

Porcini Essence Paste Form

Description

This Porcini Essence in paste form is a highly concentrate porcini flavour. It is rich in aminoacids, proteins and lipids and is derived from 100% wild *boletus edulis*.

This product offers exceptional convenience and quality to the chef. With its deep brown colour, wonderful aroma, and complex flavour, the paste mantains all of the qualities of the wild Porcini mushroom "*Boletus edulis*" with the twist of a cap. This mushroom is also known as Steinpilz, King Bolete or Cèpes.

Applications

It has many applications when preparing gourmet dishes, including Porcini soufflé, Porcini Filet Mignon, Soups, Sauces, and Pasta, to name just a few. Also, it may be easily used for intermediate applications.

It can even be used in cocktails: mixed with Grey Goose Vodka-vanilla taste- add a drop of the porcini essence and you will get an amazing "WodKINI"

Technical Characteristic

Composition:

Proteins: 15,0 – 19,0% and Lipid: 16.0 – 18.0% with the follow Esterifies Fatty

Acids distribution respect to total lipid content:

Linoleic acid: 41.8%

Oleic acid: 24.3%

Miristic acid: 17.4%

Palmitic acid: 6.5%

Stearic acid: 3.9%

Soluble sugars (digestible): 28,0–33,0%

Moisture: 28,0–31,0%

Microbiological Analysis

No bacteria or fungi.

Thermal Stability

Stable at room temperature.

Solubility

Soluble in mixtures or emulsions of water and oil.

Shelf Life

Porcini Oil Soluble has a shelf life of one year minimum. It should be kept in a cool and dry place.

Flavouring Capacity

Have a flavouring capacity 10 times superior at dried Funghi Porcini.

Nutritional Fats

341 Kcal /100g (1,425 Kj /100g)

Aromatics Components

<u>Components</u>	<u>%</u>	<u>Components</u>	<u>%</u>
<u>hexanal</u>	1.1	<u>benzaldehyde</u>	2.8
<u>3-hexanol</u>	1.5	<u>linalool</u>	1.6
<u>2-hexanol</u>	1.2	<u>octanol</u>	1.7
<u>isobutanol</u>	1.8	<u>trans-2-octen-1-ol</u>	1.3
<u>butanol</u>	0.9	<u>phenylacetaldehyde</u>	0.8
<u>3methylbutanol</u>	0.9	<u>a-terpineol</u>	0.1
<u>pentanol</u>	1.0	<u>nonadienol</u>	0.1
<u>octanone</u>	1.5	<u>1-phenylethanol</u>	0.6
<u>2,6-di-methylpirazine</u>	1.6	<u>benzyl alcohol</u>	0.7
<u>1-octen-3-one</u>	2.2	<u>heptanoic acid</u>	1.2
<u>2,3-di-methylpirazine</u>	1.1	<u>undecanol</u>	0.8
<u>hexanol</u>	0.5	<u>b-ionone</u>	0.9
<u>3-octanol</u>	0.9	<u>2-phenylethanol</u>	0.1
<u>trans-2-octenal</u>	3.2	<u>2-phenyl-2butenal</u>	1.3