

Product Specification & Technical Data:
Dehydrated Chanterelle Mushroom

Version: T2.8

Author: qc@dehyfoods.com

Date: 2023/08/14

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Commodity	Dehydrated Chanterelle Mushroom
Family	<i>Cantharellaceae</i> J. SCHRÖT.
Species	<i>Cantharellus cibarius</i> s.l. FR. (1821)
Grade	Food grade, designated for human consumption and suitable for the majority of consumers except those who develop an individual intolerance or allergic reaction to this specific species of mushrooms
Origin	Bulgaria/Montenegro/Tansania
Production	Mechanical and manual cleaning and selection, sun and machine drying, sieving, calibration, de-bacterization, magnetic cleaning, x-ray sorting



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Granulation sizes	Powder:	< 0,3 mms	
	Granules:	2 - 6 / 6 - 9 mm*	
	Whole fruit bodies:	Whole / halves	
	* or according to customer's demand		
Sensory	Appearance:	Yellow to light brown	
	Odour	Aromatic, true to type	
	Taste	Aromatic, true to type	
Nutritional value (in 100 grs)	Energy	534	Kcal
	Protein	24,73	grs
	Carbohydrates	3,03	grs
	Sugar	1,7	grs
	Fat in total	4,3	grs
	Fat saturated	0,71	grs
	Fibres	46,3	grs
	Salt (NaCl)	0,15	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 %
	Ash (HCL- insoluble)	max.	2,0 (pieces) %
	Ash (HCl-insoluble)	max.	3,0 (powder) %
	acc. to German guidelines for mushrooms		



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Microbiology	PARAMETERS	VALUES	METHOD
	Total plate count	< 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
	Moulds 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			



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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	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, 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 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.		

