

Product Specification & Technical Data: Dehydrated Boletus Edulis/King Bolete

Version: T3.1Author: qc@dehyfoods.comDate: 08.06.2023Page: 1 of 4





Commodity	Dehydrated King Bolete Mushrooms			
Family	Boletaceae Chevall. (1826)			
Species	Boletus edulis s.l. bull. (1782)			
Origin	Bulgaria, Montenegro, North Macedonia, Romania, Serbia			
Grade	Food grade, designated for human consumption and suitable for most consumers except those who develop an individual intolerance or allergic reaction to this specific species of mushrooms			
Production	Mechanical and manual cleaning and selection, sun and machine drying, sieving, calibration, de-bacterization and X-Ray detection (upon request)			













Product Specification & Technical Data: Dehydrated Boletus edulis / King Bolete					
Version: T3.2	Author: qc@dehyfoods.com		Date: 08.06.2023	Page: 2 of 4	
Granulation sizes	Powder:		< 0,3 mm		
	Granules:		1-3/2-6/6-9 mm*		
	Pieces:		Slices or broken		
	* or according to customers demand				
Sensory	Appearance:		Creamy white to dark brown		
	Odour		Aromatic, true to type		
	Taste		Aromatic, true to type		
	Energy		274	Kcal	
	Protein		29,5	gr.	
	Carbohydrates		4,1	gr.	
	Sugar		2,3	gr.	
Nutritional	Fat in total		3,2	gr.	
	Fat saturated		0,8	gr.	
value (in 100 grs)	Fibres		55,3	gr.	
(111100 913)	Sodium (Na)		0,014	gr.	
	Salt (NaCl)		0,036	gr.	
	Nutritional values are in accordance to EEC regularities 1169/2011. Depending on crop and origin figures may vary from batch to batch				
	Moisture	max.	12,0	%	
Physical & chemical values	Ash	max.	10,0	%	
	Ash (HCI-insoluble)	max.	2,0 (Powder: 3%)	%	
	acc. to DGfM (German Mycological Society)				













Product Spec	ification & Technical Data	a:			
Dehydrated E	Boletus edulis / King Bole	te			
Version: T3.1	Author: qc@dehyfoods.com	Date: 08.06.2023		Page: 3 of 4	
Microbiology	Parameters	VALUES	METHOD		
	Total plate count	< 1.000.000 cfu/g	ISO 4833-1:2003		
	Enterobacteriaceae	< 100.000 cfu/g	ISC	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		
	This spec. follows the warning values of the DGHM (German society for Hygiene & Microbiology) "published microbiological guideline and warning values for the evaluation of food"				
	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	
Allergens	Molluscs and product thereof			Absent	
J	Lupin and products thereof			Absent	
	Nuts i.e. Almonds, Hazelnuts, Walnuts, Macadamia, Pecan			Absent	
	Celery and products thereof			Absent	
	Mustard and products thereof		Absent		
	Sulphur dioxide and sulphites > than 10 mg/ kg or 10 ml/litre expressed as SO2		Absent		













Note: Product is vegan, octo-lacto and vegetarians suitable

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Version: T3.1	Author: qc@dehyfoods.com	Date: 08.06.2023	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					
Irradiation	None					
Shelf life	12 months after production in original, unopened cartons.					
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, 2023/2006 & 2007/19					
Availability	Conventional or organically certified due to EEC regularities 834/2007 and 889/2008					
Note	This information is based on our current information and is to the best of our knowledge. The buyer and/or user is self-responsible the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws in his country as well as liability for personal injury and property damage.					









