



Dried Porcini Mushrooms extra quality

Common Name	Porcini
Scientific Name	Boletus Edulis
Shelf-life	12 months Guaranteed minimum maturity period 40% of the total
Storage	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.

Packaging	From 40g packet to 500gr bag
Characteristics	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 $<25\% \text{ m / m}$ Hymenium blackened $<20\% \text{ m / m}$ Mineral impurities $<2\% \text{ m / m}$ Organic impurities plants $< 0,02\% \text{ m / m}$

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