

Product Specification & Technical Data:

Dehydrated Agaricus bisporus (White Button Mushroom)

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Commodity	Dehydrated White Button Mushrooms		
Family	Agaricaceae Chevall. (1826)		
Species	Agaricus bisporus (J.E. Lange) Imbach (1946)		
Origin	Poland, The Netherlands, China		
Grade	Food grade, designated for human consumption		
Production	Indoor cultivation, mechanical and manual cleaning and selection, machine drying, sieving, calibration, de-bacterization magnetic cleaning, x-ray sorting		
Size	Slices, pieces, granules, powder or according to customer´s demand		













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Granulation sizes	Powder:		< 0,3 mms			
	Granules:		1 - 3 mms			
	Pieces:		7 - 10 mms, slices 15-30mm			
Sensory	Appearance:		Creamy white to light amber			
	Odour		Aromatic, true to type			
	Taste	Taste A		Aromatic, true to type		
	Energy		211	Kcal		
	Protein		38,1	grs		
Nutritional value (in 100 grs)	Carbohydrates		7,8	grs		
	Sugar		1,6	grs		
	Fat in total		3,3	grs		
	Fat saturated		0,8	grs		
	Fibres		28,2	grs		
	Salt (NaCl)		0,9	grs		
	Nutritional values according to EEC regularities 1169/2011. Kindly consider that due to the product the figures are variable for each batch.					
Physical & chemical values	Moisture	max.	12,0	%		
	AIA	max.	10,0	%		
	Ash (HCI-insoluble)	max.	2,0	%		
	acc. to DGfM (German Mycological Society)					













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* Note: Sulphur happens rarely to appear in traces as a natural





or 10 ml/liter expressed as SO2

component of mushrooms

Absent*



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Contaminants	According to EEC regularities 915/20023				
Residues	According to EEC regularities 396/2005				
GMO	No GMO acc. to EEC regularities 1829/2003 & 1830/2003				
Irradiation	None				
Shelf life	Min. 12 months after production in original, unopened packaging, max. humidity 65%, max. temperature <18°C / 64°F				
Storage conditions	Store in a cool (max. 18°C) and dry (max. 65% relative humidity) place, protected from direct light				
Packaging	All packaging materials are according to EEC regularities 1935/2004 & 10/2011				
Availability	Conventional or organically certified due to EEC regularities 834/2007 and 889/2008				
Note	This information is based on our current knowledge and is to the best of our knowledge. The buyer and/or user is self-responsible for the use of this information and the use, storage, and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage.				









