

ESTD 1852
LANGDON
A WORLD OF TASTE

CELEBRATING IN 2027
175
CELEBRATING IN 2027

IQF & DRIED MUSHROOMS

NEW ADDITIONS
TO OUR PANTRY

hjangdon.com



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RANGE

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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, IQF and dried mushrooms are one of the most versatile and high-performing natural ingredients available.

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

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.

IQF MUSHROOM FORMATS

AVAILABLE IN



WHOLE



SLICE



PIECES



CHIPS

APPLICATIONS

- READY MEALS
- RISOTTO
- PASTA
- PIZZA
- CANNED GOODS

- READY MEALS
- SOUPS
- SAUCES
- SEASONINGS
- STOCKS
- COATINGS
- AMBIENT MEALS

OUR MUSHROOM RANGE



IQF



DRIED



**BUTTON
(CHAMPIGNON)**



SHIITAKE



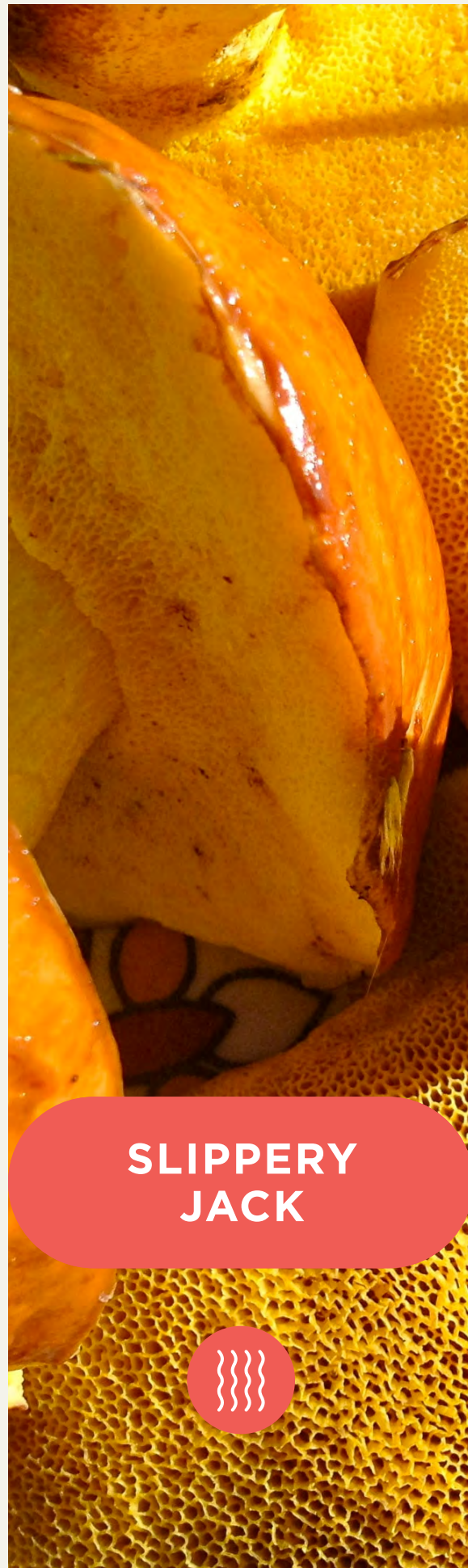
OYSTER



**BLACK
FUNGUS**



PORCINI



**SLIPPERY
JACK**



**GOLDEN
CHANTERELLE**





WILD MUSHROOMS

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

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CULTIVATED MUSHROOMS

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

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.

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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

hjangdon.com
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