



FOOD INDUSTRY INGREDIENTS

CERTIFICATIONS

Our products are manufactured in BRCGS-certified facilities (audited by TÜV NORD), Halal-certified by HQC Italy and Kosher-certified by IKC.



audited by TÜV NORD,
Germany



HQC, Italy



certified by International
Kosher Council

BRISURE OF PORCHINO (400 G)

READY-TO-USE

Introducing Porcini Mushroom Brisure — a premium product combining high quality and versatility.

Made from carefully selected ingredients, it delivers consistent flavor and texture.

Recommended for industrial use in:

- Cheese production
- Ready meal production: soups, sauces, stews, and cream soups
- Meat and vegetable fillings, terrines, and pâtés
- HoReCa and catering applications

INGREDIENTS:

Porcini mushrooms, water, aroma 7%, salt.

NUTRITIONAL FACTS

Per 100 g

ENERGY	387 kJ/ 94 kcal
FAT	7.26 g
- including saturated fatty acids	1.12 g
CARBOHYDRATE	0.40 g
- of which sugar	0.40 g
PROTEIN	4.32 g
SALT	0.01 g

Storage conditions:

Keep in a cool and dry place



SUMMER TRUFFLE BRISURE (400 G)

READY-TO-USE

Introducing Summer Truffle Brisure — an exclusive ingredient for the most discerning manufacturers.

Delicate truffle flavor and refined aroma in a convenient, ready-to-use format.

Recommended for industrial use in:

- Cheese production
- Ready meal production: cream soups, sauces, risottos, and pasta
- Gourmet meat and vegetarian fillings, pâtés, and terrines
- High-end pizzas, focaccias, and premium baked goods
- HoReCa and catering applications
- Truffle-infused spreads and butters

INGREDIENTS:

Summer truffle, water, aroma 12%.

NUTRITIONAL FACTS

Per 100 g

ENERGY	189 kJ/ 46 kcal
FAT	2.07 g
- including saturated fatty acids	0.34 g
CARBOHYDRATE	0.43 g
- of which sugar	0.43 g
PROTEIN	3.72 g
SALT	0.09 g

Shelf life:

36 months

Storage conditions:

Keep in a cool and dry place



SUMMER TRUFFLE SLICES (500 G)

READY-TO-USE

Summer Truffle Carpaccio offers a fragrant aroma and a delicate, refined taste.

Perfect for seasoning and flavoring a wide variety of dishes, adding sophistication and elegance to any recipe.

Recommended for industrial use in:

- Cheese production
- Ready meal production: soups, sauces, risottos, pasta, and pizza
- Gourmet salads and appetizers: ideal for ready-to-eat salads, bruschetta, and toasts
- Meat and seafood products: for marinades, seasonings, and sauces for meat, fish, and seafood
- HoReCa and catering applications
- Vegetarian and meat-based spreads and pâtés

INGREDIENTS:

Summer Truffle 70%, salt, flavouring.

NUTRITIONAL FACTS

Per 100 g

ENERGY	858.4 kJ/ 205.1 kcal
FAT	20.4 g
- including saturated fatty acids	3.3 g
CARBOHYDRATE	0.6 g
- of which sugar	0.6 g
PROTEIN	4.8 g
SALT	0.5 g

Shelf life:

36 months

Storage conditions:

Keep in a cool and dry place



WILD CHANTERELLES

READY-TO-USE

Preserved whole & chopped (brisure) wild chanterelles for industrial use

Whole Preserved Chanterelles are a simple and effective way to introduce a woody, forest-like flavor note to your products. Convenient to use — they can be added at the final stages of processing without losing their taste or texture.

Ideally suited for industrial use in the production of:

- Semi-hard, creamy and processed cheeses
- Fillings for pâtés, delicatessen items, sauces, and ready meals

Perfect for formulations that require elevated flavor standards, where natural ingredients and a pronounced mushroom aroma are key.

INGREDIENTS:

Chanterelles (*Cantharellus cibarius*), prepared by the salt-curing process, water, salt, acidifier: citric acid.

