

Dutch Mushroom Company Introduces new mushroom drying line

Detail Introduction :

Dried mushrooms are nothing new and have been around in Asia for a while. In Europe, mushrooms are becoming more and more popular among those who seek healthy food. Roy Janssen of Scelta Mushrooms said: "Globally, mushrooms are still a growing market. The supply of dried mushrooms is now mainly from countries such as China. Consumers are looking for more local products and we are working hard to meet the demand."



"The production of dried mushrooms requires a lot of raw materials," Roy continues. "To produce one kilogram of dried mushrooms, we need about 12 kilograms of fresh mushrooms. We source millions of mushrooms every week from Dutch grower groups. It is transported by truck and placed on a large conveyor belt for a long drying process. It takes hours to dry the moisture out of the mushrooms. This drying process is unique in the world."

"Right now we only produce semi-finished products. The product is edible, but not yet sold directly to consumers," Roy said. "After our processing, the mushrooms will be shipped to the German partner company, Worlée, who will take care of the final processing and sell this product in Europe."