



# Commodity

Mushrooms add an umami flavor to many dishes. To reduce the sodium content, drain and rinse before use. You can substitute canned or pouched mushrooms in any recipe that calls for fresh mushrooms. Top burgers & pizza, add to soup, pasta or eggs. Don't forget about blending mushrooms with meat as an easy, almost unnoticeable, way to include more veggies on the plate. These mushrooms are available to foodservice distributors and select grocery stores.

## Canned Products



**6/#10 Mushrooms Superior Pieces & Stems**  
Item # 64882  
Product of Mexico



**6/#10 Mushrooms Whole Sliced**  
Item # 64930  
Product of Holland



**6/#10 Mushrooms Gourmet Blend Pieces & Stems**  
Item # 64063  
Product of Mexico



**6/#10 Mushrooms Pieces & Stems**  
Item # 64900  
Product of Holland



**12/28oz Mushrooms Pieces & Stems**  
Item # 64910  
Product of Holland



**12/7.1oz Mushrooms Pieces and Stems**  
Item # 64920  
Product of Holland

**Want to learn more and receive a sample today?**

Contact Your Acosta Sales Representative or Tom McMunn at 636-375-1031.

## Pouches

**4/4oz White Mushrooms Pieces & Stems**  
Item # 81102  
Product of Mexico



**4/4oz Baby Bella Mushrooms Pieces & Stems**  
Item # 81103  
Product of Mexico



## Also Available Finely Diced Mushrooms for Blending

**4/4oz Let's Blend Unseasoned**  
Item # 81100  
Product of Mexico

