



THE BEST INNOVATION IN MUSHROOM PACKAGING FOR FOODSERVICE

OUR NEW 40-OUNCE BAG

Sliced mushrooms with a longer shelf-life and less shrink.

When quality mushrooms and innovative packaging meet, the result is an extended shelf life. We developed a package for fine dining chefs and QSR kitchens. This perforated 40-ounce package creates an ideal environment for mushrooms to respire and stay cool for the duration of their shelf life – with two extra days.

Designed with chefs and kitchen staff in mind:

- Single use, easy to open, package
- 4/40 ounce (or 2.5 pound) packages per box
- Replaces 10# bulk box
- Only take 2.5 lbs out of the cooler at a time



1/4" Slice



ALSO AVAILABLE CERTIFIED ORGANIC



4/40 OZ SLICED MUSHROOMS

AVAILABLE WITH WHITE MUSHROOMS

OR BABY BELLA MUSHROOMS





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Shelf Life Study Images

Sliced mushrooms with a longer shelf-life.

We performed shelf life studies of our new bagged product under conditions mimicking the produce supply chain including processing and cold storage (1 day) LTL distribution (2 days) and subsequent cold storage (7 days). The same quality mushrooms were packed and observed during this process. Below, they are lined side-by-side to show a comparison of quality. As you can see, the quality stands up very well in this 40-ounce bag film structure. The environment maintained inside the bag extends the shelf life compared to mushrooms exposed to air throughout their shelf life.



Day 4

Day 7

Day 10