Providing the Best Fresh Mushrooms for your Shoppers

Control the Temperature

- Always store mushrooms at 34° - 41° F for optimum shelf life
- Maintain temperature to help extend shelf life
- When receiving mushrooms, immediately place them into refrigeration (Do not allow them to warm - temperature variations negatively impact quality and, in turn, your shopper’s satisfaction)
- Whole, packaged mushrooms tolerate fluctuating temperature conditions better than bulk and sliced mushrooms
- Bulk mushrooms are extremely sensitive to temperature change, which causes moisture loss
- Remove poor quality mushrooms (due to decay, sliminess, odorousness, or tampered packaging), promptly and frequently
- Always minimize breaks in the cold chain – check the temperature!
Produce Managers: By taking the simple steps outlined below, you can decrease shrink and increase demand. Plus, it can help extend in-home shelf-life by two or more days. Review this information with your staff.

Handling and Merchandising

- Always place the older inventory towards the front of the shelf with newer inventory in back
- Ensure mushroom packages on display are not stacked more than two high
- Tighten and completely rotate your inventory more often in the summer months
- Do not place wet rack items (such as celery, lettuce, etc.) next to mushrooms
- Do not place mushrooms near products with ethylene gas (such as bananas, apples, pears and avocados)
- Following these simple steps can help you deliver delicious, high-quality, fresh mushrooms to your shoppers

NOTE: Remember, mushrooms do not have to be perfectly white with closed gills to be delicious and nutritious

Maintaining a proper cold chain is important for all mushrooms. However, the information contained in this document is specific to Agaricus bisporus varieties. Specifically, we are referring to the most common types of mushrooms sold and used today: White “button,” Portabella and Crimini mushrooms that are commercially cultivated, picked and shipped.

For more information contact your mushroom supplier and visit: mushroomcouncil.org/cold-chain-research