

MUSHROOM

Handling Best Practices

MUSHROOMS ARE PERISHABLE

Temperature variations negatively impact mushroom quality – consistency and speed are crucial.



DO



REFRIGERATE

Immediately place mushrooms **into cooler** upon receipt



AIR FLOW

Ensure vents in refrigerated display cases are **working properly** and are **not blocked**



ROTATE

Rotate stock frequently, more often in the summer



DISPLAY

Display **older** products in front, **newer** in back



BEST BEFORE

Review all **code dates** for optimal selling



TEMPERATURE

Maintain **consistent temperature** of 34°F to 40°F



DON'T



Don't allow mushrooms to **sit unrefrigerated** for any period of time



Don't place mushrooms **near wet rack items** (such as celery, lettuce, etc.)



Don't place mushrooms **near items with ethylene gas** (such as bananas, apples, pears and avocados)



Don't stack mushroom packages on display **more than two high** (mushrooms can bruise)



Don't display poor quality mushrooms – remove promptly and frequently

- Decay
- Sliminess
- Odorousness
- Tampered packaging

