



# Reduced Moisture™

## MUSHROOMS – CHAMPIGNON and PORTABELLA

### DESCRIPTION

Reduced Moisture Mushrooms are produced from fresh, cultivated Mushrooms (*Agaricus campestris*) with caps. Following harvest, the Mushrooms are washed, inspected, sliced or diced and gently air dried to remove excess moisture, and quick-frozen to preserve natural flavor and color. Product is available in both sliced and diced sizes.

#### SHAPE AND SIZE

Diced 3/8"  
Sliced – Smooth 3/8" or 1/4"

#### APPLICATION

May be used to replace fresh or frozen in any recipe where Mushrooms are desired, such as soups, ethnic foods, pizzas, frozen entrees, and sauces.

### USAGE

Reduced Moisture Mushrooms may be added directly to frozen, refrigerated, hot pack or canned preparations. Add frozen or defrosted to products as appropriate. Use approximately one-third the weight of fresh or IQF Mushrooms.

### FEATURES & BENEFITS

**No weeping:** By removing free water prior to freezing, weeping is eliminated when Reduced Moisture Mushrooms are defrosted.

**Intensified Flavor and Color:** The Reduced Moisture process concentrates the fresh taste and color of the Mushrooms.

**Superior Texture:** The Reduced Moisture process minimizes cell damage and the mushy texture often associated with regular conventionally frozen products.

**Economy:** Reduced weight and volume lowers transportation, handling and storage costs.

### WHITE OAK QUALITY CONTROL

White Oak Frozen Foods meet all Public Health Standards and production is conducted in accordance with good manufacturing practice.

### AGRICULTURAL HERBICIDES & PESTICIDES

Meets FDA and California Department of Health limit for residues.

(Over)