

Quick Handling Tips for Foodservice Operators

State of the art growing methods and handling practices ensure a constant year-round supply of high quality mushrooms. Here are a few handling tips to help preserve quality and prevent shrinkage

1. Refrigerate fresh mushrooms immediately upon receipt.
2. Store between 34 F and 38 F.
3. Keep in original shipping container
4. Don't stack heavy items on top of mushrooms
5. Quickly rinse just before use.