



Catalogue
INDUSTRY

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A vertical photograph of a forest. Sunlight streams through the canopy of tall, thin trees, creating a series of bright, golden rays that illuminate the forest floor. The ground is covered in a thick, vibrant green moss, with some small plants and fallen twigs visible. The overall atmosphere is serene and magical.

Welcome

MESSAGE FROM OUR CEO



José Antonio Folgado

It is a pleasure to welcome you to our exciting mycological world.

Each of our products is the result of a deep respect for the land and the dedication of our team, who works diligently to bring exceptional ingredients to your table.

We invite you to discover our selection and enjoy the authentic taste of nature.

Jose Antonio Folgado

OUR COMPANY



Honza is a family business with a solid track record in the sector of collecting and marketing wild mushrooms and truffles. Founded in 2002 in Zamora (Spain), our company has grown with the firm commitment to offer products of the highest quality, carefully selected in their natural environment.

Since our beginnings, we have worked hand in hand with local collectors and mycological experts to guarantee the best selection of mushrooms and truffles, always respecting the natural cycles and promoting sustainable practices.

Our passion for gastronomy and respect for nature have made us a benchmark in the market, providing exclusive ingredients to distributors, chefs and gourmet cuisine lovers.

At Honza, we are committed to excellence at every stage of the process, from harvesting to distribution, ensuring freshness, traceability and unrivalled flavour in every product.

If you are looking for quality mushrooms and truffles,
we are your best choice.





DISCOVER OUR PROCESSES

PICKING AND SELECTION

The picking and selection process is crucial to obtaining high-quality mushrooms and truffles. These delicate products require great care from the very moment they are harvested. Our harvesting method is precise, traditional, and respectful of the forest.

Our product is natural at its essence, a product that inspires respect through its biological complexity.

For us, being present in the harvesting areas is essential to picking and purchasing the best quality. We have collection points in Spain, Portugal, Bulgaria and Romania, and we work with several harvesting regions worldwide.



QUALITY CONTROLS

As these products are harvested in the forest, in the heart of nature, they arrive with soil, twigs, and various types of forestry matter. Therefore, the cleaning and classification process is essential. To enhance the meticulous work of our team, Honza has invested in high-tech equipment that examines even the slightest anomaly to eliminate foreign materials as effectively as possible.



IFS CERTIFICATION

The IFS certification is an internationally recognized standard endorsed by the Global Food Safety Initiative (GFSI), developed to define safety and quality requirements. We hold IFS certification for all our processes.





FROZEN PRODUCTS

FROZEN PRODUCTS



MUSHROOM MIXES



CUBES



BOLETUS



MOREL



CHANTERELLE



SLIPPERY JACK



SHIITAKE



OYSTER
MUSHROOMS

SMALL PIECES



BOLETUS



MOREL



BLACK TRUMPET



CHANTERELLE



MIXED MUSHROOMS

FROZEN PRODUCTS



PUREE



BOLETUS



BLACK TRUMPET



MIXED MUSHROOMS

WHOLE



BOLETUS



CHANTERELLE



MOREL



BLACK TRUMPET



SHIITAKE



OYSTER
MUSHROOMS



NAMEKO

SLICED



BOLETUS



CHAMPIGNON

Top

ASK FOR MORE OPTIONS



DIFFERENT QUALITIES





TRUFFLES

SUMMER TRUFFLE



WHOLE



SLICED



CUBES



SMALL PIECES

BLACK TRUFFLE



WHOLE



SLICED



CUBES



SMALL PIECES



PUREE

MIXED TRUFFLES



SMALL PIECES



DRIED PRODUCTS

DRIED PRODUCTS



MUSHROOM MIXES



BASIC



PREMIUM



INDUSTRY



MIXED BOLETES

CUBES



SLIPPERY JACK



WOOD EAR



OYSTER
MUSHROOMS

SMALL PIECES



BOLETUS



SLIPPERY JACK



CHANTERELLE



BLACK TRUMPET

DRIED PRODUCTS



WHOLES



Top



MOREL



CHANTERELLE



BLACK TRUMPET



FAIRYRING
MUSHROOMS



YELLOW TRUMPET



SHIITAKE

SLICED



Top



BOLETUS



SHIITAKE

POWDERED MUSHROOMS



Top



BOLETUS



BOLETES
(BOLETUS AND SLIPPERY JACK)



SHIITAKE



MIXED
MUSHROOMS

ASK FOR MORE OPTIONS



DIFFERENT QUALITIES



The image features three silver, resealable pouches in the background, arranged in a slightly overlapping manner. In the foreground, there are four mushrooms: two dark, textured truffles on the left, a large white mushroom with a brown cap in the center, and a smaller white mushroom with a brown cap on the right. A dark grey horizontal band with yellow borders on either side is positioned across the middle of the image, containing the text 'PRESERVED PRODUCTS' in white, bold, sans-serif capital letters.

PRESERVED PRODUCTS

PRESERVED PRODUCTS



SAUCE

Top



TARTUFATA SAUCE
OUR SUCCESSFUL SAUCE
WITH ALL THE FLAVOR OF THE TRUFFLE
Champignon, black olives, sunflower oil,
3% Tuber aestivum, aroma and salt.



TARTUFINA SAUCE
CREAMY AND SMOOTHY
WITH ALL THE FLAVOR OF THE TRUFFLE
Mixed mushrooms, black olives, sunflower oil,
1% Tuber aestivum, aroma and salt.



EXTRA TRUFFLED SAUCE
HIGH QUALITY SAUCE
WITH ALL THE FLAVOR OF THE TRUFFLE
Champignon, black olives, sunflower oil,
5% Tuber aestivum, aroma and salt.



MUSHROOMS SAUCE
Mixed mushrooms, sunflower oil, onion, garlic,
parsley, white wine, salt.



CEPS SAUCE
Boletus edulis group, slippery jack, olive oil,
sunflower oil, broth, garlic, parsley, salt.

TRUFFLE FLAVOURED OLIVE OIL

Top



WHITE TRUFFLE OIL



BLACK TRUFFLE OIL

PRESERVED PRODUCTS



CREAM

SPECIAL INJECTING CHEESE



TRUFFLE CREAM

Tuber melanosporum, tuber indicum, truffle juice, truffle aroma and salt



TRUFFLED CREAM

Tuber melanosporum, tuber indicum, Black trumpet, truffle juice, truffle aroma and salt

BREAKINGS



BLACK TRUFFLE

Tuber melanosporum, Tuber melanosporum juice and salt



SUMMER TRUFFLE

Tuber aestivum, Tuber aestivum juice and salt



MIXED TRUFFLES

Tuber melanosporum, tuber indicum

Honza

Natural foods



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