



Code:	08-107		Pcs/Box:	6
Format:	3/1	Bag	Portions:	12-15
Net weight:	1450g		MPT:	36 months

Main Ingredients

Fresh cultivated Champignon mushrooms (*Agaricus bisporus*), vegetable oil, water, salt, spices, aromatic herbs, natural flavourings.

Organoleptic Characteristics

Colour: light/dark beige, with variable nuances.

Taste and Smell: fragrant, typical of champignon mushrooms.

Look and Texture: the product is carefully cut, regularly gauged, and has small dimensions without scraps. The texture is typical of champignon mushroom, which is not fibrous at all.

Instructions fo Preservation

Store the bags in a cool, dry place, far from heat; after opening, put the product inside a case and keep it 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

The product, **processed when fresh**, is made of **first choice** carefully selected raw materials of national origin. Every single mushroom is carefully selected on the basis of their gauge and then mechanically cut in order to obtain a thin, uniformly gauged product.

Why Buy this Product?

The champignon packed in bag: a sure winner for convenience and quality. The bag package ensures to the product numerous strong points such as: reduced dimensions, convenient tear off opening, higher percentage (>80%) of drained weight. Furthermore, the bag allows a reduced pasteurization and prevents further stress to the mushrooms, leaving intact the original quality of the product. This product is ideal to vary recipes and to create menus counting on quality and immediate practicality, which allows the customer to spare the long processing time that is necessary for fresh mushrooms. Last but not least, the chance of using the product all through the year thanks to its long shelf-life guaranteed by the bag is surely noteworthy.

Concerned Customers

This product can be proposed successfully to restaurants, pizzerias, taverns and holiday farms. Great alternatives are bakeries, sandwich bars, bruschetterias, and snack bars.

Way to use

Champignons can be used for any purpose, as they are or in elaborated recipes, depending on everyone's fantasy and taste. They are particularly suitable for pizzas and sauces, as a side dish to stews, and for the preparation of risottos and main courses, rich buffets and delicious hors d'oeuvres.

Chef's Ideas and Suggestions

Surprise Hors d'Oeuvres – drain champignons, season them with mayonnaise, a little mustard, a drop of Worcester sauce, and a drop of Tabasco. Fill round tomatoes with this sauce after you will have removed the seeds and the pulp from the inside. Serve as a hors d'oeuvre.