

Ivory Portabella Mushrooms (BCAY)

Description: The ivory portabella (*Pleurotus Eryngii*) mushroom variety grows in clusters and has a trumpet like appearance. Beneath its blunt cap, the thick, white flesh is firm textured and meaty. These are also known as "King Oyster" mushrooms.

Physical Properties

Color	Ivory to yellow in color.
Size	1/2" to 1-1/4" inches

Organoleptic Properties

Flavor	Typical of dried mushrooms, earthy.
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Chemical Properties

Moisture	Maximum: 20 %	Method: Halogen Thermogravimetric Analysis
Naturally Occurring Sulfites	Maximum: 125 ppm	

Microbiological Properties

Standard Plate Count	Maximum: 250,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 250 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Plastic jar, bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.

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BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

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Ingredient Statement

Ivory Portabella Mushrooms.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	9.58	g
Carbohydrate	75.37	g
Moisture	9.50	g
Ash	4.56	g
Fat	0.99	g

Nutritional Analysis

Serving Size	100.00	g
Calories	296.00	
Total Fat	0.99	g
Saturated Fat	0.23	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	13.00	mg
Total Carbohydrates	75.37	g
Dietary Fiber	11.50	g
Sugars	2.21	g
Protein	9.58	g
Vitamin A	0.00	IU
Vitamin C	3.50	mg
Calcium	11.00	mg
Iron	1.72	mg
Added Sugars	0.00	g
Vitamin D	3.90	mcg
Potassium	1,534.00	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container

Serving size about 1/4 cup (5g)

Amount per serving
Calories **15**

	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 4 g	1%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 0 g	
Vitamin D 0.2 mcg	0%
Calcium 0.6 mg	0%
Iron 0.1 mg	0%
Potassium 76.7 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ivory Portabella Mushrooms (King Oyster Mushrooms)

King Oyster Mushrooms, also known as “Ivory Portabella Mushrooms,” are meaty and mild, adapting well to numerous cooking techniques but especially grilling, roasting or broiling. Our King Oyster Mushrooms are cultivated and harvested, sliced and dried without the addition of any preservatives.

- 1/2- to 1-1/4-inch long partial slices
- Creamy white flesh fading to slightly darker brown edges
- Mild, earthy flavor that easily takes on the flavors of other ingredients in a dish
- Rehydrate and grill, roast, broil or cook as desired

BASIC PREP

Rinse mushrooms thoroughly under cold running water to remove any possible debris. Place desired amount into a bowl and cover with boiling water. Let soak 15 to 20 minutes, then remove from water. Or, rinse and add directly to any recipe that will cook at least 25 minutes.

SUGGESTED USES

- Marinate simply in garlic, olive oil, salt and pepper, and roast in the oven for a delicious pizza topping
- Pickle mushroom pieces in vinegar, sugar and salt for a unique flavor profile to serve alongside fatty meats and pates
- Rub with assertive spices such as smoked paprika, coriander and cumin, and roast
- Add to rice pilaf or rice casseroles

RECIPE

Glazed King Oyster Mushroom Sushi Bowl

1/2 cup dried sliced King Oyster Mushrooms
1 cup Speckled Sushi Rice Blend
3 tablespoons low-sodium soy sauce, divided
2 tablespoons toasted sesame oil, divided
1 teaspoon honey or maple syrup
1 tablespoon butter
1 clove garlic, minced
1 tablespoon vegetable oil
1 small bunch Tuscan kale, rinsed, center ribs removed, thinly sliced
1/4 teaspoon salt
2 tablespoons ponzu sauce
2 tablespoons rice vinegar
1 tablespoon brown sugar
2 scallions, thinly sliced on the bias
1 avocado, peeled, pitted and thinly sliced
1/4 cup Kibbled Nori
Toasted Sesame Seeds, for garnish

Rinse mushrooms under cold running tap water to remove any debris. Place mushrooms in a bowl, and cover with boiling water. Let soak 15 to 20 minutes. Drain, and rinse well. Pat dry with paper towels.

While mushrooms soak, prepare rice blend. Rinse well. Put rice blend and 2-1/2 cups water in a medium sauce pan. Tightly cover with aluminum foil and a tight-fitting lid. Bring to a boil, then reduce heat to low and simmer 20 minutes. Let stand 15 minutes before removing lid and foil.

Stir together 1 tablespoon soy sauce, 1 tablespoon sesame oil and honey or syrup. Melt butter in a large skillet over medium-high heat. When hot, add mushrooms and cook, stirring occasionally, or 5 minutes, until lightly browned. Add garlic, and cook 1 minute, stirring constantly. Add soy sauce mixture to pan. Cook, stirring often, until liquid had evaporated and mushrooms are well glazed and golden brown, about 4 minutes. Remove from heat.

In another large skillet, heat vegetable oil and remaining 1 tablespoon sesame oil over medium heat. Add kale, and season with salt. Sauté, tossing occasionally, until just tender 7 to 10 minutes. Remove from heat.

Stir together remaining 2 tablespoons soy sauce, ponzu sauce, rice vinegar and brown sugar in a small bowl.

To assemble rice bowls, scoop approximately 1/2 cup rice blend into a bowl and add toppings in individual sections: one-quarter of cooked mushrooms and kale, sliced avocado, scallions and Kibbled Nori. Sprinkle with Toasted Sesame Seeds. Serve with sauce mixture alongside to drizzle on top.

INGREDIENTS

Ivory Portabella Mushrooms.



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THIS PRODUCT ORIGINATES FROM CHINA