

HEKO ltd Bugojno Bosnia and Herzegovina



www.heko.ba

Catalogue of FOREST/WILD MUSHROOM PRODUCTS...

(dried, fresh and frozen)

Berry repro-center H&H Fruit as a part of the company HEKO Ltd. Bugojno/Bosnia and Herzegovina, under the slogan: "Our Fruits, is Your Health", is the largest complex in the region, consisting of: modern berry nursery, buy offs, processing, cold storage and marketing of cultivated and wild berries and mushrooms.

Our company is a regional leader in the buy offs of large number of species of mushrooms that are grown in wild/natural populations. Within the modern drive-type driers, cold storage and packaging facility, all processes are carried out according to needed food standards. We are one of the largest exporters of final products of mushrooms on the EU market and worldwide. One of our ideas is to use natural resources at full capacity in order to provide to our customers products with high level of quality, quantity with continuous delivery.

Bosnia and Herzegovina is very rich in a number of different types of edible mushrooms that are grown in wild/natural populations (without cultivation), of which our company organize buy offs, processing and sales following final products:

1. **MORELS** (*Morchella esculenta*),
2. **BOLETE** (*Boletus edulis*),
3. **CHANTERELLE** (*Cantharellus cibarius*)
4. **GRAY CHANTERELLE** (*Cantharellus tubaeformis*),
5. **YELLOW CHANTERELLE** (*Cantharellus lutescens*),
6. **BLACK TRUMPET** (*Craterellus cornucopioides*),
7. **HEDGEHOG** (*Hyndum repandum*),
8. **SAFFRON MILKCAP** (*Lactarius delicious*).

These different types of mushrooms are sold as **DRIED**, **FRESH** and **FROZEN** final products.

The packaging of these final products is done exclusively according to customer requirements.

All final products (mushrooms) are certified according to the applicable standards, and are sold as Organic products. Also, the whole process of sorting, packaging, drying or freezing is organized under strict rules that require valid standards.





DRIED MUSHROOM PRODUCTS OF:

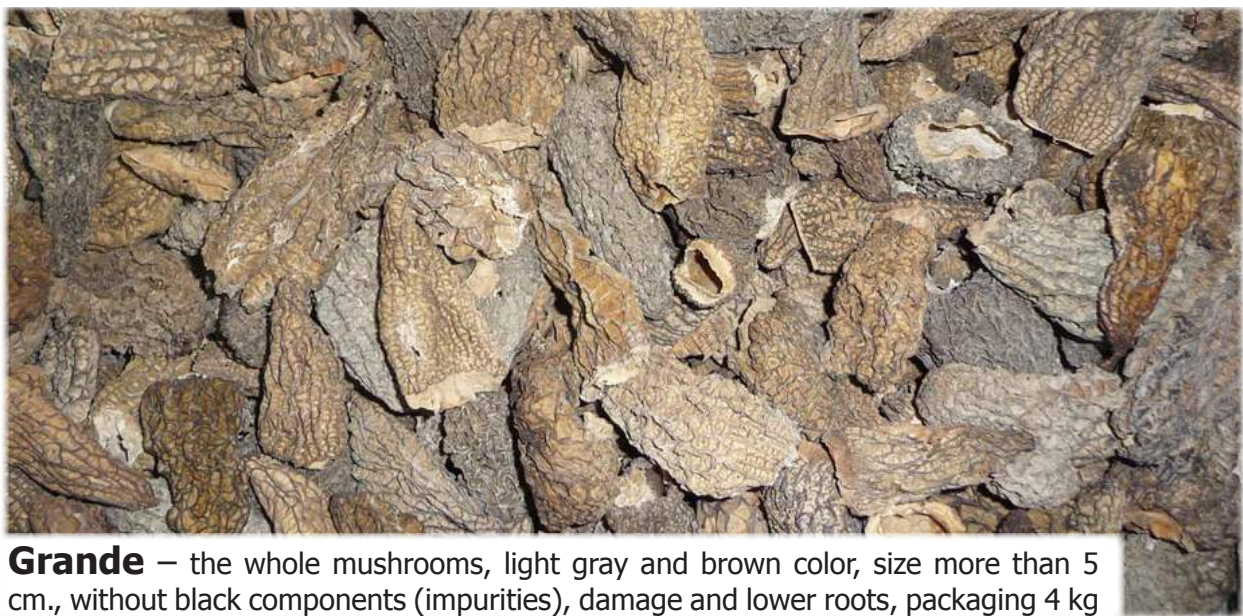
1. **MORELS** (*Morchella esculenta*),
2. **BOLETE** (*Boletus edulis*),
3. **CHANTERELLE** (*Cantharellus cibarius*)
4. **GRAY CHANTERELLE** (*Cantharellus tubaeformis*),
5. **YELLOW CHANTERELLE** (*Cantharellus lutescens*),
6. **BLACK TRUMPET** (*Craterellus cornucopioides*)



