**Mushroom Kitchen Handling**

Fresh mushrooms are a great addition to meals kids love like pizza, hamburgers, spaghetti, sloppy joes, tacos, salads and more!

**Mushroom Useability**

- **Salad Bar Ready**: 1-5 days
- **Sautee or Blend**: 6-10 days
- **Toss**: Longer than 10 days

**Mushroom Storage and Handling**

- **Temperature**: Refrigerate immediately between 34-38°F (0°C).
- **Moisture**: Do not sprinkle mushrooms with water as this will cause mushrooms to darken, mildew or deteriorate.
- **Handling**: Store in original container. Do not stack other produce items on top of mushrooms as they bruise easily.
- **Shelf Life**: 10 days, under optimum conditions.
- **Preparation**: Rinse mushrooms quickly in cool water - do not soak! Do not rinse until ready to use.

Find recipes, resources and inspiration at MushroomsInSchools.com!

Looking for samples or support with mushroom promotions in your district? We can help!
Contact us at SchoolMeals@mushroomcouncil.org