



Doga
mantar

wild green





Thanx to its geographical location, climate and largely wooded lands, Turkey is one of the most favourable regions for mushroom hunting.

Over 40 species, 25 of which are economically valuable, are collected in more than 20 billion hectares of woodlands. As a positive result of climatic diversity, different mushrooms are collected in Black Sea, Mediterranean, Aegean, Marmara and Central Anatolia regions almost year-round.

Located where Europe, Middle East, CIS and North Africa meets, equipped with 47 airports, highways and sea connections, Turkey can offer fresh and tasty mushrooms to over 1.5 billion consumers.

under the cap





Doga Mantar is the mushroom section of Doa Food Group which provides gourmet products to hotels and restaurants in Turkey. Founded over a decade ago in Istanbul, Doa Food Group specializes on Japanese and Italian cuisines.

Doga Mantar has a great network of local agents and mushroom hunters in the fruitful regions of Anatolia and Thrace. We trade 10 different species of mushrooms, focusing mainly Porcini and Common Morel.

Every mushroom season, locally collected mushrooms are processed and transported to our warehouse in Istanbul on daily basis. Fresh mushrooms are offered our local and international clientele. Our highly standardized warehouse has also the capacity to store mushrooms as dried and frozen at -22 °C after flash freezing.

porçini

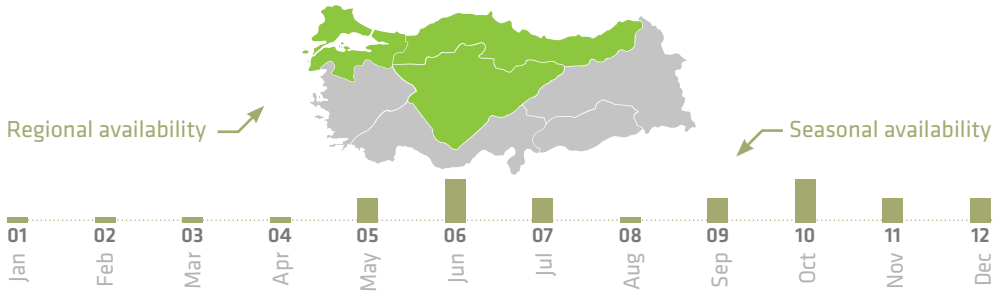
in local: çörek mantarı

Kingdom: Fungi - Division: Basidiomycota - Class: Agaricomycetes - Order: Boletales -
Family: Boletaceae - Genus: Boletus - Species: B. edulis

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Porcini

Prized as an ingredient in various foods, Porcini is an edible mushroom held in high regard in many cuisines.

Mycological characteristics:

- Pores on hymenium
- **Cap:** convex
- **Hymenium:** adnate
- **Stipe:** bare
- **Spore print:** brown
- **Ecology:** mycorrhizal

in Doga Mantar available as:



FRESH



FROZEN



DRIED

common morel

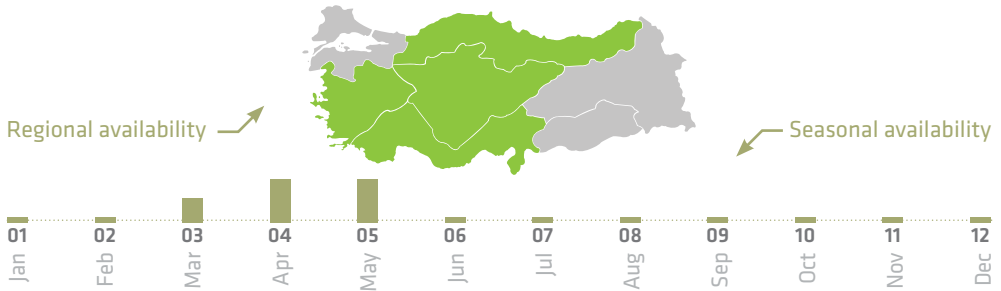
in local: kuzugöbeği

Kingdom: Fungi - Division: Ascomycota - Subdivision: Pezizomycotina - Class: Pezizomycetes
Order: Pezizales - Family: Morchellaceae - Genus: Morchella - Species: M. esculenta

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Morel

Mysterious in their ways, and delicious, morels are highly sought after by mushroom hunters.

Mycological characteristics:

- smooth hymenium
- **Cap:** conical or ovate
- **Hymenium attachment:** irregular
- **Stipe:** bare
- **Spore print:** cream to yellow
- **Ecology:** mycorrhizal or saprotrophic

in Doga Mantar available as:



FRESH



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DRIED

chanterelle

in local: sarıkız

Kingdom: Fungi - Phylum: Basidiomycota - Class: Agaricomycetes - Order: Cantharellales
Family: Cantharellaceae - Genus: Cantharellus - Species: C. cibarius

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Regional availability ↗



↘ Seasonal availability





Chanterelle

It's meaty and has a fruity smell, reminiscent of apricots and a mildly peppery taste and is considered an excellent edible mushroom.

