

REVIEW
THIS INFORMATION
WITH YOUR STAFF

You can decrease shrink and keep mushrooms fresh for your customers by taking the simple steps outlined below. Plus, it can help extend in-home shelf-life by two or more days.

Best Handling Practices FOR FRESH MUSHROOMS

HOW TO PROVIDE THE BEST FRESH MUSHROOMS FOR YOUR CUSTOMERS

Our goal as one of the largest mushroom growers in North America is to provide the freshest, highest-quality, and most delicious mushrooms to consumers everywhere. In order to reduce shrink and ensure our mushrooms* are consumed at the peak of freshness, it's a best practice to maintain the cold chain.

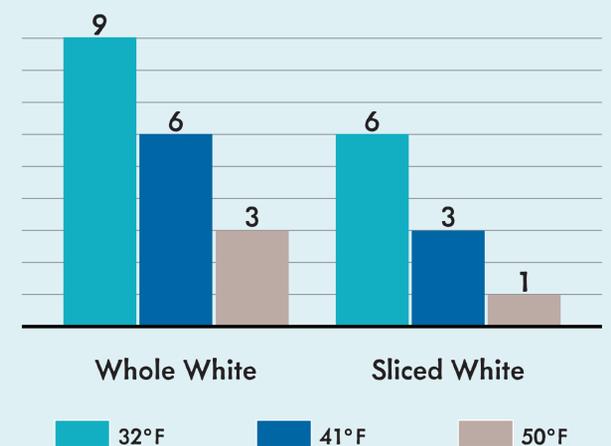
Maintain the Cold Chain!

- ✓ Immediately place mushrooms into refrigeration upon receipt, do not allow them to warm—temperature variations strongly and negatively impact mushroom quality
- ✓ Always store mushrooms at 34° - 41°F for optimum shelf life and to preserve appearance
- ✓ Maintain temperature to help extend shelf life
- ✓ Sliced and bulk mushrooms do not tolerate fluctuating temperature conditions
- ✓ Always minimize breaks in the cold chain—check the temperature!

MUSHROOMS DO NOT HAVE TO BE PERFECTLY WHITE WITH CLOSED GILLS TO BE DELICIOUS AND NUTRITIOUS.

SHELF LIFE

Proper Refrigeration Extends
Mushroom Shelf Life
(Days)



Mushroom Tips:

- ✓ Sliced mushrooms will oxidize (just like apples), which means they may appear slightly brown—do not throw them out, they are still fresh and tasty
- ✓ Not every slice in the package will be perfect, there might be pieces of caps or stems in the mix
- ✓ The specks of dirt that might appear on mushrooms are peat moss and are harmless, it can be easily rinsed off before cooking
- ✓ Ensure mushroom packages are not stacked more than two high when storing
- ✓ Always use older inventory first and move newer inventory to the back
- ✓ If mushrooms look slimy, wet, moldy, or extremely discolored they should be disposed of

BY SIMPLY FOLLOWING MUSHROOM BEST PRACTICES YOU CAN KEEP YOUR MUSHROOMS LOOKING FRESH AND CUSTOMERS HAPPY WITH THEIR MEAL.