

Specification of Oyster mushroom for Eu market

Date:2025/2/10

Product	Oyster mushroom stripes (pleurotus stripes) A grade
Size cm	2x4cm (W and L : >2cm) use UNI sieve (mesh net light: 2x2 cm)
Origin	China
Crop	2025
Storage °C	-18°C
Expiration date	24 months after the date of freezing

1. DEFECTIVE STATE

Size	The standard 2x4cm >60%; 30% \geq 2x2cm; 5% \leq 1.5x1.5cm
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

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

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