

ORGANIC SHIITAKE MUSHROOMS MSB

Description: Dried shiitake mushrooms (Lentinula edodes) are often called wild mushrooms, but are only found cultivated.

Appearance	Light tan to dark brown outside, beige to tan gills underneath.				
Size	Approximately 4-6 cm in diameter.				
Organoleptic Properties					
Flavor	Typical of dried mushrooms, earthy with smokey overtones.				
Chemical Properties					
Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis			
Naturally Occurring Sulfites	Maximum: 125				
Microbiological Properties					
Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent			
Coliform	Maximum: 500 MPN/g	Method: FDA BAM or AOAC equivalent			
Yeast	Maximum: 2500 cfu/g	Method: FDA BAM or AOAC equivalent			
Mold	Maximum: 2500 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	Bag in a box or to customer specifaction.				
Receiving Conditions	Product should be shipped and handled in a sanitary manner.				
Storage Conditions	Store in a dry, cool place.				
Shelf Life	Minimum 12 months (under optimum storage conditions).				
Defect Tolerance					
Foreign Material Shall not contain any foreign material including but not limited to wood, paper, plastic, glass					





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Gluten Status	This product (and if applicable its ingredients) by nature does not co the gluten proteins found in wheat, rye or barley. This product has n 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.		
GMO Status	This product does not contain genetically engineered 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.		
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	
	х	х		х		MILK
	х	х		х		EGGS
	х	х		Х		SOYBEANS
	х	Х		Х		WHEAT
	х		х		х	PEANUTS
	х	Х		Х		TREE NUTS
	х		х		Х	FISH
	х		х		Х	CRUSTACEAN SHELLFISH
	Х	Х		Х		SESAME
	Х	Х		Х		MUSTARD
	Х	Х		Х		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		
Organic Shiitake Mushroon	ns.	
Product Certifications		
Certified Kosher Parve		
Certified Organic		
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	154.00	mcg
Potassium	1,534.00	mg



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Nutrition Facts

Serving Size 1/2 cup (10g)

Amount Per Serving				
Calories 30 Cal	s. From Fat 0			
	% Daily Value**			
Total Fat 0g	0%			
Saturated Fat 0 g	0%			
Trans Fat 0 g				
Cholesterol 0 mg	0%			
Sodium 0 mg	0%			
Total Carbohydrate	8g 3%			
Dietary Fiber 1 g	4%			
Sugars 0 g				
Protein 1 g				
Vitamin A 0% V	itamin C 0%			
Calcium 0%	ron 0%			
**Percent Daily Values are	e based on a 2,000			
Calorie diet. Your daily values may be higher				
or lower depending on you CALORIE	ur calorie needs. S 2000 2500			
Total FatLess thanSat. FatLess thanCholesterolLess thanSodiumLess thanTotal CarbohydrateDiatony Eibar	65g 80g 20g 25g 300 mg 300 mg 2,400 mg 2,400 mg 300g 375g 255 300			

Sodium Less than 2,400 mg 2,400 mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g Calories Per Gram: Fat 9 * Carbohydrate 4 * Protein 4

Source of Nutritional Information

USDA Nutrient Database for

Standard Reference.

Ingredients Organic Shiitake Mushrooms.

Handling And Storage

Store in a dry, cool place.

Points Of Interest

Including (when relevant): Flavor, Aroma, Appearance, Texture and other characteristics of interest to a chef

Our dried Whole Organic Shiitake Mushrooms are a convenient way to use this popular, umami-rich mushroom, which has a meaty flesh and a full-bodied, earthy flavor.

- Caps range from 2 to 4 inches in diameter
- Earthy, full-bodied flavor, identical to common shiitake mushrooms
- Firm, meaty texture
- Excellent base flavor for numerous dishes
- Certified organic to the specifications of the USDA National Organic Program

Suggested Uses

- An elegant, earthy complement to vegetarian risotto and pasta dishes
- Add depth of flavor to stir-fries
- Add rich umami flavor to sauces and soups
- A delicious accent flavor with steak or chicken

• Pulverize dry shiitake mushrooms to make a multi-purpose "umami powder" that enhances most any savory dish

Basic Preparation

Rinse mushrooms under cold running water to remove any possible debris. To rehydrate mushrooms prior to use, place them in a saucepan and cover with 4 inches of cold water. Add a generous pinch of salt. Bring to a boil, then remove from heat and let steep 20 to 30 minutes or until tender. Drain, reserving the liquid for another use.

Recipe

Indian Tomato Curry with Shiitake Mushrooms Homemade Curry Powder:

- 1 teaspoon ground decorticated cardamom
- 3 tablespoons whole fennel seed
- 2 tablespoons whole coriander seed
- 1 teaspoon whole allspice
- 1 teaspoon whole clove
- 1 teaspooon whole black pepper

Curry/Sauce:

Canola oil, as needed

- 1/2 cup rehydrated Organic Whole Shiitakes, drained and sliced
- 1 cup sweet onion, julienne
- 1 inch fresh ginger root, finely chopped
- 1 tablespoon fresh garlic, crushed
- 1 cup canned tomato puree

1 cup vegetable or chicken broth

- Salt
- Ground black pepper
- 4 chicken breasts, grilled
- 2 cups cooked aromatic basmati, baby basmati or red rice

To make curry powder, place ingredients in a morter and pestle or spice grinder. Grind until a fine powder has been created.

Heat canola oil in a heavy-bottomed skillet over high heat. Add shiitakes and sauté until lightly browned.





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Add onion, ginger and garlic and cook until lightly caramelized. Add more oil if needed. Add tomato puree, broth and homemade curry powder. Bring to boil, reduce to simmer and cook until desired consistency is achieved. Season to taste with homemade curry powder, salt and black pepper. Serve with chicken breasts and rice.





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COUNTRY OF ORIGIN DECLARATION THIS PRODUCT ORIGINATES FROM CHINA