

ESTD 1852
LANGDON
A WORLD OF TASTE

CELEBRATING IN 2027
175
CELEBRATING IN 2027

DRIED MUSHROOMS

OUR UK AND
IRELAND PANTRY

hjangdon.com



CONTENTS

OUR PANTRY 3

FORMATS & APPLICATIONS 4

RANGE 5

WILD MUSHROOMS

Porcini 6

Slippery Jack 6

Golden Chanterelle 6

CULTIVATED MUSHROOMS

Button Mushroom (Champignon) 7

Oyster Mushroom 7

Shiitake 7

Black Fungus 7



Consumer expectations are shifting fast. Flavour innovation is no longer enough on its own — today's buyers want natural credentials, clean formulations, and an ingredient story worth telling.

Mushrooms are the answer.

Packed with umami, the fifth taste, mushrooms deepen flavour across a wide range of applications; adding complexity to soups, lifting sauces, and rounding out spice blends in ways salt and spice alone can't. Even the most mushroom-sceptical consumer can benefit without knowing they're there. It's not always about making everything taste of mushrooms. It's about making everything taste better.

From whole through to powder, dried mushrooms are one of the most versatile and high-performing natural ingredients available.

In a market demanding more from every ingredient, dried mushrooms deliver.

ABOUT LANGDON

Since 2016, Langdon has been a trusted partner to food manufacturers across the UK and Ireland. Backed by generations of expertise and a strong global supply network, we source premium ingredients you can rely on for quality and consistency.

Our pantry includes everyday essentials, M&S A-List products, and our range of mushrooms — each selected for exceptional flavour and performance. Behind every ingredient we supply sits BRC A-Grade Certification.

DRIED MUSHROOMS

Bring natural depth and versatility to your range with our Dried Mushroom portfolio. A natural umami powerhouse that adds roundness and complexity across all applications.

- Formats: Whole, Sliced, Granules & Powder
- Applications: Soups, Sauces, Seasonings, Snacks & Ready Meals

Not sure which suits your application? Let's talk!

DRIED MUSHROOM FORMATS

AVAILABLE IN



WHOLE



SLICE



GRANULE



POWDER

APPLICATIONS

- READY MEALS
- RISOTTO
- PASTA
- PIZZA
- BROTH

- READY MEALS
- SOUPS
- SAUCES
- AMBIENT MEALS

- SEASONINGS
- SOUPS
- STOCKS
- COATINGS
- BROTH
- FLAVOUR ENHANCEMENT

TIP! Often overlooked, mushroom powder is a surprisingly effective natural flavour booster — adding a quiet depth of umami where mushroom isn’t the hero flavour. A clean, natural way to elevate any formulation.

