

### Zolea

### 162504 - Porcini Super Grade Aa Dried



Our Dried Porcini Mushrooms are all-natural, gluten-free, and vegan. Our Dried Porcini Mushrooms have an unparalleled flavor, texture, and aroma. They are available all year round, have an extended shelf life, and are easily reconstituted.



### \* Benefits

Our Dried Porcini Mushrooms are all natural, gluten free and vegan. They are hand-picked, carefully selected, sorted and packed in a 1lb resealable bag. Our Dried Porcini Mushrooms have an unparalleled flavor, texture and aroma. They are available all year round, have an extended shelf life and are easily reconstituted. Dried Mushrooms are preferred by many chefs for their excellent taste and concentrated flavors.

Ingredients	Allergens		
Porcini (Boletus Edulis)	Free From:  Specifical control of the control of th		

## **Nutrition Facts**

Servings per Container 91 Serving size 5.0g (5g)

# Amount per serving Calories

15

Galorics	
% Dai	ly Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 2g	_
Vitamin D 6mcg	30%
Calcium 2mg	0%
Iron 0mg	0%
Potassium 110mg	2%

<sup>\*</sup> 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.

### Handling Suggestions

Store in a cool and dry place

### Serving Suggestions

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. Every effort has been made to ensure that your dried mushrooms selection arrives to you in excellent condition. However, despite the use of modern technology, it is not always possible to remove all natural remaining grit (please refer to the instructions for use process above).

### Prep & Cooking Suggestions

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### **Product Specifications**

Brand	Manufacturer	Product Category
Zolea	Zolea Foods	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	202	162504	10759033998101		1/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21lb	20lb	France	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
20.65in	17.72in	14.96in	3.17ft3	4x5	365days	35°F / 37°F	





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### Nutrition Analysis - By Measure

Calories	15	Total Fat	0g	Sodium	0mg
Protein	2	Trans Fats		Calcium	2mg
Total Carbohydrates	2g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	110mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	6mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images



