







#### **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.





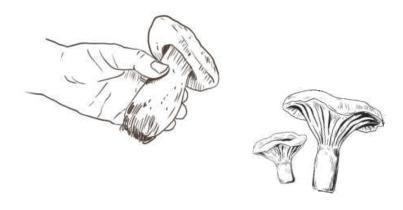
#### **DISCOVER OUR PROCESSES**

# **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.



#### **DISCOVER OUR PROCESSES**

# **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













**CUBES** 







BOLETUS



CHANTERELLE





SHIITAKE

MOREL



MUSHROOMS

SLIPPERY JACK

SMALL PIECES







**BLACK TRUMPET** 

BOLETUS



Тор

MIXED MUSHROOMS

#### FROZEN PRODUCTS



#### **PUREE**







**BLACK TRUMPET** 

MIXED MUSHROOMS

#### **WHOLES**









BOLETUS

CHANTERELLE

MOREL

**BLACK TRUMPET** 





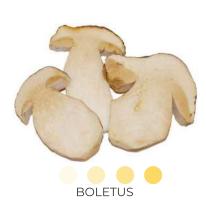


OYSTER MUSHROOMS



NAMEKO

# SLICED





CHAMPIGNON

**ASK FOR MORE OPTIONS** 



DIFFERENT QUALITIES \_\_\_\_\_







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# FROZEN PRODUCTS



#### **TRUFFLES**

#### **SUMMER TRUFFLE**





#### **MIXED TRUFFLES**



SMALL PIECES



# **DRIED PRODUCTS**



# **MUSHROOM MIXES**



#### **CUBES**



# **SMALL PIECES**



#### **DRIED PRODUCTS**











# **POWDERED MUSHROOMS**







MUSHROOMS

**ASK FOR MORE OPTIONS** 



DIFFERENT QUALITIES \_\_\_\_\_









#### PRESERVED PRODUCTS



# SAUCE



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



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 melansporum juice and salt



SUMMER TRUFFLE Tuber aestivum, Tuber aestivum juice and salt



MIXED TRUFFLES
Tuber melanosporum,
tuber indicum



