



MUSHROOM DISPLAY BEST PRACTICES



MUSHROOMS ARE PERISHABLE WITHOUT MUSH-ROOM FOR ERROR!

Deliver delicious, high-quality, fresh mushrooms to your shoppers.

BEST



Keep on Shelf

GOOD



Keep on Shelf

WATCH



**Reduce for Quick Sale
or Remove**

POOR



Remove Immediately

*(Decay, Sliminess, Odorousness,
Tampered Packaging)*



DO make sure vents in refrigerated display cases are working properly and are not blocked



DO NOT allow mushrooms sit on the floor for any period of time



DO NOT place mushrooms near

- ✗ Wet rack items (such as celery, lettuce, etc.)
- ✗ Products with ethylene gas (such as apples, pears, etc.)

**MUSHROOMS DO NOT HAVE TO BE “PERFECTLY WHITE”
WITH CLOSED GILLS TO BE DELICIOUS AND NUTRITIOUS.**