

Product: OR102 Product Name: Organic Porcini Powder

This product has been treated with steam

Description: PORCINI MUSHROOMS (*Boletus Edulis*) are a very popular mushroom throughout Europe and the United States. Porcini has a strong flavor with subtle undertones. Dried porcini are very economical as the flavor is very concentrated. PORCINI IS GRADED BY SIZE, COLOR, AROMA, AND VARIETY.

Physical Properties

Appearance	Light tan to dark brown.
Size	Min 90% thru US #40 sieve

Organoleptic Properties

Flavor	Typical of wild mushrooms, earthy with smokey 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: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 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	Min 12 Months (under optimum storage conditions).

Defect Tolerance

Natural/Unavoidable Defects	Meets the FDA limit for natural and unavoidable defects in food for human use that present no health hazard as specified in Title 21, Code of Federal Regulations, Subpart G, Part 110.110.
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This specification represents all package configurations for this product.

OliveNation analysis available only upon request. Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is confidential and disclosure is prohibited without written authorization from OliveNation.