



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

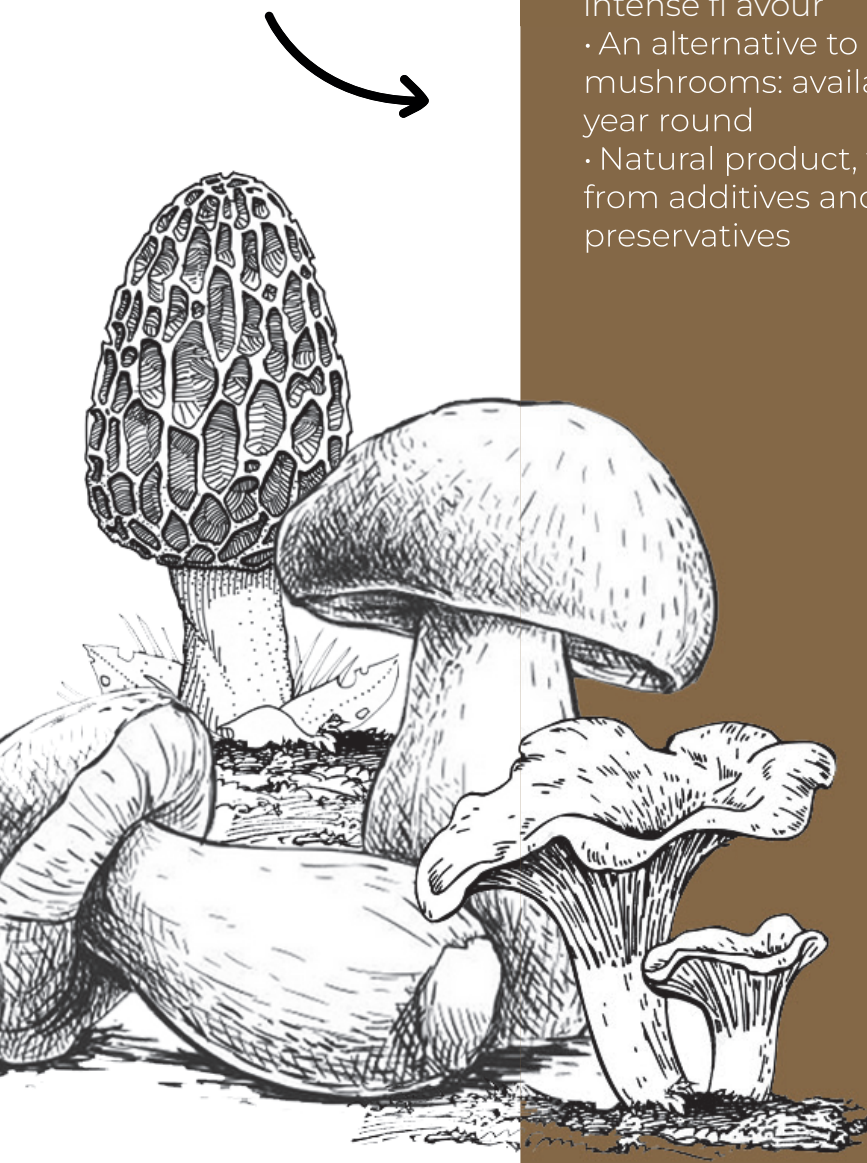
- Strong taste and intense flavour
- An alternative to fresh mushrooms: available all year round
- Natural product, free from additives and preservatives

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



Porcini

· Porcini



Chanterelle

· Chanterelles



Morel

· Morels



Mushroom mix

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



WWW.BORDE.EN

+ INFOS

Jean-François Pont:
jf.pont@borde.fr
+33 6 73 83 74 50

6 g PET jar



AVAILABLE SIZES