



P.O. Box 190, 1011 Kaolin Road, Kennett Square, PA 19348
Tel: (610) 925-0520 Fax: (610) 925-0527

PRODUCT SPECIFICATION SHEET

Product Code(s): SRM48102

Description(s): Sautéed Roasted White Mushrooms

UPC Code:10641888481023

1. Compliance

All Products shall comply in every respect to the requirements of the Federal Food, Drug and Cosmetic Act, as amended, and regulations promulgated thereunder, as well as any state, local or other regulatory agencies.

2. Variety

All mushrooms used in the production of finished goods shall be prepared from domestic, commercially grown mushrooms that have been cultivated in compliance with government specifications pertaining to the proper use of insecticides, fungicides and other materials used to control the growth of competing fungi and other organisms.

3. Product Style

This product shall be made from U.S. Grade A or B Mushrooms consisting of whole mushrooms that are sliced, roasted, sautéed, seasoned, and frozen.

4. Physical/organoleptic characteristics.

Color: Beige/brown: Typical of a roasted sautéed mushroom

Flavor: Earthy with a roasted, garlic/peppery taste

Texture: Firm, not mushy

Foreign Material: None

5. Ingredient Listing

Mushrooms, Canola oil, Salt, Granulated Garlic, and Black Pepper

6. Packaging

Frozen product is packaged immediately in clear film pouches (10-2lb case pack). These cases are marked with style of pack and net weight.

7. Storage/handling

Frozen products are placed on pallets and are warehoused in our clean, modern freezer storage room. Temperature is maintained at 0 degrees or below. Product should remain frozen until use. Thawed, opened product should be stored in a sealed container and refrigerated at 36 - 40°F.

8. Shelf Life



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9. Shipping

Shipments shall be made in refrigerated trucks and trailers capable of maintaining zero degrees F or lower during transit. Trucks shall not leave our loading dock until temperature reaches zero degrees or lower.

10. Microbiological *

The following specifications will prevail:

Aerobic Plate Count	Less than 50,000 per gram
Coliform	Less than 500 per gram
Coagulase Positive Staphylococci	<10 per gram
Salmonella	Negative in 375gram sample
E.coli	<10 per gram
Listeria	Negative

* Microbiological specifications are determined employing official FDA-AOAC procedures.
Certificate of Analysis are available for all products produced.

11. Country of Origin: Product of the USA

12. Lot Codes

Lot codes are identified on individual pouches and on the outside of each shipping case.
Codes appear as a 6-digit Alfa-numeric code printed on each pouch. The six digits represent the open code identifying the "BEST BY" date. For example, code: **07/01/12** indicates the following:

<u>Digit</u>	<u>Description</u>
1-6	Open code "BEST BY" 07/01/12

Signature: Wanda Cotto **Date:** 03/21/2024