MONTEIL

Shipments of fresh and transformed wild mushrooms

Monteil is the specialist of wild mushrooms, that we decline in all its states.
We are based in Brive La Gaillarde since 3 generations.
Our first objective is to offer to the consumer the flavor of a natural product.
We cover an international territory and we are able to make our products travel at very high speed.
Our permanent work of research and innovation allows us to fulfill the evolving needs of our end customers.

PRODUCTS SELECTION

PRODUCTS
Fresh mushrooms/Fresh mushrooms 4th range/Dried mushrooms
Frozen mushrooms (raw, blanched, fried, grounded) - Mushroom
flour - Flavoured oils - Preserved mushrooms - Pasteurized
mushrooms 5° range
Wild mushrooms: Truffles, black trumpets, Morilles, Ceps, Girolles, Mousseron, Hedgehog mushroom, Chanterelles, Boletus, Lactarius
Cultivated mushrooms: Enokis, Eryngiis, Shiimejis, Shiitake, Judas Ears, Oyster Mushrooms, blue foot
Other products: Ornithogale - Wild Leek

CONDITIONING / PACKAGING / SHELF LIFE
Fresh mushrooms: Wood tray 3/2/1 and 0.5kg - Tray 250 and 125g
Fresh mushrooms 4° range: Thermoformed cardboard 1.5 and 1kg
BBD 12 days
Dried mushrooms: Vacuum bag 1/0.5/0.25 and 0.1kg - Vacuum packed box 500/250 / 50 and 25 g
Frozen mushrooms: Bulk Bag 10 and 8 kg - Bloc 5 kg - Welded bag 1 kg / 0.5 and 0.3 kg; Shelf-life 18 months
Flavoured Oils: Bottles of 250 and 100 ml - Jerrican of 10 l - Container of 1000 l; Shelf-life of 18 months
Preserved mushrooms in oil: Jar of 66/44 and 23cl
Preserved mushrooms, truffles and juices:
Box 4/4, 1/2, 1/4; Shelf life of 36 months
Pasteurized mushrooms 5° range: Bag of 2.5 / 2 / 1 kg; Shelf life of 6 months

CERTIFICATES / STANDARDS
HACCP

BRANDS
Monteil - Hellot - Comptoir du Champignon

CUSTOMER REFERENCES
Not indicated

DISTRIBUTION CHANNELS
Hypermarkets and Supermarkets
Importers Wholesalers
Cash and Carry
Hotel - Catering
Specialty - Delicatessen Shops
Food manufacturers

www.frenchgourmetfoodproducers.com