

Freeze-dried Lion's Mane · Catalogue · November 2026

Freeze-dried Lion's Mane fruiting body, grown in Finland.

Fruiting body only, no mycelium on grain, no fillers. Freeze-dried and packed in Ruovesi for food and supplement makers in Europe and North America.

VOLTIRA OY
EMPOWERING A SUSTAINABLE FUTURE

Voltira Oy · Honkalantie 20 as. 7 · 34600 Ruovesi, Finland
julian.hua@voltira.fi · +358 41 328 6387

Voltira in brief

Voltira Oy is a green-energy and agri-tech company in Ruovesi, Finland, with operations in Finland and Vietnam.

We run three lines of business. In Finland we develop ground-mounted solar farms and carry them from land to ready-to-build, and we freeze-dry Lion's Mane for food and supplement makers. For Vietnam we propagate breadfruit trees in the laboratory, starting with the Otea variety for breadfruit flour.

In Vietnam the company operates 4 MWp of rooftop solar with Reishi cultivation beneath the roofs, and 15+ hectares of robusta coffee farms.

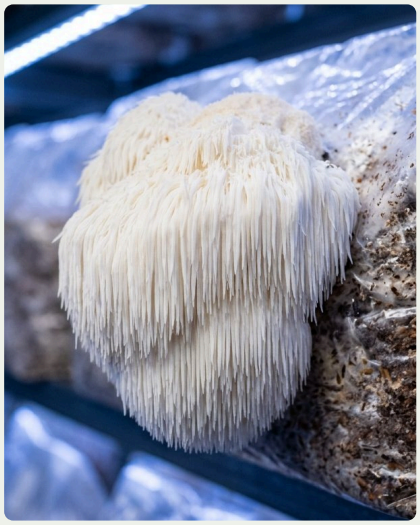
Head office	Operations	Business ID
Ruovesi, Finland	Finland and Vietnam	3503161-6 · VAT FI35031616

Three lines, three catalogues



Mounted solar

Solar farms in Finland, developed to ready-to-build.



Freeze-dried Lion's Mane

Fruiting body only, as slices, powder and capsules.



Breadfruit propagation

Otea tissue-culture plantlets, planted in Vietnam.

The catalogue you are reading is outlined. All three are available at voltira.fi or from julian.hua@voltira.fi.

The product

We use the fruiting body only. Growing is done indoors by our partner farm in Finland; Voltira freeze-dries, tests, packs and exports.

Why fruiting body

The fruiting body is the mushroom itself. Products made from mycelium grown on grain contain the grain, and in the EU they are a different product under food law. Fruiting bodies of *Hericium erinaceus* have a documented history of use as food, which keeps the regulatory position of our product simple for you.

Why freeze-drying

Freeze-drying removes water at low temperature under vacuum. The structure, colour and compounds of the fresh mushroom stay intact: slices rehydrate for cooking, and powder milled from the same lots keeps its potency for capsules. No heat drying, no additives.

Where it is grown

Our partner farm grows Lion's Mane indoors in Finland on controlled substrate, in rooms with filtered air and no pesticides. Harvested fruiting bodies move to Ruovesi for freeze-drying, milling and packing.



Indoor fruiting rooms. Photograph illustrative.



Fruiting body on its substrate block, before harvest.

Products

Three forms, one raw material

All three products come from the same freeze-dried fruiting-body lots and carry the same lot documentation.

Slices

Whole freeze-dried slices. Rehydrate in minutes for cooking, or grind at point of use. For food service, food manufacturers and retail.

First product

Powder

Fruiting-body powder milled from freeze-dried slices. For capsule fillers, blends, drinks and baking. 100% fruiting body.

Forward orders

Capsules

Pure fruiting-body powder in capsules, no fillers or flow agents. Bulk or private label with your artwork.

Forward orders

Formats

Bulk	Food-grade liner in carton, for processors and repackers
Retail	Stand-up pouch with your label or ours
Capsules	Bulk capsules, or bottled under private label
Sizes	Agreed per order; samples on request

Working with us

1 **Sample and specification sheet**
Slices or powder from a current lot, with its certificate of analysis.

2 **Trial lot**
A first commercial quantity in your format, with full lot documentation.

3 **Supply programme**
Monthly deliveries with capacity reserved for you; forecast reviewed quarterly.

4 **Private label**
Your artwork on pouch, bottle or carton once the programme is running.

Quality and compliance

Specification

Species	*Hericium erinaceus* (Lion's Mane)
Part used	Fruiting body, 100%; no mycelium, grain or fillers
Origin	Grown in Finland; processed and packed in Ruovesi, Finland
Process	Freeze-dried (lyophilised); no heat drying, no additives
Organic	EU organic certification in progress, Regulation (EU) 2018/848; sold as conventional until the certificate is issued
Testing per lot	Heavy metals and water activity; certificate of analysis from an ISO 17025 accredited laboratory
Food business	Registered with the Finnish Food Authority (Ruokavirasto)
Storage	Cool, dry, sealed; best-before date printed per lot

Trade

Tariff code	HS 0712.39, dried mushrooms
Origin proof	EU preferential origin; EUR.1 for Switzerland (0% preferential duty)
Delivery	FCA Helsinki; other Incoterms on request
Documents	Certificate of analysis, specification sheet, commercial and origin documents
Supply	Trial lots, then monthly supply programmes with reserved capacity

Private label

We pack slices, powder and capsules under your brand. You supply the artwork; we supply the lot documentation and the chain of custody from farm to pack.

Contact

Ask for a sample and the specification sheet. A trial lot follows, then a monthly programme sized to your demand.

Julian Hua, CEO

julian.hua@voltira.fi
+358 41 328 6387

We reply in English, Finnish or Vietnamese.

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Our other catalogues

- **Mounted solar** — development services, project sizing and configuration, reference project.
- **Freeze-dried Lion's Mane** — products, specifications, lot testing, packaging and trade terms.
- **Breadfruit propagation** — method, plantlet specifications, delivery and planting in Vietnam.

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Photographs in this catalogue are illustrative. Specifications describe our standard offer and are confirmed per order; nothing in this catalogue is a binding offer.
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