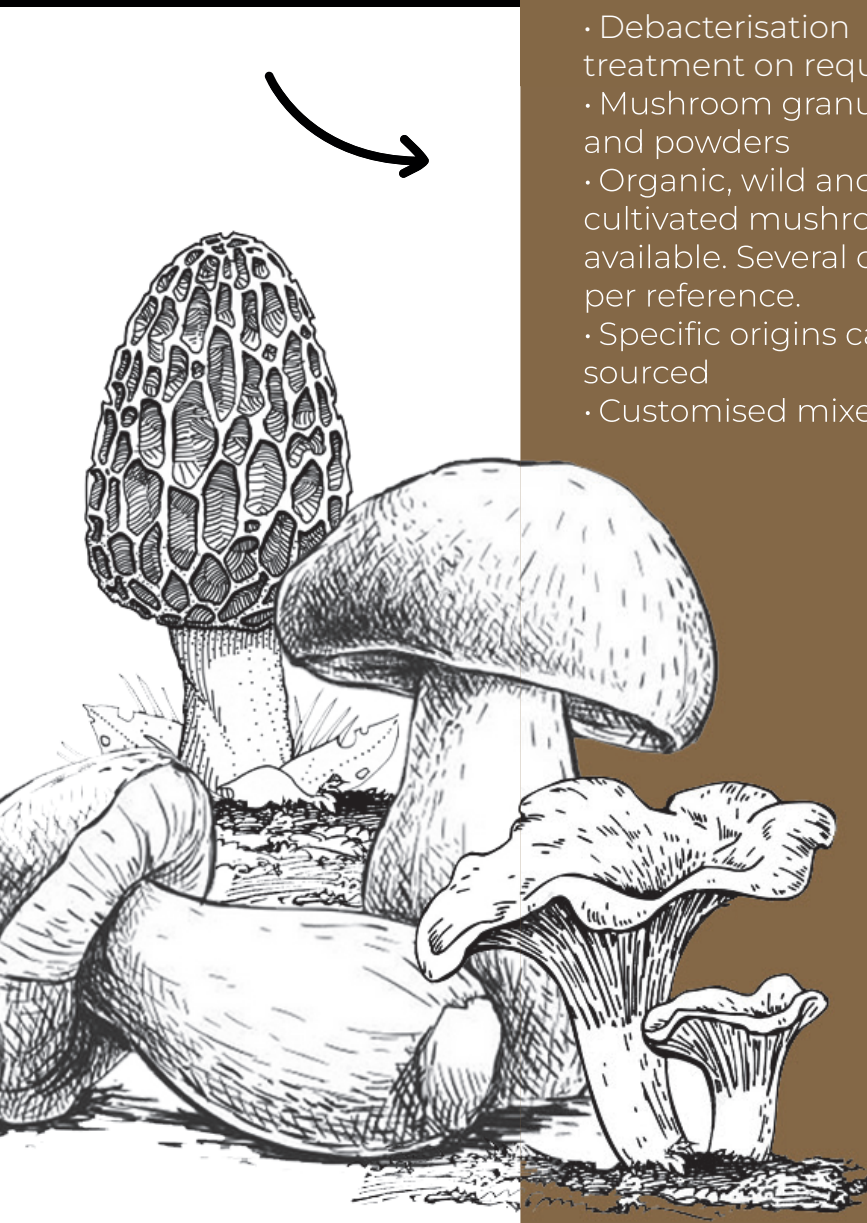
- Debacterisation treatment on request
- Mushroom granules and powders
- Organic, wild and cultivated mushrooms available. Several origins per reference.
- Specific origins can be sourced
- Customised mixes

PACKAGING WORKSHOP

- Storage on pallets or packed straight away
- Manual bag emptying
- Sealing and jar capping
- Adhesive labelling with batch number and BBD
- Storage of finished products
- Shipping

BENEFITS

- THE most natural way of preserving mushrooms
- Preserves organoleptic qualities (taste and aroma)
- 24-month shelf life
- Quality control points in the production process

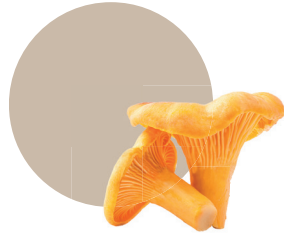


AVAILABLE VARIETIES



Porcini

- Porcini Extra
- Porcini Luxury
- Porcini Choice
- Porcini granules 2-4 mm
- Porcini granules 4-6 mm
- Porcini powder



Chanterelle

- Whole chanterelles
- Chanterelle granules 2-4 mm
- Chanterelle powder



Morel

- Morels Extra
 - Morels Special*
 - Morel stems
 - Morel granules 1-2 mm
 - Morel granules 2-8 mm
 - Morel powder
- *calibrated or uncalibrated*



Slippery jack

- Slippery jack pieces
- Slippery jack granules 4-6 mm
- Slippery jack powder



Slippery jack and Porcini

- Slippery jack and Porcini granules 4-6 mm
- Slippery jack and Porcini powder



Black trumpet

- Black trumpets Grade A



Oyster mushroom

- Oyster mushroom pieces



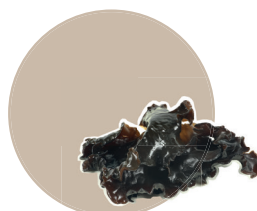
Mushroom mix

- Wild mushroom mix*
 - Mushroom mix
- *at least 50% wild mushrooms*



Shiitake

- Whole shiitakes
- Sliced shiitakes



Cloud ear

- Whole cloud ears
- Cloud ear strips



Other varieties

- Other varieties available on request



WWW.BORDE.EN

+ **INFOS**

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100 g



200 g



500 g



AVAILABLE SIZES