

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

<b>Physical Properties</b>			
Appearance	Cream with brown edges and light yellow gil	lls.	
Size	Approx 1" - 4".		
Organoleptic Properties			
Flavor	Typical of shiitake mushrooms, earthy, smok	xy.	
Aroma	Typical of shiitake mushrooms, earthy, smoky  Method: Organoleptic Analyst		
<b>Chemical Properties</b>			
Moisture	Maximum: 12 %	Method: Halogen Thermogravimetric Analysis	
Naturally Occurring Sulfites	Maximum: 125 ppm		
<b>Microbiological Properties</b>			
Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent	
Coliform	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent	
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent	
Mold	Maximum: 1000 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 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).		
<b>Defect Tolerance</b>			
Foreign Material	Shall not contain any foreign material includ paper, plastic, glass	ing but not limited to wood,	



#### 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.

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.



### **ALLERGEN STATEMENT**

above co of the fo allergen	Does the item contain any e following lens or their ivatives?"  "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?"		roduced lity that rocesses	ALLERGENS		
YES	NO	YES	NO	YES	NO	
	Х	Х		Х		MILK
	Х	X		Х		EGGS
	Х	X		X		SOYBEANS
	X	X		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.



<b>Ingredient Statement</b>			
Organic Sliced Shiitake Mu	ushrooms.		
<b>Product Certifications</b>			
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	3.90	mcg	
Potassium	1,534.00	mg	



Our dried Sliced 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.

- Approximately 1/8-inch-thick slices of shiitake cap reflect the shallow cup shape of the whole cap, which curves slightly down at the edge
- · Excellent base flavor for numerous dishes
- Certified Organic to the specifications of the USDA National Organic Program

STORE IN A DRY, COOL PLACE.

### **Nutrition Facts**

servings per container Serving size about 1/2 cup (10g)

Amount per serving	00
Calories	30

Amount per serving Calories	30
% Dail	y Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium <sub>0 mg</sub>	0%
Total Carbohydrate 8 g	3%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 1 g	
Vitamin D 0.4 mcg	0%
Calcium 1.1 mg	0%
Iron 0.2 mg	0%
Potassium 153.4 mg	4%

<sup>\*</sup> 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.

### **INGREDIENTS**

Organic Sliced Shiitake Mushrooms.

### **BASIC PREP**

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.

### 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

### **RECIPE**

Mushroom Gorgonzola Sauce

2 tablespoons butter

1/4 cup minced shallots 1 clove garlic, minced

2 cups Sliced Organic Shiitake Mushrooms, rehydrated, reserving 1 cup soaking liquid

1/3 cup dry sherry 3/4 cup heavy cream

1/2 cup crumbled Gorgonzola cheese

1 teaspoon chopped fresh thyme leaves

Ground black pepper

4 to 6 steaks or chicken breasts

Melt butter in large skillet set over high heat. Add shallots and garlic. Sauté until shallots are translucent (don't let shallots and garlic

Coarsely chop rehydrated shiitake mushrooms and add to pan. Toss to heat through, Pour in sherry, Cook, stirring frequently, until sherry has evaporated, 3 to 4 minutes. Add 1 cup reserved mushroom soaking liquid and heavy cream. Bring to boil and cook until sauce has reduced and thickened, about

5 minutes Remove from heat and add Gorgonzola cheese, stirring until it melts into sauce and is fully incorporated. Stir in thyme.

Season to taste with salt and ground black pepper. Heat grill or sauté pan, and cook steaks or chicken until done.

Spoon sauce over steaks or chicken to serve.

Makes about 2-1/2 cups, or 4 to 6 servings.



## **COUNTRY OF ORIGIN DECLARATION**

THIS PRODUCT ORIGINATES FROM CHINA