

***Dried Porcini Mushrooms commercial quality***



<b>Common Name</b>	Porcini
<b>Scientific Name</b>	Boletus Edulis
<b>Shelf-life</b>	12 months Guaranteed minimum maturity period 40% of the total
<b>Storage</b>	Store in a cool, very dry: the product is moisture sensitive and heat. And 'highly recommended to be stored in refrigerated rooms to temperature between -2 ° C and -6 ° C. Transport at room temperature. Avoid direct exposure to very bright light source.

<b>Packaging</b>	From 40g packet to 500gr bag
<b>Characteristics</b>	Appearance: Dried porcini mushrooms sliced in cross-section and / or parts the Colour :from hazelnut to cream Odour: Typical intense Flavor: Typical intense Humidity $\leq 12\% \pm 2\%$ Tramiti larvae $<25\%$ m / m Hymenium blackened $<20\%$ m / m Mineral impurities $<2\%$ m / m Organic impurities plants $< 0,02\%$ m / m

Mycological control is carried out at both ends during processing by trained personnel. Sample check carried out by our Mycologist Defective raw material is considered as a reference legislative framework law August 23, 1993 n ° 352 integrated with the DPR July 14, 1995 No. 376 "Regulation on the regulation of the collection and marketing of fresh and preserved epigeal mushrooms " Packaging cardboard box suitable for contact with food

***PALLETISATION***

Pcs per carton	Gross weight carton	Dimension carton L x P x H	Cartons per Layer (pallet 80 x 120)	Cartons per pallet (pallet 80 x 120)	Pcs per pallet	Height pallet	Gross weight pallet
20	1 kg	22.5 x 32 x 16.5	12	120	2400	180 cm	150 kg