

## Shiitake Powder

### AQAG

Description: Cultivated shiitake mushrooms (*Lentinula edodes*) are harvested fresh, sliced, and mechanically dried. They are then processed further to break the slices into a powdered consistency.

#### Physical Properties

Appearance	Light tan to dark brown.
Size	Minimum 90% - US #40 Screen

#### Organoleptic Properties

Flavor	Typical of wild mushrooms, earthy with smoky overtones.
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#### Chemical Properties

Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis
Naturally Occurring Sulfites	Maximum: 125 ppm	

#### Microbiological Properties

Standard Plate Count	Maximum: 1,000,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 1000 MPN/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**

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shiitake mushrooms.

#### **Product Certifications**

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Certified Kosher Parve

#### **Proximate Analysis**

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

#### **Nutritional Analysis**

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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.

## SHIITAKE POWDER

Our Shiitake Powder captures the full-bodied, umami-rich flavor of whole shiitakes in a convenient powdered form. Cultivated shiitake mushrooms are harvested, cleaned, sliced and dried before being further processed into a fine powder.

- Excellent base for numerous sauces, stocks and soups
- Finer powder than our Shiitake Shake
- Great choice for adding shiitake flavor without changing the texture of a dish

### Nutrition Facts

servings per container

**Serving size** 1 tsp (2g)

**Amount per serving**

**Calories** **5**

**% 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** 2 g **1%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

**Protein** 0 g

Vitamin D 0.1 mcg **0%**

Calcium 0.2 mg **0%**

Iron 0.0 mg **0%**

Potassium 30.7 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.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- An elegant, earthy complement to vegetarian risotto and pasta dishes
- Add rich umami flavor to sauces and soups
- A delicious accent flavor with steak or chicken
- Whisk into beaten eggs for scrambled eggs or omelettes
- Use with herbs and aromatics to make a compound butter

### RECIPE

Shiitake Mushroom Breadsticks

- 1 (1/4 ounce) package active dry yeast
- 4 1/4 cups all-purpose flour, plus more for dusting
- 1 1/2 tablespoons Shiitake Powder
- 5 tablespoons unsalted butter, softened
- 2 tablespoons sugar
- 1 1/2 teaspoon kosher sea salt
- 1/8 teaspoon garlic powder
- 1 pinch dried oregano

Place 1/4 cup warm water in the bowl of a mixer; sprinkle in the yeast and set aside until foamy, about 5 minutes. Add the flour, 1 tablespoon Shiitake Powder, 2 tablespoons butter, sugar, fine salt and 1 1/4 cups plus 2 tablespoons warm water; mix with the paddle attachment until a slightly sticky dough forms.

Knead the dough by hand on a floured surface until very smooth and soft. Roll into a 2-foot-long log; cut into 16 1 1/2-inch pieces.

Knead each piece slightly and shape into a 7-inch long breadstick. Arrange the breadsticks 2 inches apart on a parchment-lined baking sheet. Cover with a cloth; let rise in a warm spot until almost doubled.

Preheat the oven to 400 degrees° F.

Melt the remaining 3 tablespoons of butter and mix 1/2 tablespoon of Shiitake Powder and 1/4 teaspoon kosher salt. Brush the breadsticks with this mixture.

Bake until slightly golden, about 15 minutes.

Meanwhile, combine 1/4 teaspoon salt with the garlic powder and oregano. Brush the warm baked breadsticks with the remaining butter and sprinkle with the garlic/oregano.

makes 16 pieces

Shiitake mushrooms are distinctive and flavorful. Our Shiitake Powder offers a versatile boost of umami rich mushroom flavor. These crusty, chewy breadsticks are a perfect vehicle to showcase how a little shiitake can go a long way. For extra flavor add a little more to the final shake with salt and garlic.

### INGREDIENTS

Shiitake Mushrooms.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

[www.OliveNation.com](http://www.OliveNation.com) / 617-580-3667

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COUNTRY OF ORIGIN DECLARATION FOR

**SHIITAKE POWDER  
AQAG**

THIS PRODUCT ORIGINATES FROM CHINA