Piccolo – the whole mushrooms light gray colour, up to 2 cm., without: black components (impurities), damage and lower roots (stems), packing 8 kg



Media – the whole mushrooms light gray and brown, size 2-5 cm., without: black components (impurities), damage and lower roots, packaging 6 kg



Grande – the whole mushrooms, light gray and brown color, size more than 5 cm., without black components (impurities), damage and lower roots, packaging 4 kg




Piccolo – whole mushrooms after grading, up to 2 cm, without black-painted and damaged specimens, without root size 1-1.5 cm., packaging 8 kg.




Media - whole mushrooms after grading, size 2-5 cm, without black and damaged specimens with root size 1-1.5 cm., packaging 6 kg.




Grande - whole mushrooms, after grading size more than 5 cm, without black and damaged parts, with root size 1-1.5 cm., packaging 4 kg.



Morels II class – mushrooms gray and brown color, with damage up to 20%, without black specimens, packaging 6 kg.



Morels broken parts – mushrooms with damage over 30%, without small, crumbed and black specimens, packaging 5 kg.



Morels stems – the lower part of the mushroom – root, size 2x2 cm, without black specimens, or industry, packaging 6 kg.

Morels industrial – the upper part of the mushrooms and root, specimen with large damage, more than 90%, without free of soil and fermented parts, packaging 8 kg.

OK
ORGANSKA KONTROLA

Heko d.o.o.
Sultan Ahmedova 77
70 230, Sarajevo
Bosna i Hercegovina
OK # 2009009

CERTIFICATE
Nº 2009009-010-14

Area and Certification Category: Organic Wild Harvested Production and Processing
Date of last inspection: 15.07.2014.
Reference to the relevant standard: OK standards equivalent to the Council regulation (EC) 834/2007

This certificate verifies that the operator has organic production certified by "OK Organic certification program" in accordance to OK Standards for organic production and processing, equivalent to the EU Regulation 834/2007. The operator may use OK's name and label.
The operator is responsible that products marketed with OK's name and label has been produced according to OK standards. The Organska Kontrola certifier code **BA-BIO-101** must be used on all labels, delivery notes, invoices and other relevant documents related to organic sales.

Validity: From date of issuance until 15.9.2015.
Product category: Products:
Wild harvested fresh, frozen and dry herbs/leaves/flowers/berries /mushrooms/fruits See enclosure

This certificate is issued within the scope of the accreditation issued by the International Organic Accreditation Service (IOAS)
ISO 65 Reg. number: Contract No. 57
EU Reg 834/2007

This document is authorized by the "OK" Certification Manager in the state of:

Sarajevo, 31.07.2014.
Mersida Musabegović, dipl. ing.

This document:
- Can be suspended or withdrawn at any time in the event of non fulfillment as ascertained by OK
- Is not a certificate of product
- Belongs to OK and has to be returned on request

IOAS
INTERNATIONAL ORGANIC ACCREDITATION SERVICE

ORGANSKA KONTROLA SARAJEVO
Ozemulja Bijedica, 2150, 71000 Sarajevo, Bosna i Hercegovina
Telefon/Fax: + 387 33 (0) 606 501
E-mail: office@organska.kontrola.ba, www.organska.kontrola.ba

OK
ORGANSKA KONTROLA

Heko d.o.o.
Sultan Ahmedova 77
70 230, Sarajevo
Bosna i Hercegovina
OK # 2009009

Appendix cert. No. 2009009-010-14
Valid until 15.9.2015.

The following products are produced according to OK standards equivalent to the Council regulation (EC) 834/2007:

Product category: Wild harvested fresh, frozen and dry herbs/leaves/flowers/roots/berries/fruits

Product name Latin	Product name English	Product name Latin	Product name English
Salvia officinalis	Sage	Tilia grandifolia	Black Lime
Salix sp.	Willow	Tussilago farfara	Coltsfoot
Sambucus nigra	Elder	Urtica dioica	Nettle
Scopendrium vulgare	Hart's Tongue	Vaccinium myrtillus	Blueberry
Symphylitum officinale	Comfrey	Vaccinium vitis-idaea	Cowberry
Taraxacum officinale	Dandelion	Verbascum thapsus	Mullein
Teucrium montanum	Cat thyme	Viola odorata	Sweet Violet
Tilia tomentosa	White Lime	Viola incolor	Wild Pansy
		Viscum album	Mistletoe

