



# 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

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

Find recipes, resources and inspiration at [MushroomsInSchools.com](http://MushroomsInSchools.com)!

