Our goal as an industry is to provide the freshest, high quality and delicious mushrooms to consumers everywhere. We also strive to reduce shrink. To achieve these goals, the industry has developed Best Practices in Handling and Cold Chain Management that can help ensure your success.

The following is a summarized version of Best Practices research in Cold Chain maintenance that has been developed to help you succeed.

The complete suite of research can be found at mushroomcouncil.org.

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.
BEST PRACTICES

SUMMARY

- Display older products in front of display, newer in back. Review all code dates for optimal selling
- Maintain consistent temperature of 34°F to 41°F Fahrenheit
- Don’t break the cold chain
- Rotate stock frequently
- Remove poor quality* mushrooms (due to decay, sliminess, odorousness, or tampered packaging), promptly and frequently
- Do not place mushrooms near wet rack items (such as celery, lettuce, etc.)
- Do not place mushrooms near items with ethylene gas (such as bananas, apples, pears and avocados)

NOTE: Remember, mushrooms do not have to be “perfectly white” with closed gills to be delicious and nutritious
FARM TO SHELF
BEST CASE SCENARIO FOR WHOLE, PACKAGED MUSHROOMS

- Whole, packaged mushrooms are robust under fluctuating temperature conditions
- Bulk mushrooms are extremely sensitive to temperature fluctuation due to moisture loss – (Resulting in Shrink)
- Sliced mushrooms are also very sensitive to temperature fluctuation

Nothing but best case scenario temperature conditions should be accepted/maintained for the consumer to receive the optimal product

NOTE: Remember, mushrooms do not have to be “perfectly white” with closed gills to be delicious and nutritious
IN-STORE HANDLING
IN-STORE HANDLING

• Immediately place mushrooms into cooler upon receipt (Do not allow mushrooms to warm). Temperature variations strongly and negatively impact mushroom quality

• Stock older mushrooms in front of the display

• Mushrooms should be stored as close to 34° - 41° Fahrenheit as possible for optimum shelf life

• Ensure vents in refrigerated display cases are working properly

• Avoid bruising - ensure mushroom packages on display are not stacked more than two high

• Poor quality* mushrooms should be promptly removed from displays and thrown away

IMPORTANT: Tighten and completely rotate inventory more often in the summer months
OTHER COLD CHAIN CONSIDERATIONS
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**DESIRED OUTCOME**

- Most appealing mushrooms on-shelf
- Extend shelf-life at consumer’s home by two or more days
- Increased demand for fresh mushrooms
- Decreased shrink

**RESULT: HELPS INCREASE REPEAT BUSINESS**

For more information on cold chain research, click on the link below:
www.mushroomcouncil.org/cold-chain-research

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

* Poor Quality Mushrooms: decay, sliminess, odorousness or tampered packaging
We are here to help you build your sales of fresh mushrooms.

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For more information, visit mushroomcouncil.org