Product category: Fresh, frozen and dry mushrooms

Product name Latin	Product name English	Product name Latin	Product name English
Amanita caesarea	Caesar's Mushroom	Cantharellus tubaeformis	Trumpet Chanterelle
Boletus edulis	King Bolete	Hydnum repandum	Wood Hedgehog
Cantharellus cibarius	Chanterelle	Lactarius deliciosus	Saffron Milkcap
Craterellus cornucopioides	Black trumpet	Morchella esculenta	Morel

Sarajevo, 31.07.2014.

Mersida Musabegović
Certification Manager

Organska kontrola – OK certification confirms the organic origin of all mushroom products, which is implemented by the organic control that is accredited by the International Accreditation Service IOAS.




Machine dried original - produced in industry driers without soil particles and moulded parts, packing 8 kg




Super extra – means white slices obtained from healthy mushrooms with colour from light yellow up to yellow-green, whose size is up to 7 cm. Slices should be properly cut, without perestens of broken slices, packing 8 kg




Extra machine dried- means white slices obtained from mushrooms which cap size is up to 6 cm, and the colour is light green. 10% of the slices are lightly wormy, packing 8 kg



Machine dried I class - obtained by drying mushrooms, wormy parts are allowed up to 10%, its tolerable that the slices have not a proper shape, but the slices should not be smaller than 2-3 cm. The colour has to be white, packing 8 kg



Machine dried II class - obtained from fresh mushroom and I class, which has, due to the high humidity, changed colour, and industrial quality and broken parts up to 3 cm where selected out, packing 8 kg



Machine dried bricolle – parts should be from 5-30 mm and healthy, packing 8 kg

**DRIED BOLETE (*Boletus edulis*) -
Dried Bolete machine dried**



Machine dried industrial – without foreign materials, moulds, rotten parts and soil particles, without dust under 3 mm, packing 8 kg

DRIED BOLETE (*Boletus edulis*) - Farmer dried




Farmers original – obtained by drying mushrooms on a natural sunlight, without processing. It should be without soil particles, moulds, and any other foreign materials, packing 8 kg


DRIED BOLETE (*Boletus edulis*) - Farmer dried O-I- from 2-4 cm




Farmers original O-I- from 2-4 cm – is obtained by cutting of processed original OI, on parts length from 2-4 cm, without wormy parts, packing 8 kg



Farmers O-I- from 4-6 cm – is obtained by cutting the processed original OI, on parts length from 4-6 cm, without wormy parts, packing 8 kg



Farmers original II class - produced by selecting farmers original, that is not much oxidized. It has to be clean from soil, dark brown, black and small pieces , of dust and more wormy parts, packing 8 kg



Farmers bricolle – in this class are placed pieces larger of 5 mm from all qualities, packing 8 kg



Farmers industrial – consists of everything that remains of previous classes, except foreign materials, parts of soil, moulded and rotten black pieces, and dust parts under 3 mm, packing 8 kg




CERTIFICATE

This is to certify that

T.U.D. HEKO d.o.o.
Sultan Ahmedova 77
70 320
Bijugovo
Bosnia and Herzegovina

has implemented and maintains a **Food Safety Management System**.

Scope
Buying, storage, processing and distribution of deep-frozen berry and wild fruits and mushrooms

Through an audit, documented in a report, it was verified that the management system fulfills the requirements of the following standard:

ISO 22000 : 2005

Certificate registration no. 491811 FSMS
Date of certification 2013-10-18
Valid until 2016-10-17

DQS-UL CFS GmbH



Dr. Sied Sakic
Managing Director

Accredited Body: DQS-UL CFS GmbH, August-Göhre-Strasse 21, 80435 Frankfurt am Main



THE INTERNATIONAL CERTIFICATION NETWORK

CERTIFICATE

IQNet and
DQS-UL CFS GmbH
hereby certify that the company

T.U.D. HEKO d.o.o.
Sultan Ahmedova 77
70 320
Bijugovo
Bosnia and Herzegovina

has implemented and maintains a **Food Safety Management System**.

