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**ITEM # 205
DRIED MORELS
SPECIFICATION SHEET**

INGREDIENTS:

Morels	100%	1 Lb
<i>May contain naturally occurring sulfur compounds</i>		

PACKING:

Type	Bag Weight	Bags / case	Case Gross Weight
Plastic bag BPA Free	1 Lb	10	11 Lbs

PRESERVING CONDITIONS:

Shelf life: 2 years
Preservation method: Dried product
Storage conditions: Store in a cool and dry place

PRODUCT ORIGIN:

CANADA / USA / CHINA

SPECIFICATIONS:

ORGANOLEPTIC:

Colour: Typical of variety

Smell: Typical of variety

Taste: Typical of variety

PHYSIC:

Look: Dried, whole

Foreign matters: 99.9% free from foreign matters

Breaks < 5mm: < 3% in weight

GMO free

ALLERGEN free

NO IONIZATION treatment

MICROBIOLOGIC:

Germs	Standards (germs/g)
Total plate count	< 1 000 000
Enterobacteriaceae (44°C)	< 1 000
Anaerobic sulphite reducers	< 100
Salmonella	Negative in 25g

NUTRITION FACTS:

Nutrition Facts			
Serving Size 1/2 cup (15g)			
Servings Per Container about 30			
Amount Per Serving			
Calories 45		Calories from Fat 0	
% Daily Value*			
Total Fat	0g		0%
Saturated fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	0mg		0%
Total Carbohydrate	11g		4%
Dietary Fiber	2g		8%
Sugars	3g		
Protein	1g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%
<small>* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</small>			
	Calories:	2,000	2,500
Total Fat	Less than	65 g	80 g
Sat Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g

INSTRUCTIONS FOR USE:

Rinse the mushrooms thoroughly in lukewarm water, then place into a small bowl and fill with hot water. Allow to soak for 20-25 minutes and drain. You can filter the liquid and use it, as it is full of flavor and will greatly enhance any recipe or broth.

FINISHED GOODS CONTROL:

- Critical points checks according to the HACCP method
- Weight controls on every batch
- Raw material to finish product batch numbers recording
- Batch number identification on the bag and case

PRODUCT PICTURES:

