



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
- Porcini stems and cap pieces
- Porcini prepared in oil



Chanterelle

- Chanterelles
- Pickled chanterelles



Morel

- Morels



Slippery jack & Porcini

- Slippery jacks and Porcini



Black trumpet

- Black trumpets



Mushroom mix

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



Grey agaric

- Grey agarics



Oyster mushroom

- Oyster mushrooms



Milky agaric

- Milky agarics



WWW.BORDE.EN

+ INFOS

Jean-François Pont:
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34,5 cl glass jar



58 cl glass jar



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



AVAILABLE SIZES