Mycological characteristics:

- Ridges on hymenium
- Cap: infundibuliform
- Hymenium: decurrent
- Stipe: bare
- Spore print: yellow to cream
- Ecology: mycorrhizal

in Doga Mantar available as:



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DRIED

clustered coral

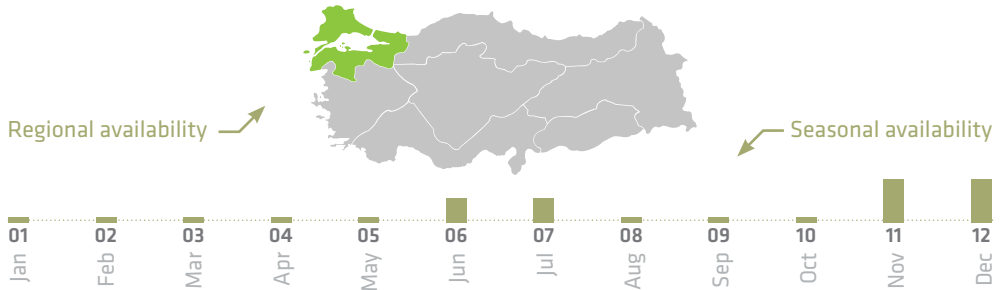
in local: tellice

Kingdom: Fungi - Division: Basidiomycota - Class: Agaricomycetes - Order: Gomphales
Family: Gomphaceae - Genus: Ramaria - Species: *R. botrytis*

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Clustered Coral

Its taste is “slight” or “fruity” and has been likened to sauerkraut, green peanuts or pea pods.

Mycological characteristics:

- Smooth hymenium
- Cap: not distinct
- Hymenium: adnate
- Stipe: bare
- Spore print: yellow
- Ecology: mycorrhizal

in Doga Mantar available as:



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DRIED

red pine

in local: kanlıca

Kingdom: Fungi - Division: Basidiomycota - Class: Agaricomycetes - Order: Russulales
Family: Russulaceae - Genus: Lactarius - Species: L. deliciosus

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Regional availability ↗



↘ Seasonal availability





Red Pine

A fresco in the Roman town of Herculaneum appears to depict Lactarius deliciosus and is one of the earliest pieces of art to illustrate a fungus...

Mycological characteristics:

- Gills on hymenium
- Cap: depressed
- Hymenium: decurrent
- Stipe: bare
- Spore print: tan
- Ecology: mycorrhizal

in Doga Mantar available as:



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DRIED

parasol

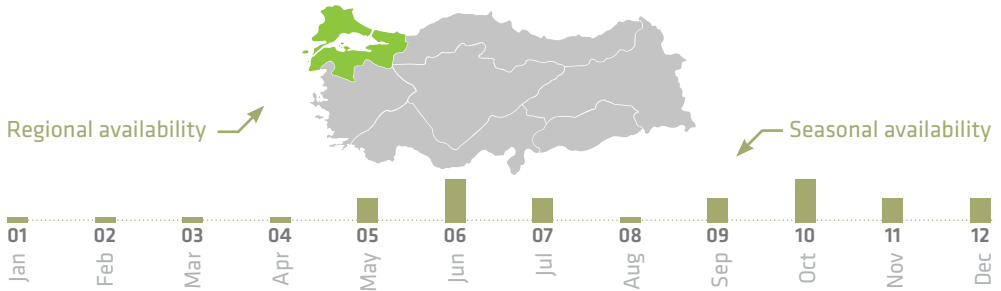
in local: dedemen

Kingdom: Fungi - Division: Basidiomycota - Class: Agaricomycetes - Order: Agaricales
Family: Lepiotaceae - Genus: Macrolepiota - Species: M. procera

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Parasol

It has a delicious nutty-meaty flavor that needs robust flavors as an accompaniment. It generally goes very well with a variety of hearty meat dishes.

