
DRIED BOLETE MUSHROOMS (BCAU)

Description: Fresh bolete mushrooms are sliced then dried. Since these are wild mushrooms, they may have stones embedded in their flesh. To help dislodge the stones, it is strongly recommended to reconstitute and agitate the mushrooms prior to use.

Note: some stones may not be dislodged from the flesh after reconstitution.

Physical Properties

Appearance	Dark brown.
Size	Various sized slices, typical of dried bolete mushrooms.

Organoleptic Properties

Flavor	Typical of dried wild mushrooms, earthy, smokey.
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Chemical Properties

Moisture	Maximum: 20 %	Method: Halogen Thermogravimetric Analysis
Naturally Occurring Sulfites	Maximum: 125 ppm	

Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.

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BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

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Ingredient Statement

bolete mushrooms.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	9.58	g
Carbohydrate	75.37	g
Moisture	9.50	g
Ash	4.56	g
Fat	0.99	g

Nutritional Analysis

Serving Size	100.00	g
Calories	296.00	
Total Fat	0.99	g
Saturated Fat	0.23	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	13.00	mg
Total Carbohydrates	75.37	g
Dietary Fiber	11.50	g
Sugars	2.21	g
Protein	9.58	g
Vitamin A	0.00	IU
Vitamin C	3.50	mg
Calcium	11.00	mg
Iron	1.72	mg
Added Sugars	0.00	g
Vitamin D	3.90	mcg
Potassium	1,534.00	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size about 1/4 cup (5g)	
Amount per serving	15
Calories	
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 4 g	1%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.2 mcg	0%
Calcium 0.6 mg	0%
Iron 0.1 mg	0%
Potassium 76.7 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Bolete Mushrooms.

DRIED BOLETE MUSHROOMS

Bolete Mushrooms belong to a family of mushrooms that are closely related to porcini. They boast an appearance, flavor profile and texture very similar to the prized Italian variety.

- Boletes have domed, dark brown caps that are tan on the underside, and stout stems that swell toward the base
- Our Bolete Mushrooms are harvested and cleaned, then sliced and dried, with no added preservatives
- Can be used as a more economical alternative in recipes calling for porcini mushrooms
- Rich, deep, umami-rich flavor similar to porcini mushrooms

BASIC PREP

Our Bolete Mushrooms are collected from wild locations and may contain small stones or pebbles trapped within them. Rinse mushrooms under cold running water to remove any possible debris. To rehydrate prior to use, place mushrooms in a heatproof bowl and cover with boiling water. Soak until softened, typically 25 to 30 minutes,

SUGGESTED USES

- Their deeply earthy flavor is perfect for creamy and deep brown sauces and gravies
- Flavor pairs exceptionally well with potatoes and pasta
- A delicious pizza topping
- Try adding a small amount of dried, rehydrated boletes to a larger quantity of ordinary cultivated white mushrooms in a dish to boost richness and add depth of flavor

RECIPE

Creamy Tomato Penne with Bolete Mushrooms and Asparagus

- 1 ounce dried Bolete Mushrooms
- 3 tablespoons extra virgin olive oil
- 1 medium onion, chopped
- 4 cloves garlic, chopped
- 1 pound fresh tomatoes, peeled, seeded and chopped
- 1/4 to 1/2 teaspoon sugar
- Salt
- Ground black pepper
- 1-1/2 cups heavy cream
- 2 ounces fresh basil, torn
- 1 pound dried penne pasta
- 1 bunch thin asparagus, trimmed and cut to 1-inch lengths
- 3/4 cup shredded Parmesan cheese

Rinse Bolete Mushrooms under cold running tap water to remove any debris. Place mushrooms in a bowl, and cover with boiling water. Let soak 15 to 20 minutes. Rinse well, and chop.

Heat oil in a skillet over medium-high heat. Add onion and garlic and cook, stirring occasionally, until soft, about 5 minutes. Add mushrooms and cook 5 minutes. Add tomatoes and sugar. Season to taste with salt and black pepper.

Bring to a boil and cook, stirring, 3 to 5 minutes. Add cream and one-third of basil. Taste, and adjust seasoning as necessary. Remove from heat.

Bring a large pot of water to a boil. Cook penne until almost done, then add asparagus during final minute of cooking. Pasta should be al dente and asparagus just tender.

Toss hot pasta and asparagus with tomato mixture. Add parmesan cheese and remaining basil; toss to combine. Serve immediately.

Makes 4 to 6 servings

Bolete Mushrooms are often used as a substitute for porcini in traditional Italian recipes, as they have a very similar look and flavor. In this simple pasta dish, they add depth of flavor and a meaty texture to a fresh tomato cream sauce.



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THIS PRODUCT ORIGINATES FROM CHINA