

MAITAKE MUSHROOMS

(inv-MAI)

Product Name: Dried Maitake Mushrooms

Variety: Grifola frondosa

Description:

The Dried Maitake Mushroom is also known as “hen-of-the-woods”. It grows in large clusters around the base of trees. This is most often used in a variety of Japanese and Chinese cuisine.



Characteristics:

Sensory: Appearance: Sliced

Color: Cream-black and white

Aroma: Characteristic to Dried Maitake Mushrooms

Flavor: Characteristic to dried Maitake Mushroom

Chemical/Physical Analysis

ANALYSIS	VALUE
Moisture Rate	Max 10% (w/w)
Ash (Mineral Residue)	Max 1% (w/w)
Pesticides	Absence

Microbiological

Total Plate Count:	<1,000,000 cfu/g
Listeria	No presence in 25g
Salmonella:	No presence in 25g
E.Coli	<10 cfu/g
Yeast & Mold	<1,000 cfu/g
Coliform	<500 cfu/g

No added Nitrates or Sulfites.

Naturally occurring nitrates or sulfites may be present.

GMO (Genetically Modified Organisms)

The raw ingredients used in the manufacture of this product do not contain nor were they produced from GMO's or their derivatives.

Country of Origin

China

GMO (Genetically Modified Organisms)

The raw ingredients used in the manufacture of this product do not contain nor were they produced from GMO's or their derivatives.

Storage

Keep in clean, fresh and dry environment.

Shelf life

Maximum of 12 months in good storage conditions

Facility Allergen Data	Yes	No
Fish / Crustaceans / Shellfish		✓
Eggs		✓
Nuts/Peanuts/Tree Nuts*	✓	
Soy beans / Soy* / Soy oil or Protein	✓	
Sesame Seeds* / Rye	✓	
Celery*	✓	
Mustard*	✓	
Lactose / Milk or Dairy Products		✓
BHA / BHT		✓
Yeast*	✓	
Parabans		✓
Gluten*	✓	

**sesame seeds, mustard, celery, yeast, wheat, soy powder & tree nut products, such as cashews & pine nuts are stored in the same facility as this product*

Harvest Season

Yearly Harvest