Scope
Buying, storage, processing and distribution of deep-frozen berry and wild fruits and mushrooms

Through an audit, documented in a report, it was verified that the management system fulfills the requirements of the following standard:

ISO 22000 : 2005

Date of certification 2013-10-18
Valid until 2016-10-17
Registration Number: DE-491811 FSMS






Michael Drechsel
President of IQNet

Dr. Sied Sakic
Managing Director of
DQS-UL CFS GmbH

IQNet Partners:
AFNOR Spain AFNOR Certification France ABS-Vigette International Belgium ANCC-SIGE Mexico APCER Portugal CQC Cyprus
CISQ Italy CQC China CGM China CQS Czech Republic CQS Czech Republic CQS Holding GmbH Germany DQ Denmark
FOMI Brazil FOMI Colombia FOMI Colombia FOMI Colombia FOMI Colombia FOMI Colombia FOMI Colombia FOMI Colombia
Impacta Certification Poland IRAM Argentina JQA Japan KFG Korea MRTEC Greece MSZT Hungary Nemko AS Norway
NBSI Ireland PDSC Poland Quality Austria Austria RVI Russia S1 Israel SAI Slovenia SIRM SIRM SIRM SIRM SIRM SIRM SIRM SIRM
SGS Switzerland SCS Romania TEST St Petersburg Russia TSC Turkey YUQS Serbia
Certified as represented in the USA by AFNOR Certification, CQS, DQS Holding GmbH and IRAM Inc.
* The list of IQNet partners is valid at the time of issue of this certificate. Updated information is available under www.iqnet.com/affiliates

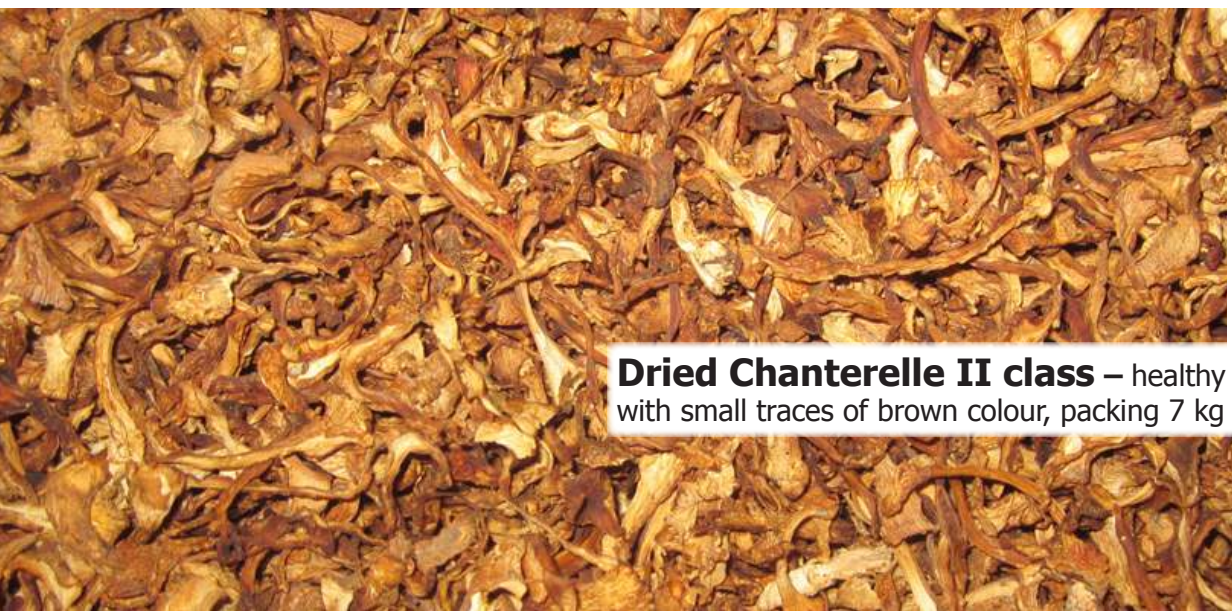
The quality of all mushroom products is verified by the ISO 22000:2005 food security system, which includes HACCP, implemented by the DQS-UL CFS GmbH.



Dried Chanterelle Original – obtained by drying fresh Chanterelle, cut by length on 2 or 4 parts, without soil and moulded parts, packing 9 kg

