



Code:	08-003		Pcs/Box:	6
Format:	1/1	Tin	Portions:	8-10
Net weight:	800g		MPT:	36 months

Main Ingredients

Brown Stew Fungus (*Pholiota mutabilis*), water, salt.

Organoleptic Characteristics

Colour: brown tending to ochre yellow.

Taste and Smell: this product is conserved in water and has not particular taste.

Look and Texture: well gauged, soft and tender mushrooms.

Instructions fo Preservation

Store the cans in a cool, dry place, far from heat; after opening, keep in a refrigerator (0-4°C) and eat rapidly. Oil addition can only protect from air oxidation and from mould formation but it does not guarantee the conservation of the opened product.

Nature and Characteristics of the Product

This product includes raw materials of Asian origin. After the selection of the pieces, the mushrooms undergo a careful wash, they are processed in water, tinned and pasteurised keeping unaltered the quality.

Why Buy this Product?

Brown Stew Fungus is a very appreciated mushroom by most of the consumers. Some prefer it to Wild mushrooms, in comparison to which, it is less expensive. Its possibilities of use are wide and certainly successful in every field. Because of its very advantageous quantity/price ratio, this product is suitable for being used in fixed price menus, or in public houses for low price main courses. It is also ideal to vary recipes and to create menus counting on quality and immediate practicality, which allows to avoid the long processing time that is necessary for fresh mushrooms. Furthermore, the chance of using the product all through the year is priceless. The tin with an easy opening is very practical.

Concerned Customers

Taking into account the quality of the product and its small cost, the possibilities of sale are many: holiday farms, bars, fast foods, restaurants, bakeries, butcheries, pizzerias, sandwich bars, public houses, etc.

Way to use

This product is extremely versatile and can be used in the preparation of hors d'oeuvre, hot side dishes, pizza and sandwich fillings. Wash the product carefully and cook it according to your tastes by seasoning it with oil, garlic, spices or sauces.

Chef's Ideas and Suggestions

Mushroom Stew – fry a clove of garlic, some minced parsley, drained and rinsed brown stew fungus, half a glass of white wine and some slices of Ginos' dried Wild mushrooms. Cook for 15 minutes and match the mushrooms with around 1 kg of cooked meat stew. Serve hot.