

PEAKfresh® USA

Packing Guide for Mushrooms



Mushrooms offered for bulk sales in markets are normally 2 to 3 days old when displayed. If they have been stored at 0°C (32°F) from harvest, they will produce area sprays so as to avoid excessive moisture build up. Exposure to dry air will quickly dehydrate mushrooms. Moist mushrooms packed into plastic bags usually become slimy and develop off odors.

Fresh harvested mushrooms packed into PEAKfresh at 0°C (32°F) will keep well for about 3 to 4 days if kept at 0°C (32°F). The possibilities of temperature changes and the level of moisture build up restrict any recommendations for mushrooms to be packaged into PEAKfresh bags at retail outlets. For growers, our recommendation is that a sheet of PEAKfresh film be placed across the top of an open box of mushrooms to maintain humidity. Storing mushrooms at home in a PEAKfresh bag can be extended by wrapping the mushrooms in a paper towel inside the PEAKfresh bag.

Recommended Post Harvest Temperatures: 0°C (32°F) temperature and 95% humidity.

Packaging Method:

As described above.

Storage Temperatures: 0°C (32°F) temperature and 95% humidity.

Storage not to exceed 5 days.

Important Please Read:

All recommendations for the use of PEAKfresh products are given in good faith and based on proven field experience. Packaging method, storage temperatures, storage humidity levels, transit and destination conditions are factors likely to affect the performance of PEAKfresh products and no liability for indirect or consequential damage can be accepted. We recommend that PEAKfresh products be tested under local conditions before introduction to large scale commercial applications.