



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