



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

PRODUCT SPECIFICATION SHEET

Product: FR50102

Description: *Frozen Diced Blend Ready® Mushrooms*

Cut Size: 3/8 DICED

Moisture Range: 90% +/- 2%

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 which 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 Styles

3/8 Diced Roasted, Reduced Moisture Mushrooms, this product shall be made from U.S. Grade A or B mushrooms consisting of whole mushrooms which are diced 3/8.”

4. Color and texture

Color and texture shall be consistent as that of a Roasted Mushroom

5. Packaging

Frozen product is packaged immediately in 2lb clear film pouches. Each case is marked with Manufactures Name, Ingredient Statement, Date Packed and Product Code

6. Storage

Frozen products are placed on pallets and are warehoused in clean, modern freezer storage rooms. Temperature is maintained at 0 Degrees or below

7. Shipping

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

8. Shelf Life

9. Ingredient Statement

Contains 100% Mushrooms

10. Certifications: Non-GMO Verified, Halal, and Kosher



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

PRODUCT SPECIFICATION SHEET

Product: FR50102

Description: *Frozen Diced Blend Ready® Mushrooms*

Cut Size: 3/8 DICED

Moisture Range: 90% +/- 2%

11. Microbiological

The Following Specifications Will Prevail:

Aerobic Plate Count	500,000 or less per gram
Coliform	3,000 or less per gram
Coagulase Positive Staphylococci	<10
Salmonella	Negative in 375-gram sample
E. coli	<10
Listeria	Negative

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

12. Lot Coding

Example: FS245N

The first letter(s) are a description of the product.

- F - Frozen.
- S - Sliced.
- D- Diced
- B- Blanched
- W- Whole
- R- Roasted

The next three numbers are the Julian date. (Date of production)

245 – Julian date. (September 02)

The next letter is the year. (Ex: A=2000, B=2001)

N – 2013

The next letter is the line it was produced on.

B - (If applicable)

Available upon request:

- A) Third party audit results
- B) Kosher certificate
- C) HALAL certificate
- D) Customer / Potential customer tours

Country of Origin: United States of America

Signature: Wanda Cotto **Date:** 04/09/2024