NUTRITIONAL FACTS

Per 100 g

ENERGY	82 kJ/ 20 kcal
FAT	0.7 g
- including saturated fatty acids	0.2 g
CARBOHYDRATE	0.5 g
- of which sugar	<0.5 g
PROTEIN	1.3 g
SALT	0.81 g

Formats:

400 g / 800 g / 1,5 kg / 4,5 kg

Packaging:

400 g / 800 g - Steel Can; 1,5 kg / 4,5 kg -
Sterilizable aluminized vacuum pouch (Alupack)

Shelf life:

Steel Can - 48 months; Alupack - 36 months

Storage conditions:

At ambient temperature, in a dried, airy and tempered room.

Available in chopped (brisure) format.



BLACK TRUMPETS

READY-TO-USE

Preserved whole & chopped (brisure) black trumpets for industrial use

Aromatic and rich in umami, preserved whole black trumpets are perfectly suited for industrial food production, offering depth of flavor and premium character across a wide range of applications.

Recommended for industrial use in:

- Cheese production: As a flavor and texture enhancer in creamy, processed, and aged cheeses
- Ready meal production (risottos, soups, and pasta dishes);
- Meat and gourmet products (pâtés, sauces, and side dishes);
- Vegan and plant-based products (meat and cheese alternatives, and mushroom-based spreads);
- HoReCa and culinary manufacturing

INGREDIENTS:

100% Black trumpets (*Craterellus cornucopioides*), water, salt, acidifier: citric acid.

NUTRITIONAL FACTS

Per 100 g

ENERGY	119 kJ / 29 kcal
FAT	1.0 g
- including saturated fatty acids	< 0.1 g
CARBOHYDRATE	1.4 g
- of which sugar	<0.5 g
PROTEIN	1.6 g
SALT	0.93 g

Formats:

800 g

Packaging:

Steel Can

Shelf life:

48 months

Storage conditions:

At ambient temperature, in a dried, airy and tempered room.

Available in chopped (brisure) format.



MILKY AGARICS

READY-TO-USE

Preserved whole milky agarics for industrial use

Firm in texture and rich in authentic forest flavor, preserved whole milky agarics are perfectly suited for industrial food production, offering versatility, clean-label appeal, and long shelf life.

Recommended for industrial use in:

- Cheese industry: As an ingredient in fillings for processed, creamy, and soft cheeses
- Ready meals and frozen gourmet products: Suitable for use in multi-component dishes and frozen meal solutions
- Pâtés and plant-based spreads: In meat-based and vegetarian pâtés, terrines
- Sauce and culinary bases: For mushroom sauces, stock concentrates, and flavor foundations

INGREDIENTS:

100% Milky agarics (*Lactarius deliciosus*), water, salt, acidifier: citric acid.

NUTRITIONAL FACTS

Per 100 g

ENERGY	118 kJ / 28 kcal
FAT	0.8 g
- including saturated fatty acids	0.2 g
CARBOHYDRATE	2.5 g
- of which sugar	<0.5 g
PROTEIN	1.5 g
SALT	0.96 g

Formats:

800 g

Packaging:

Steel Can

Shelf life:

48 months

Storage conditions:

At ambient temperature, in a dried, airy, tempered room and protected from light.



YELLOW BOLETES

READY-TO-USE

Preserved whole yellow boletes for industrial use

Mild in flavor and tender in texture, whole yellow boletes offer excellent versatility and cost-efficiency for industrial food production, where consistent quality and clean-label ingredients are essential.

Recommended for industrial use in:

- Cheese industry: As an additive in creamy, processed, and flavored cheeses
- Ready meals and frozen gourmet products: For use in mushroom-based side dishes, pasta recipes, etc.
- Production of sauces, pâtés, and spreads

INGREDIENTS:

100% Yellow boletes (*Suillus luteus*, *granulatus*), water, salt, citric acid.

