



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.



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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