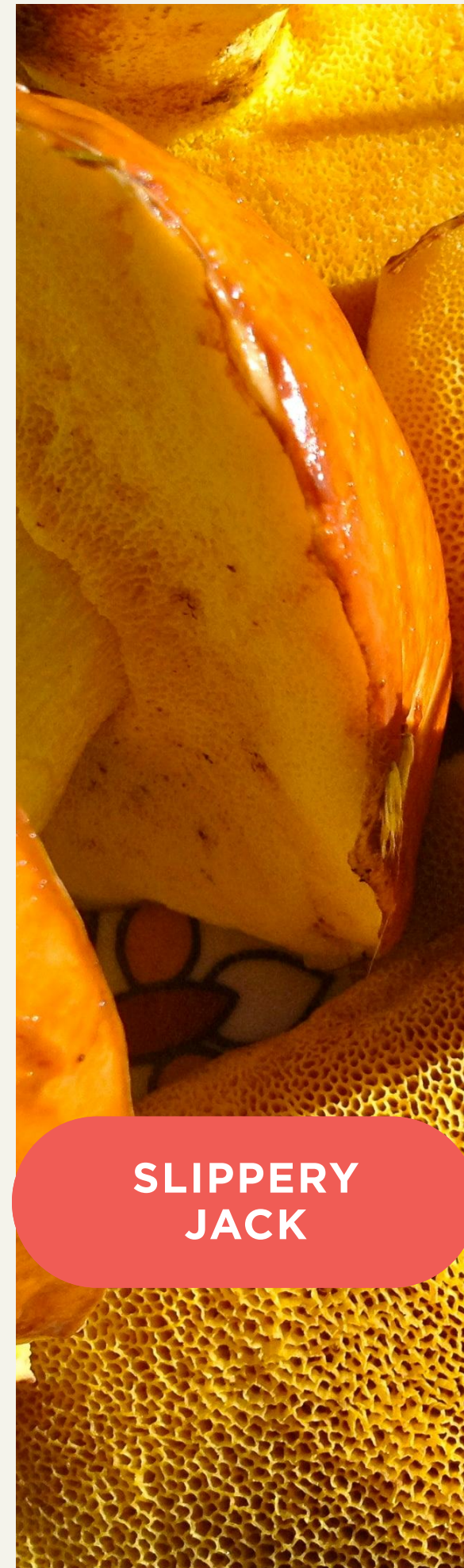
OUR MUSHROOM RANGE



**BLACK
FUNGUS**



OYSTER



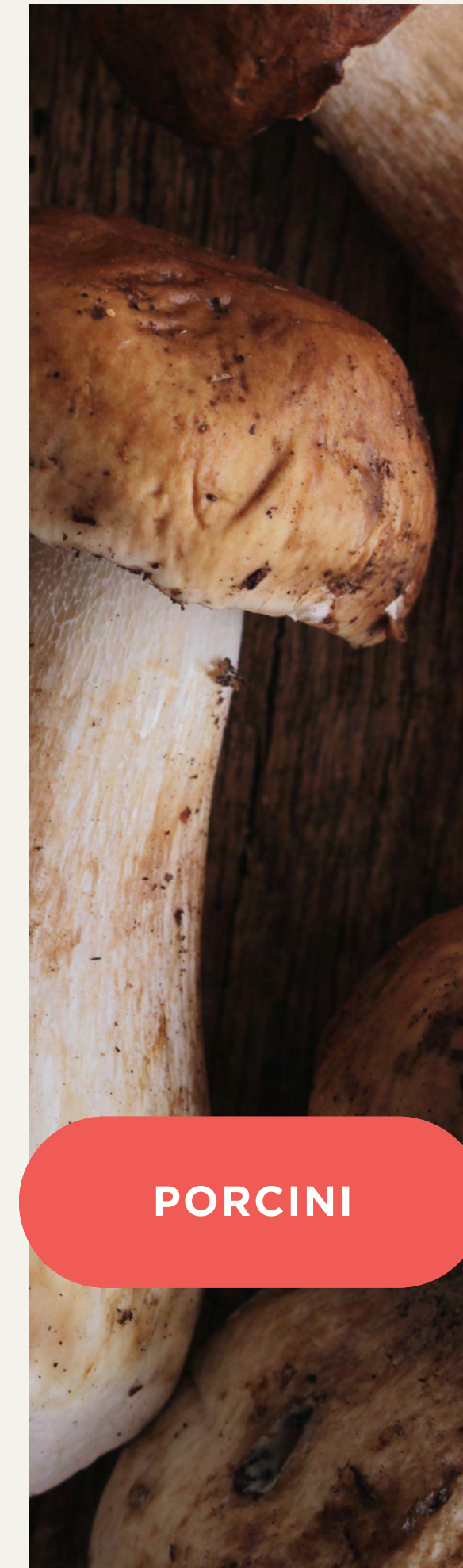
**SLIPPERY
JACK**



SHIITAKE



**BUTTON
(CHAMPIGNON)**



PORCINI



**GOLDEN
CHANTERELLE**



WILD MUSHROOMS

PRODUCT	LATIN NAME	TYPE	FLAVOUR PROFILE	VISUAL
PORCINI	• Boletus edulis • Aereus • Reticulatus • Pinicola	• Wild	• Bold • Earthy and woody undertones • Intense umami with nutty, meaty depth	• Dark brown
SLIPPERY JACK	• Suillus luteus	• Wild	• Moderate • Woody earthiness • Subtle caramel sweetness • Soft, mellow finish	• Deep brown
GOLDEN CHANTERELLE	• Cantharellus cibarius	• Wild	• Mild • Distinctive floral notes • Woody earthy undertones	• Golden brown



CULTIVATED MUSHROOMS

PRODUCT	LATIN NAME	TYPE	FLAVOUR PROFILE	VISUAL
BUTTON MUSHROOM (CHAMPIGNON)	• Agaricus bisporus	• Cultivated	• Mild • Neutral and well rounded • Slightly earthy • Gentle savouriness	• Pale brown to light tan
OYSTER MUSHROOM	• Pleurotus ostreatus	• Cultivated	• Mild • Delicately nutty • Subtle anise hint	• Pale beige brown
SHIITAKE	• Lentinus edodes	• Cultivated	• Mild to moderate • Meaty, savoury depth • Woody, nutty character	• Pale beige
BLACK FUNGUS	• Auricularia polytricha	• Cultivated	• Very mild • Subtle earthiness	• Dark brown with black

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Let's build something.

This catalogue is just the start - the full Langdon pantry includes an extensive range of ingredients. If you need something that's not in these pages, want to talk through a formulation challenge, or just want to see what's possible, we're here.

TALK TO OUR TEAM

REQUEST A SAMPLE

GET PRICING

UK and Ireland
hjangdon.com
+44 (0) 2039 557 900

