Welcome

Presentation on Exporting Dried Mushrooms
Dried Mushrooms

Presentation by

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Dried mushroom is the product acquired from fresh edible and cleaned mushroom which is dried entire or has been trimmed to the coveted styles and dried.
Dried Mushrooms

Uses

Dried mushrooms are not intended for immediate consumption but as an ingredient after rehydration. They are mainly used in home cooking (for soups, risottos, and so on), as an ingredient in dehydrated meals and spices, and as an ingredient in healthy food and pharmacy products.
The basic quality requirements for dried mushrooms

- absence of insect damage;
- absence of foreign bodies;
- moisture content (max. 12% for dried mushrooms, 13% for dried shiitake mushrooms and 6% for freeze-dried mushrooms);
- sizing (different for every type of dried mushrooms);
- styles (whole, whole caps without stems or cut into different shapes);
- quality class (defined by uniformity and tolerances).

One of the main concerns regarding dried mushrooms are remains of insects and larvae inside imported packaging.
Export Markets

Germany, France, the Netherlands and Italy offer the best opportunities for exports of dried mushrooms. In addition, market opportunities can be found on the growing markets of Latvia, Lithuania, and Central and Eastern Europe. The products with rising demand are far eastern types of mushrooms, truffles and wild-collected dried mushrooms.
Dried Mushrooms Suppliers

China and India leading suppliers of dried mushrooms from developing countries to Europe

More than 40% of the European import value is from China, which dominates the supply of dried shiitake mushrooms. Chile is the second external supplier of dried mushrooms to Europe, mainly exporting dried boletus mushrooms (typically Suillus luteus) to European markets.
Opportunities

Main opportunities in shiitake mushrooms, truffles and wild-collected dried mushrooms

The most imported types of mushroom in Europe are Chinese shiitake mushrooms, different types of far eastern dried mushrooms, truffles, oyster mushrooms and wild mushrooms such as porcini, chanterelles or morchella mushrooms.
Exports and re-exports

Dominated by the Netherlands

The main external export destination in 2017 was the United States, followed by Switzerland, Japan and Turkey.
Chaga

Dried chaga mushroom powder is increasingly exported from Europe to China, Vietnam and Hong Kong. In those countries, European chaga powder is used in traditional medicine. Chaga powder is especially valued if it is imported from northern European countries, due to the belief in special health benefits of chaga which is grown under the influence of the polar light.
Food Safety

Food safety certification is a common request by European importers. The most common certification schemes accepted on the European markets are IFS (International Featured Standards), FSSC 22000 (Food Safety System Certification) and BRC (British Retail Consortium).
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