

High-Quality Mushrooms For All Your Business Needs

Mushrooms have been a part of our diet since time immemorial. Some ancient civilizations used mushrooms for its medicinal value while some used it as an ultimate source of nutrition.

Humans began growing mushrooms commercially because not all mushrooms are safe for consumption. And out of numerous types of mushrooms grown commercially for safe human consumption, Champignon Mushrooms are quite popular. These mushrooms are tiny thumbnail sized with short truncated stems and smooth rounded caps.

Champignon Mushrooms are mild in flavour when raw, but meaty when cooked. They are served as a significant addition to salads, gravies, meats, stews and sauces. Its mild taste easily blends with other flavours and greatly enhances the taste of the food.

Why only Flex Foods Champignon Mushrooms?

Flex Foods produces premium quality Champignon Mushrooms throughout the year strictly under controlled atmospheric conditions.

Our enhanced Freeze Dried technique ensures that the product retains the colour, shape, flavour and nutritional value better than other drying methods. World class manufacturing facilities with "state-of-the-art" technology, GMP & Quality systems make Flex Foods Limited a leading company in the category. Our technically well-equipped world class facility at Dehradun is accredited for global quality control systems as per:

- BRC-Global standard-Grade A From 'SGS' for FD, AD and IQF Facilities
- ISO 22000:2005 - From 'SGS' for our mushroom farms
- Global G.A.P. - From 'SGS' for our Mushroom Farms and for our Contracted Farms
- Kosher - From 'JK Kosher'
- Organic Certification 'NPOP-NOP' and 'NPOP-EU' From 'USOCA'

Flex Foods Limited aims to meet highest quality levels and achieve customer satisfaction by providing premium quality products, fully grown and processed in best natural ways. Make Flex Foods Limited your food partner for the timely delivery of 100% natural and certified premium mushrooms. Think about expanding your existing business or starting a new one because we strive to be very flexible in our approach to help your business grow.