



Our ranges CANNED MUSHROOMS



Maison Borde offers a wide selection of preserved 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

The principle of canning is to sterilise the product by heating it, therefore allowing it to be stored for a long time.

This is a traditional preservation method, well-known to most mushroom pickers.

OUR INDUSTRIAL TOOL

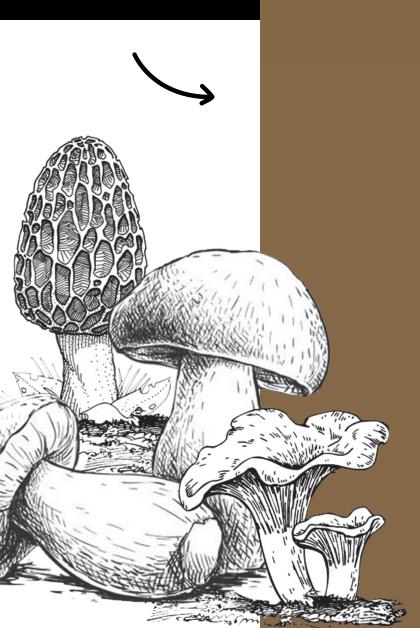
- · Quality controls upon receipt: visual, weight and radioactivity
- · Mushrooms are placed in tanks (from 300 kg to 4 tonnes)
- · One or two rinses in water
- · Desalting in continuous water flow (24-48h)

TAILOR-MADE SOLUTIONS

- ·Other products on request
- · Customised packaging developed for your brand

CANNING WORKSHOP

- · Bin emptying (manual line hopper for the tanks)
- · Stone remover, magnet and manual sorting (foreign bodies and residues)
- · Dicing according to end product requirements
- · Multihead weighing and filling machine (mushroom and juice)
- · Weight control
- · Can sealing or jar capping
- Sterilisation
- · Labelling and secondary packaging



BENEFITS

- · Traditional way of preserving mushrooms
- Preserves the benefits of mushrooms (proteins, fibre)
- · 48-month shelf life
- · Ready-to-use products
- · Quick and tasty to use

AVAILABLE VARIETIES



Porcini

- · Porcini extra
- \cdot Porcini stems and cap pieces
- · Porcini prepared in oil



- · Chanterelles
- · Pickled chanterelles



Morel

· Morels



· Slippery jacks and Porcini



Black trumpet

· Black trumpets



Mushroom mix

• Wild mushroom mix*
*at least 50% wild mushrooms



Grey agaric

 $\boldsymbol{\cdot}$ Grey agarics



Oyster mushroom

· Oyster mushrooms



Milky agaric

· Milky agarics



+ INFOS

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58 cl glass jar



1/4 - 1/2 - 4/4 metal cans



AVAILABLE SIZES