

Love Mushrooms Love Ecopouch™

Sous vide mushrooms

Ambient shelf life



Ready to use

Flavourings on request

SCELTA[®]
MUSHROOMS
EST'D 1993

10 reasons to use **Ecopouch™** mushrooms in your dish



1. Lower total cost

Less handling and less preparation time. Ecopouch gives chefs the time to focus on other things **saving precious time and money**.



2. Convenience

Ecopouch mushrooms are **pre-sliced and sous vide cooked**. You can use them immediately cold, or just heat them shortly for delicious warm applications.



3. Taste and mouthfeel

Ecopouch mushrooms are processed just hours after harvesting. This guarantees **excellent taste and mouthfeel**, similar to a fresh mushroom.



4. Clean label

Ecopouch mushrooms are boiled in their own juice. **No additives** - so-called E-numbers - are being used.



5. Stable shelf life

Up to **2 years shelf life in an ambient environment** which saves costs and valuable space in your chiller. Keep refrigerated after opening and use within 3 days.



6. Flavour options

Depending on your needs the product can even be **seasoned** to create complete ready meal solutions that cut time - not taste.



7. Storage & transportation

The ecopouches take less shelf- and transport space than most other packaging formats. Besides our logistic lines are short and therefore we can guarantee **100% traceability and food safety**.



8. Commercially sterile

Ecopouch mushrooms are cooked during the production process therefore the product is **free of microorganisms**.



9. No soggy meals

Moist gets separated during production, making it ideal as a topping for burgers, pizzas or sandwiches. The **reduced moisture level** will prevent your meal from getting soggy.



10. Sustainable Dutchrooms®

Year round, sustainable, high quality mushrooms grown in **pesticide free** compost with complete **traceability**. Using Dutch mushrooms, you benefit from the world's highest quality standards.

Available in different **sizes & qualities**



Whole



Slices



Cubes



Whole, slices and cubes

Packed in aluminium pouches of 2,5kg and 6 kg



On request we can include **seasonings** like **truffle**, **butter garlic** or **salt and pepper** in the packaging to create complete ready meal solutions that cut time – not taste. These features save time and money. Very convenient for pastas, burgers, sandwiches, wraps, meal toppings or tapas.

Naturel



Truffle



Salt & pepper



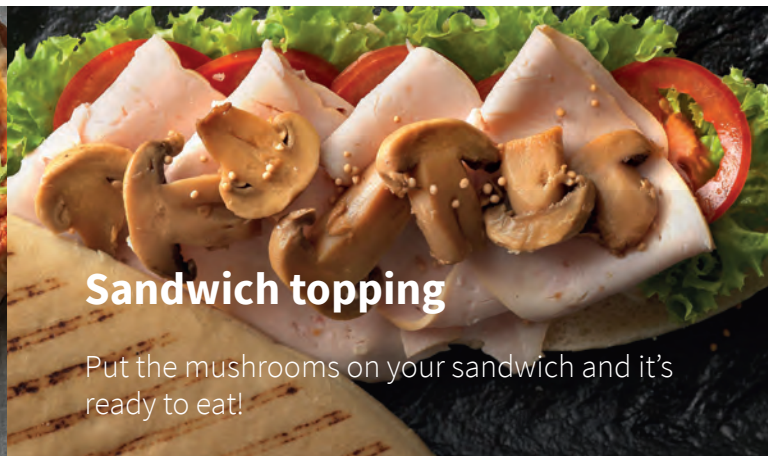
A few examples how to use Ecopouch™ mushrooms

Ecopouch mushrooms are **sous vide cooked and ready to use**. This makes them perfect as a pizza topping, in salads and in and on burgers, for example.



Pizza topping

Put the Ecopouch mushrooms on the pizza and bake in the oven for about 4-8 minutes



Sandwich topping

Put the mushrooms on your sandwich and it's ready to eat!



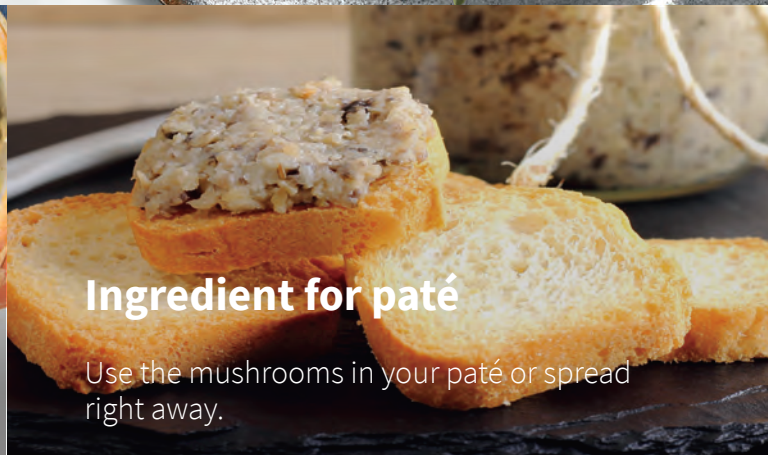
Burger topping

Grill the Ecopouch mushrooms for 1-2 minutes in butter. Season to taste with some salt and pepper.



Ingredient for pies

Put the mushrooms directly in your pie filling. No need to cook or grill them before hand.



Ingredient for paté

Use the mushrooms in your paté or spread right away.

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