Mycological characteristics:

- Gills on hymenium
- Cap: umbonate
- Hymenium: free
- Stipe: has a ring
- Spore print: white
- Ecology: saprotrophic

in Doga Mantar available as:



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DRIED

Hedgehog

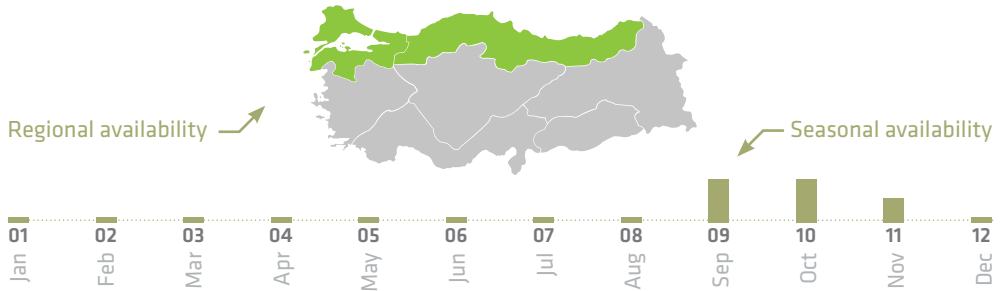
in local: sığırdili

Kingdom: Fungi - Division: Basidiomycota - Class: Agaricomycetes - Order: Cantharellales
Family: Hydnaceae - Genus: Hydnum - Species: H. repandum

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Hedgehog

Many mushroom hunters prize the hedgehog mushroom for its flavor, which is described as sweet and nutty, paired with a slightly crunchy texture that is quite pleasing to the palate.

Mycological characteristics:

- Teeth on hymenium
- Cap: depressed
- Hymenium: decurrent
- Stipe: bare
- Spore print: white to cream
- Ecology: mycorrhizal

in Doga Mantar available as:



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black truffle

in local: türüf

Kingdom: Fungi - Division: Ascomycota - Subphylum: Pezizomycotina - Class: Pezizomycetes
Order: Pezizales - Family: Tuberaceae - Genus: Tuber - Species: T. melanosporum

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Regional availability ↗



↘ Seasonal availability

01 Jan 02 Feb 03 Mar 04 Apr 05 May 06 Jun 07 Jul 08 Aug 09 Sep 10 Oct 11 Nov 12 Dec



Truffle

They are the most sought after edible mushrooms in the world. Or simply: “black gold.”

Mycological characteristics:

- Pores on **hymenium**
- **Hymenium attachment:** not applicable
- **Stipe:** doesn't have
- **Ecology:** mycorrhizal

in Doga Mantar available as:



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Horn of plenty

in local: borazan

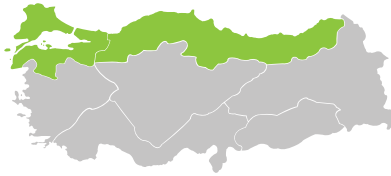
Kingdom: Fungi - Phylum: Basidiomycota - Class: Agaricomycetes - Order: Cantharellales
Family: Cantharellaceae - Genus: Craterellus - Species: C. cornucopioides

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Regional availability ↗



↘ Seasonal availability





Horn of plenty

They have a smoky, rich flavor and a pleasant, fruity aroma. They are the brass orchestra of the wood.

Mycological characteristics:

- Ridges on hymenium
- Cap: infundibuliform
- Hymenium: decurrent
- Stipe: bare
- Spore print: cream to buff
- Ecology: saprotrophic

in Doga Mantar available as:



FRESH



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DRIED

caesar's

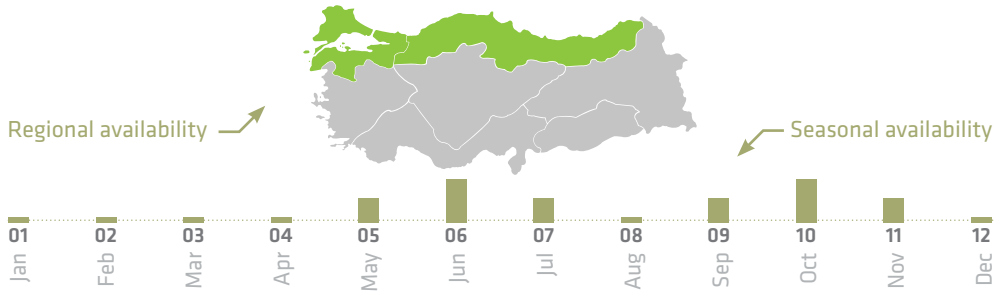
☙ in local: yumurta

Kingdom: Fungi - Subkingdom: Dikarya - Phylum: Basidiomycota - Subphylum: Agaricomycotina
Class: Agaricomycetes - Subclass: Agaricomycetidae - Order: Agaricales - Family: Amanitaceae
Genus: Amanita - Species: A. caesarea

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Caesar's

The flavor and fragrance are similar to hazelnuts or chestnuts. Once upon a time, they were the favorite of rulers of Roman Empire.

Mycological characteristics:

- Gills on hymenium
- Cap: convex
- Hymenium: free
- Stipe: with a ring and volva
- Spore print: white
- Ecology: mycorrhizal

in Doga Mantar available as:



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Çamlık Mh. Aslan Sk. No:10/2 Çekmeköy İstanbul Turkey
www.dogamantar.com | info@dogamantar.com | +90 216 700 2245




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