NUTRITIONAL FACTS

Per 100 g

ENERGY	47 kJ / 11 kcal
FAT	< 0.5 g
- including saturated fatty acids	< 0.1 g
CARBOHYDRATE	0.5 g
- of which sugar	<0.5 g
PROTEIN	0.6 g
SALT	0.9 g

Formats:

800 g / 5 kg

Packaging:

800 g - Steel Can, 5 kg - Sterilizable aluminized vacuum pouch (Alupack)

Shelf life:

Steel Can - 48 months, Alupack - 36 months

Storage conditions:

At ambient temperature, in a dried, airy and tempered room.



MORELS

READY-TO-USE

Rehydrated morels for industrial use

Whole and cut morels: 60% heads and 40% tails (the natural proportion of the mushroom) in a clear to slightly opalescent covering liquid.

Recommended for industrial use in:

- cheese production (e.g., soft and semi-hard varieties with mushroom inclusions),
- production of meat gastronomy (fillings for delicacies, roulades, pâtés),
- production of sauces and soups,
- production of premium ready meals and high-end semi-finished products.

INGREDIENTS:

100% Morels, water, salt, acidifier: citric acid.

NUTRITIONAL FACTS

Per 100 g

ENERGY	118 kJ / 28 kcal
FAT	1.0 g
- including saturated fatty acids	0.1 g
CARBOHYDRATE	0.6 g
- of which sugar	<0.5 g
FIBERS	3.5 g
PROTEIN	2.5 g
SALT	1.0 g

Formats:

800g / 1 kg / 3 kg

Packaging:

800g - Steel Can, 1 kg / 3 kg - Sterilizable aluminized vacuum pouch.

Shelf life:

36 months

Storage conditions:

At ambient temperature, in a dried, airy, tempered room and protected from light.

Available in chopped (brisure) format - 800 g.

Available in dry format.



DRIED BLACK TRUFFLE - EXCLUSIVE

READY-TO-USE

INGREDIENT FOR GASTRONOMY AND PRODUCTION

We offer **high-quality dried black truffle**, one of our best-selling products. This ingredient is perfect for **high-end restaurants, premium cheese production, meat products, sauces, oils, pasta, and other delicacies**.

Varieties and Benefits:

- **Dried black summer truffle slices** – retain an intense aroma and texture, ideal for cheesemaking, gastronomy, and delicacy production.
- **Black summer truffle powder** – easy to mix into products, evenly distributed in cheese mass, sauces, and oils, providing a rich truffle flavor.
- **Dried Chanterelles** — offer a pleasant nutty-mushroom flavor and a vivid forest aroma. They retain their texture after rehydration, making them ideal for cheese production, gourmet applications, and natural delicacy manufacturing.
- **Dried Black Trumpets** — feature an intense aroma and a deep, rich flavor. They rehydrate well during cooking and pair beautifully with cheese, butter, and spreadable products.

Key Benefits:

- Intense **aroma and taste** of real truffle.
- Long **shelf life** without quality loss.
- **Versatile application** – ideal for restaurants, cheese producers, and gourmet food manufacturers.
- **Stable availability** – ability to supply **large quantities**.

Applications:

- **Cheesemaking:** Enhancing premium cheese varieties with deep truffle flavor and aroma.
- **HoReCa:** Used in fine dining dishes such as pasta, risotto, omelets, meat, and fish-based recipes.
- **Meat Delicacy Production:** Truffle-infused sausages, pâtés, and other gourmet meat products.
- **Truffle Oils, Sauces, and Pasta:** A natural flavor enhancer with a high concentration of truffle essence.

Additional Information

We are open to **flexible cooperation** and can discuss **customized supply volumes**. If you have **specific requests** regarding truffle processing or slicing, we are happy to accommodate them.

Contact us to discuss your order and supply conditions!



DRY TRUFFLE MIXES (1 KG)

READY-TO-USE

A premium selection of dry truffle-based ingredients crafted to bring authentic truffle flavor and aroma to cheese, sauces, and other gourmet food products. This range includes finely milled truffle dust, balanced truffle mixes, intense black truffle powder, and elegant dried truffle slices — each offering a unique way to infuse your product with the rich, earthy depth of real truffle. Designed for both artisanal and industrial use, these ingredients ensure long shelf life, easy integration, and consistent flavor delivery, allowing manufacturers to create standout products with a refined, natural gourmet touch.

