

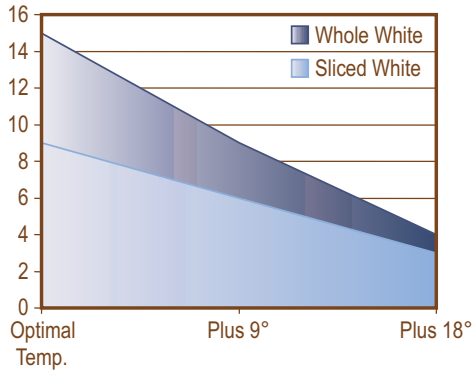


## IN-STORE HANDLING OF MUSHROOMS

### Maintain Cold Chain and Rotate

Proper Refrigeration Extends Mushroom Shelf Life

(Days)



Source: Marita Cantwell, UC Davis, 1990.

### Best Practice Handling/Merchandising Procedures

- ◆ **Immediately place mushrooms into cooler** upon receipt (Do not allow mushrooms to warm. Temperature variations strongly and negatively impact mushroom quality).
- ◆ Mushrooms should be **stored as close to 34° Fahrenheit** as possible for optimum shelf life.
- ◆ **Poor quality** mushrooms should be **promptly removed** from displays and thrown away.
- ◆ Ensure mushroom packages on display are **not stacked more than three high**.
- ◆ Ensure **vents** in refrigerated display cases are **working properly**.
- ◆ **Tighten and completely rotate** your inventory more often in the summer months.

