

Specification of Oyster mushroom **A grade** for Eu market

Date:2025/2/10

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|-----------------|--|
| Product | Oyster mushroom cubes (pleurotus cubes) A grade |
| Size mm | 20x20mm (W and L : 20+/-2mm) use UNI sieve (mesh net light: 12x12 mm) |
| Origin | China |
| Crop | 2025 |
| Storage °C | -18°C |
| Expiration date | 24 months after the date of freezing |

1. DEFECTIVE STATE

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|-----------------------------------|--|
| Out of size | (13x13mm~13-18 x 13-18mm: $\leq 10\%$; Size<12x12mm: $\leq 5\%$) |
| Extra mature | Absent |
| Oversize pieces | $\leq 1\%$ |
| Block | $\leq 1\%$ |
| Stem (stem without cap) | $\leq 1\%$ |
| Extraneous fungus | Absent |
| Extraneous vegetable material | Absent |
| Extraneous non vegetable material | Absent |

2. PRODUCT CHARACTERISTICS

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|---|------------------------|
| The raw material must come from healthy and clean mushrooms and must be subjected to freezing process as soon as possible after harvesting. | |
| Cap | Pulpy, grey-violaceous |
| Lamella | Very dense, white |
| Meat | Compact, white |
| Odor | Typical of the species |
| Taste | Typical of the species |

3. CHEMICAL-PHYSICAL CHARACTERISTICS

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|-----------------------|-------------------------|
| Heavy metals | Eu standard of food law |
| Parasiticide residue: | Eu standard of food law |
| Anhydride sulfurous | < 10 mg/kg |

4. MICROBIOLOGICAL CHARACTERISTICS

| | |
|------------------------|---------------|
| Total bacterial: | <500000 ufc/g |
| Total coli forms: | <1.000 ufc/g |
| Escherichia coli: | < 10 ufc/g |
| Staphylococcus: | < 10 ufc/g |
| Listeria Monocytogenes | Absent |
| Salmonella: | Absent |
| Moulds | < 1.000 ufc/g |
| Yeasts | < 1.000 ufc/g |