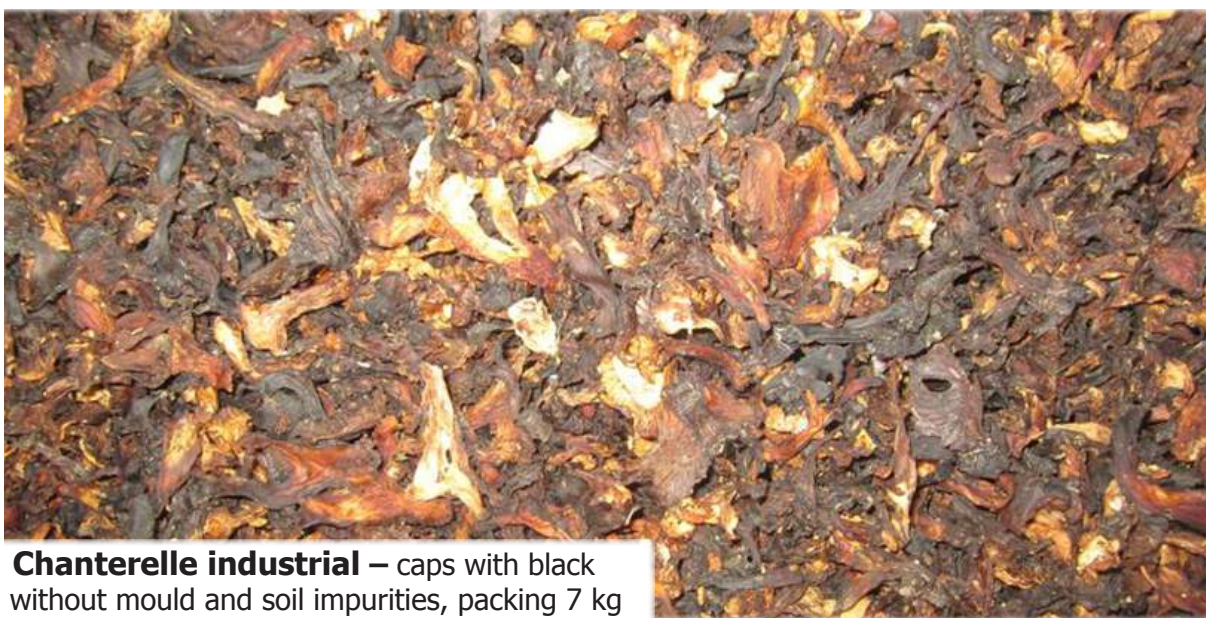


Dried Chanterelle I class – caps are whole or cut, and colour is natural yellow, packing 7 kg



Dried Chanterelle II class – healthy caps with small traces of brown colour, packing 7 kg

DRIED CHANTERELLE
(*Cantharellus cibarius*)



Chanterelle industrial – caps with black without mould and soil impurities, packing 7 kg




DRIED YELLOW CHANTARELLE (*Cantharellus lutescens*) - packing 7 kg



DRIED GRAY CHANTARELLE (*Cantharellus tubaeformis*) - packing 7 kg

A close-up photograph of dried black trumpet mushrooms, showing a dense pile of dark, irregularly shaped pieces with a slightly wrinkled texture.

Dried Black Trumpet Original – obtained by drying whole caps of fresh black trumpet, cleaned of soil and foreign materials, packing 7 kg

A close-up photograph of dried black trumpet mushrooms, showing a dense pile of light-colored, irregularly shaped pieces with a slightly wrinkled texture.

Dried Black Trumpet I class – produced by selection of black trumpet where black and moulded parts and soil particles were removed. The colour is light grey or mouse grey, does not contain soil particles and too much small parts, packing 4 kg

A close-up photograph of dried black trumpet mushrooms, showing a dense pile of dark, irregularly shaped pieces with a slightly wrinkled texture.

Dried Black Trumpet Industrial – consists of eliminated parts of I class, where should not be foreign materials, moulded parts and soil particles, packing _ kg



OUR FRUITS YOUR'S HEALTH

FRESH MUSHROOM PRODUCTS OF:

1. MORELS (*Morchella esculenta*),
2. BOLETE (*Boletus edulis*),
3. CHANTERELLE (*Cantharellus cibarius*)
4. GRAY CHANTERELLE (*Cantharellus tubaeformis*),
5. YELLOW CHANTERELLE (*Cantharellus lutescens*),
6. BLACK TRUMPET (*Craterellus cornucopioides*),
7. HEDGEHOG (*Hyndum repandum*),
8. SAFFRON MILKCAP (*Lactarius deliciosus*).



FRESH MORELS (*Morchella esculenta*) – packing 3,0 kg, 1,0 kg i 0,5 kg



WHOLE FRESH PORCINI – whole mushrooms after grading categorized in piccolo, media and grande. Also they can be cleaned and unclean of soil, packaging 3 kg.





FRESH PORCINI HALF – without worms, size in diameters 10-12 cm., free of soil, formed from first porcini class, must be whole, without damage, packaging 3,0 kg., 1,0 kg. and 0,5 kg.



