

# 31058 - Mushroom Mix MG Porcini 10%



White Toque's mushrooms are collected in season, sorted, graded, hand cleaned, and IQF. Frozen mushrooms retain as much flavor as fresh, but unlike dry mushrooms, frozen ones do not need to be re-hydrated and are available year-round. CULTIVATED DICED OYSTER MUSHROOMS (PLEUROTUS OSTREATUS) 55% +/- 5%, CULTIVATED WHOLE PHOLIOTAS (KUEHNEROMYCES NAMEKO) 35% +/- 5%, WILD DICED CEPS (BOLETUS EDULIS, PINICOLA, AEREUS, RETICULATUS) 10% +/- 5%



## MARKETING

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## PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
52104	00825414521046	10/2.2 LB				
Brand	Brand Owner	GPC Description				
White Toque	White Toque Inc	Vegetables - Prepared/Processed (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
24 LBR	22 LBR	No	China	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.2 INH	11.3 INH	11.1 INH	1.1 FTQ	10x06	500 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

## HANDLING SUGGESTIONS

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 24 months.---UNIT UPC: 825414521046---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## Nutrition Facts

11 Servings per container

**Serving Size** 1 Cup

**Amount Per Serving**

**Calories** 15

% Daily Value\*

<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrates</b> 3 g	<b>%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 2 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 1 g	
Vitamin D 1 mcg	4%
Calcium 0 mg	0%
Iron 0 mg	2%
Potassium 350 mg	8%

\* The % Daily Values (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

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### PREPARATION & COOKING SUGGESTIONS

Ready to Cook Cook from frozen. Rinse the mushrooms then plunge quickly in boiling water and drain. Fry in a pan on medium-high setting in a little amount of fat, without cover. Drain the liquid possibly given after a few minutes cooking.

### SERVING SUGGESTIONS

3/4 cup

### MORE INFORMATION