



## TECHNICAL DATA SHEET : DRIED FINISHED PRODUCTS

Quality Department : 08/12/2021  
 Revision code : 1  
 Date : 21/02/2023  
 EMB code : 401238

### PRESENTATION

Product name	DRIED FAIRY RING
Brand	CHAMPILAND
Packaging	PP lid and box
Grammage	500 G
Article code	130 791
EAN	3 293 023 102 128



### COMPOSITION

Name	Appearance	Latin name	Farmed	Wild
Fairy rings	Whole	<i>Marasmius oreades</i>		X

### CHARACTERISTICS

#### FLAVOUR (checks on Raw Material)

Taste	Typical of Fairy ring
Consistency	Firm
Scent	No strange smell
Colour	Pale ochre to dark ochre

#### PHYSICAL & CHEMICAL (checks on Raw Material)

French CTCPA Decision n° 97 (July 2018)		Percentage as mass	
Dried mushroom debris	Identifiable mushroom pieces passing through a sieve with a 5mm square mesh	< 3 %	
Wormy dried mushrooms	Mushrooms containing worms (visual inspection of dried mushrooms)	< 5 %	
Highly wormy dried mushrooms	Mushrooms with more than 15 wormholes per cm <sup>2</sup> over more than 2/3 of their surface	< 5 %	
Carbonised dried mushrooms	Mushrooms carbonised by the drying process and unable to be rehydrated	< 4 %	
Dried mushrooms contaminated by larvae and eggs	Mushrooms showing residual inert larvae and eggs destroyed by the appropriate procedure	< 10 %	
Foreign vegetable matter	Moss, pine needles, pieces of wood, etc. not stuck to mushrooms	< 2 %	
Foreign mineral matter	Gravel, sand remaining after rehydration	< 1 %	
Humidity	Measured using an infrared humidity metre	< 14 %	
		<b>Average internal value observed</b>	<b>Max observed</b>
Size (dry)	Diameter from 10 to 40 mm on average	> 80 % (mass)	> 65 % (mass)
Worminess (naturally present, impossible to eliminate before drying)	Weight of mushrooms with worms (visual checks via destruction on rehydrated mushrooms) This criteria may vary according to the season. (Upon request, we can provide worminess data concerning the current season)	< 10 % (mass)	< 20 % (mass)

#### BACTERIA (internal criteria)

Salmonella spp	Checks on Raw Material	No detected /25g
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#### NUTRITIONAL INFORMATION (CALCULATED for 100 g of dry matter)

Energy	Fats	Of which saturates	Carbohydrates	Of which sugars	Fibre	Proteins	Salt
1235 kJ	294 kcal	5.0 g	1.1 g	10 g	4.8 g	21 g	0.04 g

#### CONSERVATION DATA

Store at room temperature away from humidity until the listed Best Before End

Best Before End (BBE)	24 months	BBE guaranteed upon reception at the warehouse or store	16 months
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#### METHOD OF PREPARATION

To be rehydrated and cooked before consumption

#### COMPLIANT with the CURRENT EUROPEAN REGULATIONS - Annual surveillance plan on Raw Material

A one month period (from the date of despatch) is provided for any feedback. After this time, we will consider that the technical data sheet(s) have been duly accepted

In the context of agricultural products, suppliers can be validated by reinforced checks on the quality and health safety of the product. (BRC 3.5.1.7)