FRESH CHANTERELLE

(*Cantharellus cibarius*) – packing
3,0 kg, 1,0 kg, 0,5 kg i 0,25 kg





FRESH GRAY CHANTERELLE (*Cantharellus tubaeformis*) – packing 1,0 kg i 3,0 kg





FRESH YELLOW CHANTERELLE (*Cantharellus lutescence*) – packing 1,0 kg i 3,0 kg



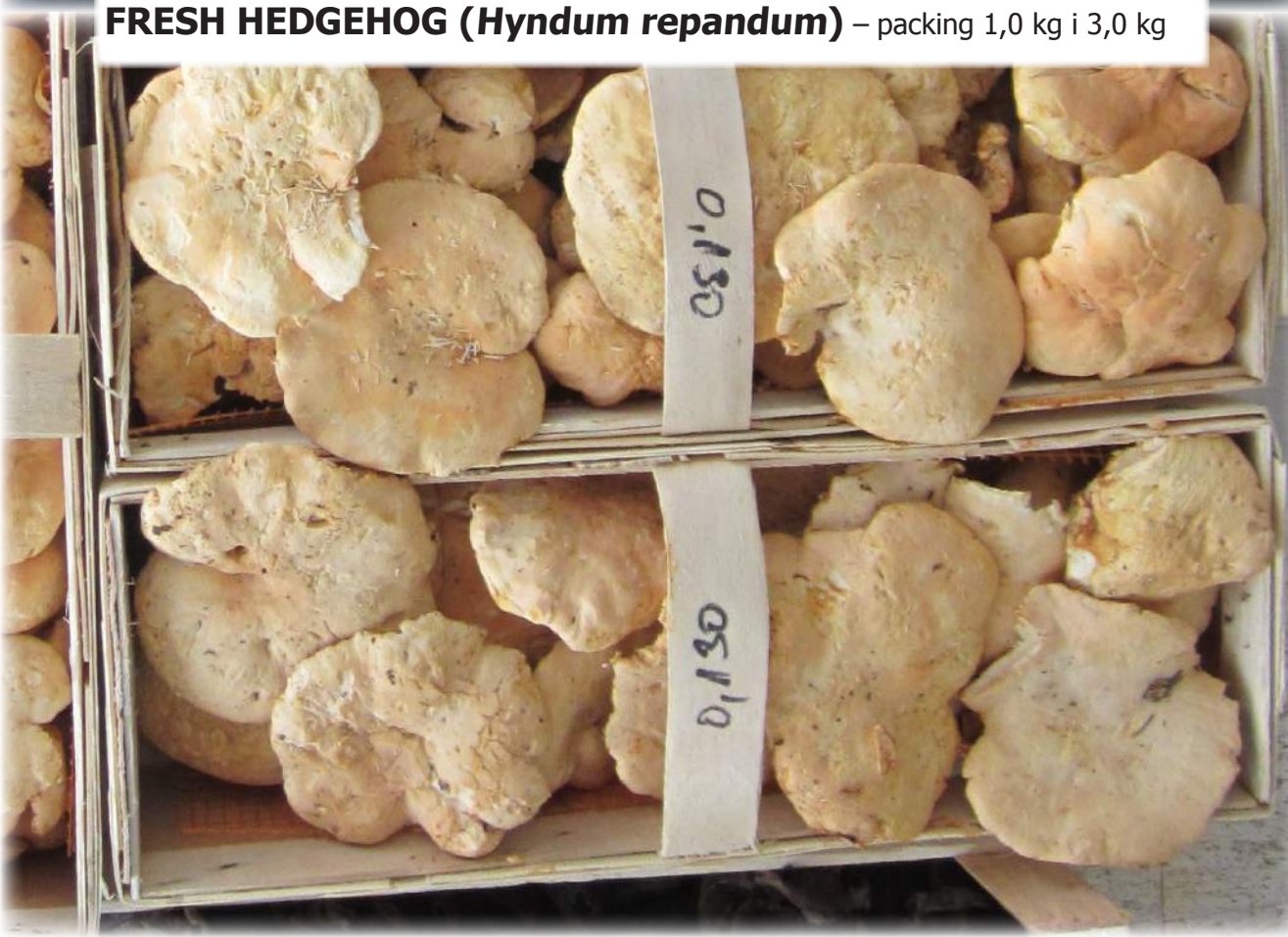


FRESH SAFFRON MILKAP (*Lactarius deliciosus*) – packing 1,0 kg i 3,0 kg





FRESH HEDGEHOG (*Hyndum repandum*) – packing 1,0 kg i 3,0 kg





FRESH BLACK TRUMPET
(*Craterellus cornucopioides*) – packing 2,0 kg





FROZEN MUSHROOM PRODUCTS OF:

