# PRODUCT DATA SHEET

#### EXPORTADORA DE BERRIES WILSON CAMPOS SPA

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## PRODUCT OVERVIEW

## **Product Description:**

Frozen product made from fresh Boletus mushrooms, processed into uniform cubes using IQF (Individual Quick Freezing) technology. Characterized by intense flavor and aroma, contains 80-90% water, lower percentage of proteins, minerals and vitamins, and 0% fat.

#### **Key Features:**

• Market: Export – Food Service & Retail

• **Shelf Life:** 24 months at -18°C (0°F)

• **Ingredients:** 100% mushrooms free of preservatives and artificial colorants

• Variety: Boletus

• Harvest Season: June - July

• Origin: Chile

### **Recommended Uses:**

Specially prepared for consumption as: vegetarian meals, pizzas, grilled, fried, creamed, stews.

#### **Storage Instructions:**

Store at -18°C. Thaw once, consume within the day. Do not refreeze.

### **Health Resolution:**

No. 167 of 21.02.2008 Maule





# ORGANOLEPTIC, PHYSICAL & CHEMICAL ANALYSIS

# Organoleptic Analysis (Sensory)

Attribute	Specification
Appearance	Fresh, clean and healthy products
Color	Practically uniform color characteristics of natural state
Aroma & Taste	Characteristic of fresh product with natural aroma and flavor

# Physical Analysis - Tolerance (500g sample)

Component	Description	Tolerance
Piece Size	According to customer requirement	Variable
Trimming	More than 1/3 of piece	≤5%
Dark Brown Trimming	Dark brown color	≤5%
Smaller Pieces	Less than 1 cm	≤5%
Oversized	Pieces of larger caliber	≤5%
Soil Presence	Pieces with soil	None
Oxidized/False Skin	Cubes with more intense and darker color than normal	≤3%
Free Water	Percentage of free water	Max 40%
Water Soaked	Pieces with water	≤5%
Blocks	Blocks of three or more units	≤5%
Foreign Material	Material foreign to product (glass, plastic, etc.)	None



## MICROBIOLOGICAL SPECIFICATIONS

Parameter	Max. Limit
Total Count	<100,000 CFU/g
E. coli	None
Salmonella (25g)	None
Heavy Metals	None

### **NUTRITIONAL INFORMATION**

**Per Serving:** 1/8 cup (85g approx.)

Nutrient	Per 100g
Energy	40 kcal
Protein	1.0 g
Total Carbohydrates	0.0 g
Total Fat	0.0 g

## **PACKAGING**

## **Primary Packaging**

• Blue polyethylene bag - 60 microns

• Format: 1 kg

• Sealing: Transparent

• Shelf life: 24 months from pack date

## **Secondary Packaging**

• Corrugated cardboard box - Dimensions 445x250x250, 30-CA sheet

• Format: 10 x 1 kg



Box labeling: Product, format, pack date, expiry date, net weight, lot, company data

### **Quality Control**

Metal Detection: Finished product controlled by metal detector

### **CERTIFICATIONS & COMPLIANCE**

- ✓ GMO-Free: Contains no genetically modified organisms
- ✓ Allergen-Free: Product free of declarable allergens
- ✓ Additive-Free: 100% natural mushrooms without preservatives or colorants
- ✓ HACCP: Hazard Analysis Critical Control Points System
- ✓ Full Traceability: From harvest to export
- ✓ Metal Control: Metal detector in production line
- ✓ Health Resolution: Authorized by SEREMI Health of Maule

### **RECOMMENDED USES**

- Gourmet Gastronomy: High-end restaurants
- Vegetarian Meals: Base for vegetarian and vegan dishes
- Pizzerias: Premium ingredient for gourmet pizzas
- Grilling: Barbecue accompaniment
- Frying: Special fried preparations
- Creams & Sauces: Base for creamy sauces
- Stews: Main ingredient in casseroles
- Food Service: Catering and food services
- Gourmet Retail: Direct sale to premium consumers



### **PRODUCT ADVANTAGES**

Intense Flavor: Characteristic Boletus aroma and taste

• Low Calorie: Only 40 kcal per 100g

• **Fat-Free**: 0% fat content

• Culinary Versatility: Multiple preparation methods

• Ready to Use: Uniform cubes ready for cooking

• **Premium Product:** High-quality gourmet mushroom

• Long Conservation: 24-month shelf life

• **IQF Process:** Maintains texture and original properties

#### ADDITIONAL INFORMATION

#### **Nutritional Composition:**

• 80-90% water

Lower % protein

Natural minerals and vitamins

• 0% fat

#### **Harvest Season:**

Boletus mushrooms are harvested during June and July months, ensuring maximum quality and product freshness.

Prepared by: EXPORTADORA DE BERRIES WILSON CAMPOS SPA

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Esta ficha técnica cumple con todos los estándares internacionales de calidad e inocuidad alimentaria para productos congelados de exportación.

