



Welcome to the webpage of Champinter, since our Company was founded in 1,977 we have been totally dedicated to the production, distribution and marketing of fresh grown mushrooms to meet the needs of our customers.



A leader in the Spanish market, Champinter works with the most important distribution chains, guaranteeing quality of service and products. We place an emphasis on innovation and research, so that our products evolve to adapt to the changing of consumer habits.



We have one of the leading facilities in Europe, in compost plant and crops. Our know-how extends to the entire continent by providing a quick and effective response, capable of satisfying the demands of our customers.



**CHAMPINTER SOCIEDAD COOPERATIVA**

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# TRADITIONS

In 1977 the Cooperative Society Champinter was set up to disseminate the good standing Mushroom of the Manchuela, considered by gourmets as the "white gold" of our kitchen. Since then our growers have saved and passed this knowledge over the years to ensure a high-quality product to consumers.

Despite having the most modern facilities in terms of compost plants and crops, Champinter has managed to perpetuate a way of working their craft collecting mushrooms and mushroom manually. In fact we bring special attention to human values without which it would not be possible to have the confidence you have placed in us since the beginning.

Champinter guards his traditional roots, an essential basis for a future increasingly close to you.



# INNOVATIONS

In its constant innovation Champinter:

- It has created a distribution network itself, with a fleet of refrigerated trucks, leaving the fresh product at the point of sale.
- It has adapted its composting plant to the most modern techniques of composting.
- It has modernized its machines and handling rooms with the most advanced packaging systems.
- It has hired technical experts to combine the craft of mushroom cultivation with new techniques, processing and design, to achieve the highest quality.
- It has researched and is developing new products of the 4<sup>th</sup> & 5<sup>th</sup> range.
- It has purchased a tinning machine and is upgrading it to offer a wide range of mushrooms, fungi and fungi natural or cooked.

# PRODUCTS



## MUSHROOM

El champiñón, es el hongo más conocido que tiene unas propiedades nutricionales muy interesantes, lo cual es un alimento muy apreciado por nutricionistas y dietistas debido a su bajo valor calórico. Esta disponible todo el año en pie entero, pie cortado, laminado y también lavado en múltiples formatos.

## FUNGI

En Champinter, producimos todas las variedades de setas cultivadas como son : la seta común(Pleurotus Ostreatus), la seta de chopo(Pholiota Aegerita), la seta de cardo(Pleurotus Eryngii), la seta Shii-take y el Portobello (Agaricus Brunnessens). Son setas muy aromáticas que sin duda le sorprenderán por su sabor.



## COMBINED

Son bandejas de distintos gramajes que combinan el champiñón con el ajete, la seta y el espárrago. Existen varias combinaciones (de setas también) que están especialmente concebidas para un uso rápido ya que los ingredientes vienen pre-cortados.  
¡Eficiencia y sabor garantizados!

## PRESERVED

Para completar el ciclo de productos, Champinter les ofrece una gama de champiñones embotados (laminados o enteros) así como una gama de setas que incluso se pueden combinar entre ellas.



# QUALITY

Since its founding in 1977, Champinter has developed a process that ensures the highest quality both internally and externally. Its primary objective is to achieve excellence and compliance with the expectations of its customers.

The Quality Policy of Champinter is providing fresh products that meet the requirements of its customers and that after the various production processes, conserve the natural properties of the product. The quality of our products is guaranteed thanks to the rigorous internal controls to which they are subjected. Some checks performed on raw materials, production processes and on the finished product.

Another of the tools associated with the management and quality in order to provide accurate information to customers, Champinter works with an automated system that controls the traceability of products supplied to the consumer, that is, knowledge of history, location and the trajectory of our products along the supply chain.



# ENVIRONMENT



Champinter, pursuing a policy of respect to the Environment in all areas of the firm and conscious of the need to move forward on the path of continuous improvement, prevents the harmful environmental effects of their activities and products in order to reduce the environmental impact of them, and it is engaged to a process that involves the continuous identification and evaluation of environmental aspects of the organization as a tool for the prevention and continual improvement..