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PRODUCT SPECIFICATION

Morel

Morchella spp.



Morel (Morchella) is a spring mushroom with a distinctive honeycomb cap and one of the rarest edible species. Its season is short, so it is most sought after dried, when it develops an intense, smoky aroma. It is a staple of fine dining, paired with sauces, meat and risotto.

KEY DATA

Supply forms	Dried · Fresh · Frozen
Group	Wild mushrooms
Origin	Wild-harvested
Organic status	EU (Regulation 2018/848) and USDA NOP · Ecocert
Packaging – dried	Retail: Bags up to 200 g Wholesale: Cartons 5–8 kg
Packaging – frozen	Retail: Bags 500 g – 1 kg Wholesale: Cartons 6–8 kg
Delivery	Transport terms, minimum order quantity and delivery time are agreed individually.

SUPPLY FORMS

- **Dried** – suitable for long storage
- **Fresh** – in the harvest season, unprocessed
- **Frozen** – each piece separately, IQF process

CERTIFICATES

EU Organic	Ecocert SAS (BA-BIO-154) · valid to 31.03.2028
USDA Organic (NOP)	Ecocert SAS
ISO 9001:2015	TÜV Thüringen e.V. · valid to 05.04.2029
HACCP	TÜV Thüringen e.V. · valid to 05.04.2029

Shelf life, storage and declaration: on request – Manager / technologist, +387 65 164 609 · Purchasing: +387 66 370 178 · boletusfoca@gmail.com