

Specification — IQF Shiitake 1/4 cut

Date:2025/2/10

Organoleptic Attribute 感官指标		
Color	颜色	Natural color of shiitake
Taste and Flavor	风味	Unique aroma of Shiitake. No peculiar smell
Raw material	原料	2025 crop, Fresh, Good frozen, (Decayed/ mouldy none)
Indexes 指标		
SIZE	规格尺寸	2-4 x 2-4cm (<2x2cm and > 4x4cm: <5%)
Stem	柄	≦ 1cm (>1cm, ≦ 1.5cm: <5%; >1.5cm None)
Ice -coating and Ice	冰衣	None
Air drying/ Decayed/ mouldy	风, 腐烂, 发霉	None
Insect	昆虫	None
Foreign body	异物	None (Stone,Hair,Metal,Glass,Plastic,Rubber,Sand,dirt)
Loss of weight after thawing:		38 % max IT:Methodology used to check the weight loss after thawing: Weigh 100g of frozen or deep frozen product. Pour the product into 500 ml of boiling water and let it defrost for 20 seconds. Arrange the product in a uniform layer on a 20cm diameter No. 5 series Italian UNI sieve (mesh net light: 2.8 mm) and leave it at room temperature for 2 minutes. Then weigh and calculate the weight loss.
Microorganism	微生物	The Chinese authority standard
Total Bacterial	细菌总数	<50000ufc/g
Total Coliforms	总大肠杆菌群	≤1000 ufc/g
Yeasts	酵母菌	≤1000 ufc/g
Molds	霉菌	≤1000 ufc/g
Escherichia coli	大肠杆菌	<10 ufc/g
Staphylococcus	葡萄球菌	<10 ufc/g
Salmonella		absent
Listeria Monocytogenes		absent
Packaging 包装		
Packed Size	包装规格	10Kg/carton
Packed Material	包装材料	Blue bag + exported carton 蓝色食品级内衬袋+出口专用纸箱
Storage and Transportation 储存和运输		
Storage condition	储存条件	Under -18℃
Transportation	运输条件	0 ~ -18℃
Shelf life	保质期	At least 24 months under -18℃ -18℃以下条件下 24 个月