

Product Specification & Technical Data:
Dehydrated Black Fungus

Version: T5.0

Author: qc@dehyfoods.com

Date: 2023/05/05

Page: 1 of 4



Commodity

Dehydrated Black Fungus

Family

Auriculariaceae FR.

Species

Auricularia polytricha / judae (MONT.) SACC. (1885)

Origin

Mainland China

Grade

Food grade, designated for human consumption

Production

Cultivation, mechanical and manual washing, cleaning and selection, machine drying, calibration, vacuum cleaning, de-bacterization, magnetic cleaning, x-ray sorting

Calibration

Whole fruit bodies, slices, pieces, granules or according to customer's demand



Product Specification & Technical Data: Dehydrated Black Fungus				
Version: T5.0	Author: qc@dehyfoods.com	Date: 2023/05/05	Page: 2 of 4	
Granulation sizes	Granules:	2 - 6 mms		
	Pieces:	10 - 20 mms		
Sensory	Appearance:	Medium to dark grey		
	Odour	Aromatic, true to type		
	Taste	Aromatic, true to type		
Nutritional value (in 100 grs)	Energy		171,0	Kcal
	Protein		9,0	grs
	Carbohydrates		64,0	grs
	Sugar		0,5	grs
	Fat in total		2,3	grs
	Fat saturated		0,5	grs
	Fibres		11,7	grs
	Salt (NaCl)		0,16	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.	13,0	%
	AIA	max.	2,0	%
	Sand	max.	2,0	%
		acc. to DGfM (German Mycological Society)		



Product Specification & Technical Data:
Dehydrated Black Fungus

Version: T5.0	Author: qc@dehyfoods.com	Date: 2023/05/05	Page: 3 of 4
Microbiology	PARAMETERS	VALUES	METHOD
	TPC	< 1.000.000 cfu/g	ISO 4833-1:2003
	Enterobacteriaceae	< 100.000 cfu/g	ISO 21528-2:2004
	Bacillus cereus	< 1.000 cfu/g	UNI EN ISO 7932:2005
	Staphylococcus aureus	< 1.000 cfu/g	ISO 6888-1:1999 & Amd.2:2018
	Salmonella spp.	Absent in 25 g	ISO 6579:2002 & Adm 1:2007
	E. Coli	< 100 cfu/g	ISO 16649-2:2001
	Molds and yeasts	< 100.000 cfu/g	ISO 21527-1:2008
	All values are in permanent accordance with the specified recommendations of DGHM (German society for Hygiene & Microbiology)		
Allergens	Cereals containing gluten and products thereof		Absent
	Shellfish or Crustaceans and products thereof		Absent
	Eggs and products thereof		Absent
	Fish and products thereof		Absent
	Peanuts and products thereof		Absent
	Soybeans and products thereof		Absent
	Milk and products thereof incl. lactose		Absent
	Molluscs and product thereof		Absent
	Lupin and products thereof		Absent
	Nuts i.e. Almonds, Hazelnuts, Walnuts, Macadamia, Pecan		Absent
	Celery and products thereof		Absent
	Mustard and products thereof		Absent
	Sulfur dioxide and sulphites > than 10 mg/ kg or 10 ml/liter expressed as SO ₂		Absent*
	* Note: Sulfur happens rarely to appear in traces as a natural component of mushrooms		



Product Specification & Technical Data: Dehydrated Black Fungus			
Version: T5.0	Author: qc@dehyfoods.com	Date: 2023/05/05	Page: 4 of 4
Contaminants	According to EEC regularities 915/2023		
Residues	According to EEC regularities 396/2005		
GMO	No GMO acc. to EEC regularities 1829/2003 & 1830/2003		
Irridation	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.		

