

MUSHROOM DISPLAY BEST PRACTICES

MUSHROOMS ARE PERISHABLE

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

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 to be left out of refrigerator



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.