- Truffle dust (1 kg)
- Truffle mix (1 kg)



DRY TRUFFLE SPICE MIXES

READY-TO-USE

Premium dry spice mixes designed to enrich food products with the unmistakable depth and aroma of truffle. Ideal for cheese production, sauces, and gourmet applications, these blends offer a balanced umami profile and consistent flavor performance. Available in refined truffle or truffle-mushroom combinations, they ensure easy application and a distinctive taste experience in both artisanal and industrial settings.

- Mixed seasoning: Truffle Spice (200g)



LIQUID MUSHROOM FLAVORS

READY-TO-USE

Rich, natural liquid mushroom flavors in a convenient 1 kg format — ideal for industrial production.

Perfect for use in cheese, soup, sauce, seasoning, snack, plant-based, and meat alternative manufacturing. Ensure consistent flavor and even distribution across formulations.

- Mushroom Flavor (Chanterelles)
- Fried Mushroom Flavor
- Porcino Flavor
- Truffle Flavor
- Morels Flavor



FLAVORS FOR CREAM CHEESE

READY-TO-USE

We offer a wide assortment of high-quality flavors specifically developed for use in cream cheese, processed cheese, and curd-based spreads. Our flavor range is available in both liquid and powdered forms, ensuring flexibility across different production processes.

Whether you're looking for classic cheese profiles, meaty notes, or savoury and herbal combinations, we have the right solution for your product. Additionally, we can develop custom flavors on request to meet your specific formulation or market preferences.

- Gouda flavor for cream cheese
- Cheddar flavor for cream cheese
- Mushroom flavor for cream cheese
- Edamer flavor for cream cheese
- Cream flavor for cream cheese
- Salami flavor for cream cheese
- Ham flavor for cream cheese
- Shrimps Cream flavor for cream cheese
- Cream with Herbes flavor for cream cheese

Other flavors available upon request.



SEASONING BLENDS FOR CREAM CHEESE

READY-TO-USE

Our premium seasoning blends are expertly developed for use in cream cheese, processed cheese, and other dairy-based products. Formulated to meet the needs of modern cheese production, these blends contain visible inclusions of high-quality natural ingredients such as chanterelle mushrooms, real shrimp pieces, and sweet paprika.

These ingredients not only enhance flavor and aroma, but also add attractive texture and visual appeal to your finished product — making them ideal for both industrial applications and specialty cheese lines.

- Cream cheese paprika
- Cream cheese bacon
- Shrimp Flavor with whole shrimps
- Chanterelle Seasoning for Cheese
- Natcho-Style seasoning cream cheese
- Bruschetta seasoning cream cheese

Other seasoning blends available upon request.



BLACK TRUFFLE EXTRA VIRGIN OLIVE OIL

READY-TO-USE

(5000 ML)

Sourced from the finest olives and infused with the rich, earthy essence of black truffles, this oil offers unmatched quality and flavor. Perfect for drizzling over pasta, enhancing risottos, or as a finishing touch on gourmet dishes, it brings a touch of sophistication to every meal. Indulge in the art of fine dining at home and unlock the true potential of your kitchen with our premium truffle-infused oil.

- White truffle extra virgin olive oil (5000 ml)

INGREDIENTS:

Extra virgin olive, oil flavouring, dried black summer truffle 0,01%.

NUTRITIONAL FACTS

Per 100 g

ENERGY	3691 kJ/ 898 kcal
FAT	99.70 g
- including saturated fatty acids	14.43 g
CARBOHYDRATE	0.01 g
- of which sugar	0.01 g
PROTEIN	0.05 g
SALT	0 g

Storage conditions:

Keep in a cool and dry place





Suili
RUOKA & JUOMA

Contact information

Elina Godnik

B2B Sales Negotiator

Tel: (+358)454900155
(+358)454900502

E-mail: e.godnik@hedgehogfb.fi

Website: Hedgehogfb.fi

Hedgehog Foods and Beverages OY
Helsinki, Finland

