

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!

