

Expand Your Offerings with Dried Mushrooms



Dried mushrooms are a great category extension to compliment fresh mushrooms. We offer 3 top-selling dried mushroom varieties which appeal to both home and professional chefs. Select specialty mushrooms are only available seasonally, but when dried your consumers can enjoy them year-round. They make it easy to carry specialty varieties worrying about perishability and shrink. Our dried packaging is easily displayed in-store and convenient to the consumer.

A compliment to your fresh mushroom assortment



6/1oz Porcini #996

Our Porcini Mushrooms are the quintessential dried mushroom. Dried porcinis have a powerfully earthy aroma matched by their full-bodied, umami-rich flavor. Rehydrated porcinis are firmly textured and almost smooth when bitten into



6/1oz Shiitake Sliced #994

Our Dried Sliced Shiitake Mushrooms are approximately 1/8-inch-thick. These are a convenient way to use this popular, umami-rich mushroom, which has a meaty flesh and a full-bodied, earthy flavor.



6/1oz Oyster #993

Oyster Mushrooms' mild flavor, tender texture and graceful seashell-like shape—make them a versatile addition to many recipes. Our Oyster Mushrooms are harvested and dried young when they are 1 to 2 inches wide and at peak flavor.

6/1oz Variety Pack

2 EACH: PORCINI, SHIITAKE, & OYSTER

If you want dried mushrooms but don't want to inventory too many, consider our combo pack.



ABOUT OUR PACKAGING

- **RESEALABLE** clear bags for consumers convenience.
- **GUSSETED BAGS** make it easy for you to merchandise in the refrigerated mushroom set. Or, display on clips or upright in a non-refrigerated location
- **NUTRITION FACTS** are easily viewed on the back label to show consumers exactly what they're getting. The nutrition labels on the back of each package tell consumers how to reconstitute and use.