

PORTABELLA MUSHROOM POWDER BYAB

Description: Cultivated Portabella Mushrooms (*Agaricus bisporus*) are harvested fresh, mechanically dried and then processed into a powdered consistency.

Physical Properties

Appearance	Light tan to dark brown	Method: Visual observation
Size	Minimum 90% - US #40 Screen	

Organoleptic Properties

Flavor	Typical of wild mushrooms, earthy with smoky 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: No limit	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: No limit	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: No limit	Method: FDA BAM or AOAC equivalent
Mold	Maximum: No limit	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/375g	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	36 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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Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
Raw Product Statement	
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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ALLERGEN STATEMENT

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

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Ingredient Statement

portabella mushrooms.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	9.58	g
Carbohydrate	75.37	g
Moisture	9.50	g
Ash	4.56	g
Fat	0.99	g

Nutritional Analysis

Serving Size	100.00	g
Calories	296.00	
Total Fat	0.99	g
Saturated Fat	0.23	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	13.00	mg
Total Carbohydrates	75.37	g
Dietary Fiber	11.50	g
Sugars	2.21	g
Protein	9.58	g
Vitamin A	0.00	IU
Vitamin C	3.50	mg
Calcium	11.00	mg
Iron	1.72	mg
Added Sugars	0.00	g
Vitamin D	3.90	mcg
Potassium	1,534.00	mg



STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size 1 tsp (2g)	
Amount per serving	5
Calories	
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 2 g	1%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.1 mcg	0%
Calcium 0.2 mg	0%
Iron 0.0 mg	0%
Potassium 30.7 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PORTABELLA MUSHROOM POWDER

Portabella mushrooms are a very large, round, firm mushroom with a flat, open brown cap and blackish gills. The interior flesh is creamy white to light gray. They have a meaty texture and a mild, woody flavor that make them a popular vegetarian substitution for meat in numerous dishes.

- Made from 100% pure, finely ground dried portabella mushrooms
- Made from the same high-quality dried portabella mushrooms as our other dried portabella products
- Great as a flavoring agent
- Smooth, taupe-colored powder easily added to recipes
- Does not need to be rehydrated prior to use, unlike other dried mushroom products

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Add to soups, sauces, stuffings and stews to boost savory flavor
- Use in dry rubs for meats and poultry
- Add to the dry mix for fresh pasta dough
- Add to dry soup mixes
- Combine with garlic powder and salt to make a delicious seasoning mix for popcorn or homemade potato chips

RECIPE

Triple-Portabella Burgers

- 1/3 cup mayonnaise
- 1-1/2 ounces Portabella Mushroom Powder, divided
- 1 clove garlic, minced
- 2 tablespoons butter
- 1 medium shallot, chopped
- 2 ounces dried Sliced Portabella Mushrooms, rehydrated, drained and coarsely chopped
- 1-1/4 teaspoon salt, divided
- 3/4 teaspoon ground black pepper, divided
- 1 pound ground beef
- 2 teaspoons Worcestershire sauce
- 1/4 teaspoon garlic powder
- 4 slices Swiss cheese
- 4 hamburger buns (preferably brioche)
- Olive oil, for brushing

Stir together mayonnaise, 1/2 ounce mushroom powder and garlic. Cover and refrigerate until ready to serve. Heat butter in a large skillet over medium-high heat. Add shallot, and cook, stirring occasionally, until softened. Add rehydrated portobello mushrooms, 1/2 teaspoon salt and 1/4 teaspoon black pepper, and increase heat to high. Cook, stirring occasionally, until mixture is lightly browned. Remove from heat and set aside. Combine beef, remaining 1 ounce mushroom powder, Worcestershire sauce, remaining salt and black pepper and garlic powder in a medium mixing bowl. Mix just until well incorporated, about 1 minute. Shape mixture into 4 patties, pressing a slight indentation into the center of each patty with the thumb. Prepare a high, direct-heat grill, or heat a grill pan over high heat. Grill burgers to desired doneness, about 5 to 8 minutes per side. When burgers are almost done, place cheese slices over them and allow to melt. Transfer burgers to a plate. Brush cut sides of buns with olive oil, and lightly toast on grill. To assemble, place a burger on the bun. Top with sautéed mushroom mixture. Spread some mayonnaise mixture on top bun, and serve.

Makes 4 servings

We love to pack our hamburgers with as much umami flavor as possible, and one of our favorite ways to add richness is by mixing some Portobello Mushroom Powder into the patties. Here we take it even further, adding more mushroom powder to a garlicky mayonnaise spread and sautéing portobellos with shallots for a tasty topping. The result is super rich and delicious. Get ready to inhale them!

INGREDIENTS

Portabella Mushrooms.



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COUNTRY OF ORIGIN DECLARATION

THIS PRODUCT ORIGINATES FROM CHINA