1. **MORELS** (*Morchella esculenta*),
2. **BOLETE** (*Boletus edulis*),
3. **CHANTERELLE** (*Cantharellus cibarius*)
4. **GRAY CHANTARELLE** (*Cantharellus tubaeformis*),
5. **YELLOW CHANTARELLE** (*Cantharellus lutescens*),
6. **BLACK TRUMPET** (*Craterellus cornucopioides*),
7. **SAFFRON MILKCAP** (*Lactarius deliciosus*)



GRANDE (*Morchella esculenta*) I CLASS - packing 5 kg



GRANDE (*Morchella esculenta*) II CLASS - packing 5 kg



MEDIUM (*Morchella esculenta*) I CLASS - packing 5 kg



MEDIUM (*Morchella esculenta*) II CLASS - packing 5 kg



PICCOLO (*Morchella esculenta*) I CLASS - packing 5 kg



PICCOLO (*Morchella esculenta*) II CLASS - packing 5 kg

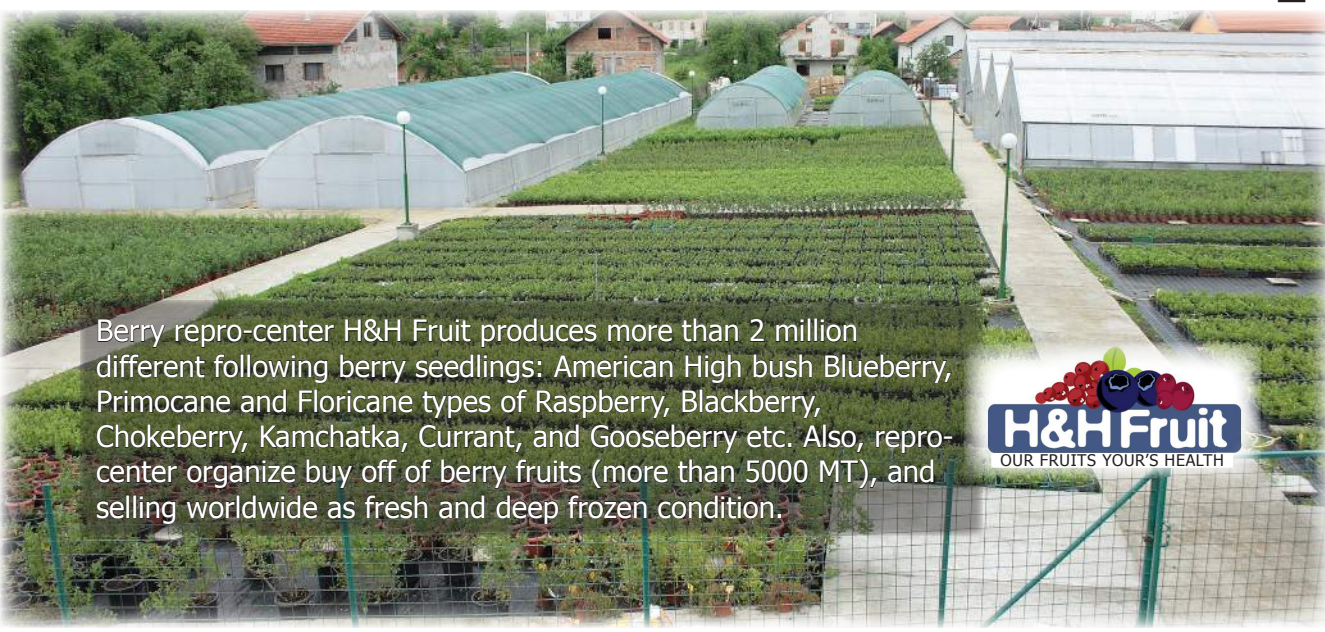


INDUSTRY (*Morchella esculenta*) - packing 5 kg



STEMS (*Morchella esculenta*) - packing 5 kg

FROZEN MORELS (*Morchella esculenta*)



Berry repro-center H&H Fruit produces more than 2 million different following berry seedlings: American High bush Blueberry, Primocane and Floricane types of Raspberry, Blackberry, Chokeberry, Kamchatka, Currant, and Gooseberry etc. Also, repro-center organize buy off of berry fruits (more than 5000 MT), and selling worldwide as fresh and deep frozen condition.



