



Our ranges

## FREEZE-DRIED MUSHROOMS



Maison Borde offers you a **selection of freeze-dried mushrooms**: porcini, chanterelles, morels, wild mushroom mix, ready to use in all your dishes to add **flavour** and **subtle woody notes**.



**MAISON BORDE, EXPERT IN WILD MUSHROOMS SINCE 1920**



## PROCESS

Freeze-drying consists in removing water from the product by a sublimation process.

The product goes from a frozen state to a dried state, without going through a liquid state. Water is eliminated in the form of steam in a vacuum environment.

## OUR INDUSTRIAL TOOL

- Freezing mushrooms
- Sublimation: extraction of water from products. Transition from solid to gaseous state
- Desorption: removal of remaining water molecules

## BENEFITS OF FREEZE-DRYING

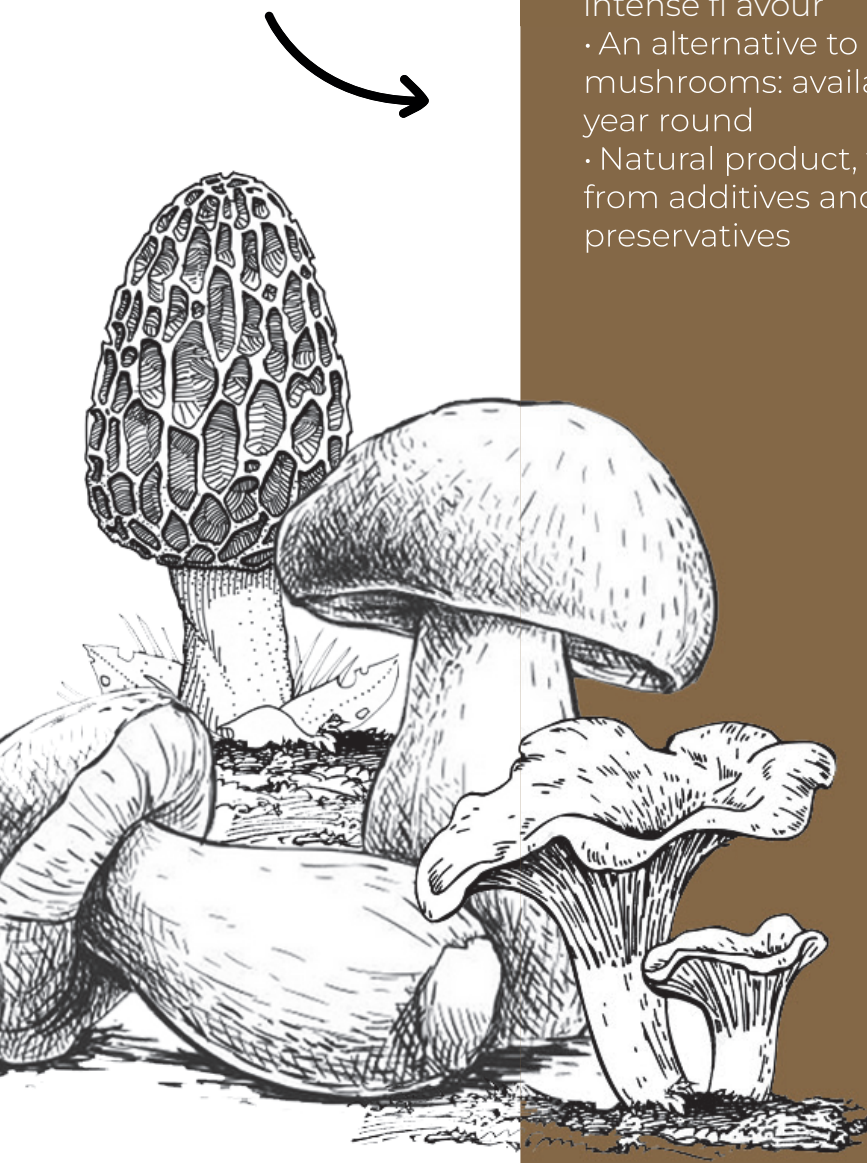
- Strong taste and intense flavour
- An alternative to fresh mushrooms: available all year round
- Natural product, free from additives and preservatives

## PRODUCT BENEFITS

- Ready to use, instant rehydration
- Lightweight product, more than 95% of water is extracted
- Long shelf life
- Optimal preservation of organoleptic qualities
- Mushrooms in their purest form

## DRIED MUSHROOM EQUIVALENCE

- 100 g dried porcini: rehydration 30 minutes / 20 servings
- 100 g freeze-dried porcini: rehydration a few seconds / 30 servings





# AVAILABLE VARIETIES

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## Porcini

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· Porcini



## Chanterelle

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· Chanterelles



## Morel

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· Morels



## Mushroom mix

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· Wild mushroom mix\*  
\*at least 50% wild mushrooms



WWW.BORDE.EN

**+ INFOS**

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30 g PET jar



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## AVAILABLE SIZES