



## SPECIFICATIONS-FROZEN MUSHROOMS

ITEM: Mushrooms IQF 3/8" Diced, Fresh Frozen

### 1.DESCRPTION:

This product is prepared from commercially grown mushrooms suitable for freezing. Product is free of excess dirt, root material and is parallel sliced using Urschel slicer. The slice may materially deviate from approximately parallel to the longitudinal axis of the stem. They are individually quick frozen and are not blanched.

### 2.GENERAL REQUIREMENTS:

All product is manufactured under consistent conditions with Good manufacturing practices and conforms in all respects to the Federal Food and Drug cosmetic act, as amended. Mushrooms are cultivated in compliance with federal specifications pertaining to the proper use of insecticides, fungicides and other material used to control the growth of competing fungi and other organisms. No chemicals are used either during transportation or processing. Mushrooms cultivation and processing facility are adjacent to each other, this ensures prompt processing after cultivation .Mushrooms are processed within 3-4 hours of cultivation.

### 3.PROPERTIES:

Grade: U.S. grade B or better

Size: Prepared from mixed size mushrooms. maximum cap diameter no greater than 1-3/4"

Slice Thickness: Dice 3/8"x3/8"

Quality Factors :

- 1.Product is free flowing and not more than 5% agglomerates.
- 2.No more than 5%of the product pass through 1/4"screen.
- 3.Product is free from discoloration, mold, decay, dirt, insects and insect injury.
- 4.Product has color, flavor, odor texture and appearance characteristics typical of fresh cut IQF-blanched mushrooms. Color shall be light tan to white.

### 4. PACKAGING:

Product is packed in polythene bags in a corrugated box. Boxes are marked with product description ,net weight, date and period of production. In addition they are capable pf protecting and preserving the contents under the various conditions of handling, storage, and transportation.

### 5.STORAGE:

Product is stored at 0 F or lower.

### 6.MICROBIOLOGICAL LEVELS:

Standard plate count (SPC):	<100,000/gm
Coliforms:	<500/gm
E.coli:	Negative
Staphylococcus (coagulase positive)	Negative
Salmonella: 25 gm sample)	Negative (in
Yeast and Molds:	<1000/gm
Listeria	Negative