WHOLE FROZEN BOLETE (*Boletus edulis*)



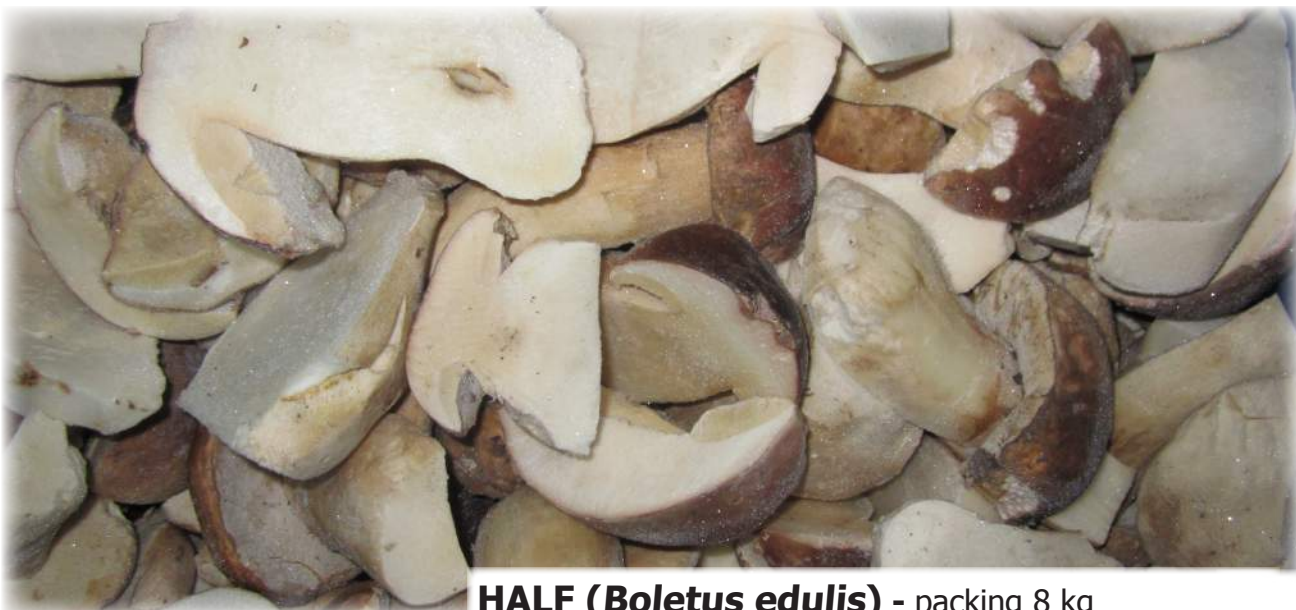
GRANDE (*Boletus edulis*) - packing 7 kg



MEDIUM (*Boletus edulis*) - packing 8 kg



PICCOLO (*Boletus edulis*) - packing 9 kg



HALF (*Boletus edulis*) - packing 8 kg



LAMINATE (*Boletus edulis*) I CLASS - packing 8 kg



LAMINATE (*Boletus edulis*) II CLASS - packing 8 kg



CUBE (*Boletus edulis*) I CLASS - packing 8 kg



CUBE (*Boletus edulis*) II CLASS - packing 8 kg



CUBE (*Boletus edulis*) III CLASS - packing 7 kg



**FROZEN BOLETE INDUSTRIAL CUBE
WHITE (*Boletus edulis*)** - packing 8 kg



**FROZEN BOLETE INDUSTRIAL BLACK
(*Boletus edulis*)** – packing 7 kg



**FROZEN BOLETE LARGE BRICOLLA
(*Boletus edulis*)** - packing 8 kg



FROZEN BOLETE SMALL BRICOLLA
(*Boletus edulis*) – packing 8 kg



FROZEN GOLDEN/YELLOW CHANTARELLES
(*Chantarellus lutescens*) – packing 5 kg



FROZEN GOLDEN/GRAY CHANTARELLES
(*Chantarellus tubaeformis*) – packing 5 kg



FROZEN WHOLE SAFFRON MILKCAP
(*Lactarius deliciosus*) - packing 8 kg



FROZEN CUBE SAFFRON MILKCAP
(*Lactarius deliciosus*) - packing 7 kg



FROZEN BLACK TRUMPET
(*Cratarellus cornucopioides*) I KLASA - packing 4 kg



Pay a visit on the following address:

HEKO Ltd.
Sultan Ahmedova 77
70230 Bugojno,
Bosnia and Herzegovina

For all detailed information, please contact us:

Phone/fax: ++ 387 30 254-240; ++387 30 257-768

www.heko.ba;

e-mail: info@heko.ba; hhfruit@heko.ba; hekodoo@gmail.com

