

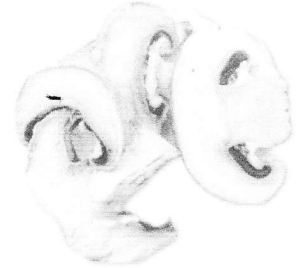
OliveNation LLC
 50 Terminal Street
 Bldg. 2, Suite 712
 Charlestown, MA 02129

Product Name: Dried Champignon/White Button Mushrooms

Variety: *Agaricus Bisporus*

Description:

The most common mushroom is the champignon/white button mushroom. This popular mushroom can be seen in various ways, fresh, cooked, or dried, it can be used in various cuisines including, pasta dishes, soups, sauces, chilis, and many American & Asian dishes. This mushroom is also known to help with the immune system and contains a good source of vitamins and nutrients.



Characteristics:

Sensory:

Appearance: Sliced Champignon/White Button

Color: White

Aroma: Characteristic to Champignon/White Button Mushroom

Flavor: Characteristic to Champignon/White Button 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

Anaerobic Sulfate: <100 cfu/g

Listeria: No presence in 25g

Salmonella: No presence in 25g

Esterobacteriaceae: <1000 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

Kosher Certification

Atlanta Kashruth Commission

Packaging: White cardboard boxes

Storage: Keep in clean, fresh and dry environment.

Shelf life: Maximum of 12 months in good storage conditions

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

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

Harvest Season

Yearly Harvest