



SPECIFICATIONS-MARINATED BUTTON MUSHROOMS

ITEM: MUSHROOMS (MARINATED)

1.DESCRPTION:

This product is prepared from commercially grown mushrooms suitable for Marination. Product is free of excess dirt, root material and is Sorted for size.

2.GENERAL REQUIREMENTS:

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. 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 A

Size: 3/4 Inch-1-1/4 Inch Cap Dia

Stem length: Half of Cap dia

Quality Factors :

- 1.Product is fully blanched and is hot filled in Heavy duty glass jars..
- 2.Product is free from discoloration, mold ,decay, dirt, insects and insect injury.
- 3.Product has color ,flavor, odor texture and appearance characteristics typical of Blanched mushrooms.
4. product is preserved in vinegar and contains garlic , herbs and mall amt of salt.

4. PACKAGING:

Product is packed in glass jars and each case has 4 glass jars of one gallon ..

5.STORAGE:

Product is stored in a cold environment, No refrigeration is required.

6.MICROBIOLOGICAL LEVELS:

Standard plate count (SPC):	<50,000/gm
Coliforms:	<100/gm
E.coli:	Negative
Staphylococcus (coagulase positive)	Negative

Salmonella:
(in 25 gm sample)

Negative

Yeast and Molds:

<50/gm

Listeria

Negative