

Grown and hand-picked with love, packed with care

Finest Swedish Mushrooms

Saxtorp Svamp is Sweden's leading mushroom producer, and their produce are grown or hand-picked directly from Swedish nature. The product range includes everything between common types like button mushrooms and seasonal varieties like chanterelles. With growing popularity and booming sales, Saxtorp Svamp decided to expand their product portfolio with a new line of dried mushrooms.



Rich in flavour, vitamins and fibre

Mushrooms are popular like never before. With their rich flavour and appealing umami taste, they are attractive to quality conscious consumers. Mushrooms are rich in protein and vitamin D; they excel with low fat content and high fiber content. And with growing demand for meat-free alternatives, mushroom based foods are an excellent choice, either as a side dish or as a whole meal. With dried mushrooms it is possible to prepare mushroom dishes all year round, despite the seasonal availability of some types.

Packing dried mushrooms can be a challenge

The decision and the challenges of packing dried mushrooms made Saxtorp Svamp look for an upgrade of their packing method. Once dried, mushrooms have an extremely low weight, whilst still retaining quite some volume. Filling can be problematic, also due to the fact that the dried produce tend to cling together. Most importantly, a packing process focusing on careful handling is crucial to protect the delicate produce from being damaged., can also be a challenge.

Schur®Star Systems

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Multiple filling options

The flexibility of the machine in adapting the filling options to the produce and the complexity of the filling job convinced Saxtorp Svamp. Especially, in combination with the easy change-over between products, bag formats, and filling methods, Saxtorp Svamp could easily identify the versatility of the Schur®Star Concept. An operator manually fills the mushrooms into a specially constructed filling unit. Subsequently, a piston gently pushes the mushrooms into the bag, to ensure the best possible presentation of the contents through the window.

Sophisticated design emphasizing the product quality

For the initial four varieties, Saxtorp Svamp designed a line of beautifully decorated bags, tastefully aligned with each other and the contents. The format is a handy stand-up bag, sealed airtight to prevent loss of aroma. Both flavour and aroma of dried mushrooms are extremely concentrated. Therefore, the consumer only needs a small quantity, making the incorporated zipper practical for storage of the remaining produce.

Why Schur®Star?

Bagging technology made simple

- The full-scale solution
- High filling capacity
- Gas flus
- Multiple filling positions
- Multiple index filling
- Variable footprint



Why the Schur®Star Concept?

The Schur®Star Concept consists of a Schur®Star Packaging Machine and the premade Schur®Star Bags

- The most flexible solution available
- It is all about adding flexibility to and removing complexity from our customer's production
- Run multiple bag formats without additional tooling costs
- Quick change-over to run multiple products on one line
- For manual, semi, and fully automatic filling
- Easy to integrate into your existing process
- No set-up times

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