

Product Specification & Technical Data:
Shiitake Mushroom (*Lentinula edodes*)

Version: T2.3

Author: qc@dehyfoods.com

Date: 2023/11/5

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Commodity

Dehydrated Shiitake mushroom

Family

Omphalotaceae BRESINSKY 1985

Species

Lentinula edodes (BERK.) Pegler (1976) - Shiitake

Origin

China

Grade

Food grade, designated for human consumption

Production

In China: Harvesting, manual cleaning, cutting and machine drying.
In Germany: Vacuum de-bacterization, mechanical cleaning/selection, sieving, calibration, x-ray sorting, metal detection (9000 Gauss Neodyme): ferrous 0.8mm, non-ferrous 1.2mm, Inox 1.2mm

Calibration

Slices, pieces, strips, granules, powder or according to customer´s demand



DE-TH-005-0959-CD



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Granulation sizes	Powder:	< 0,3 mms	
	Granules:	2 - 6 / 9 mms	
	Pieces:	20 - 25 mms	
Sensory	Appearance:	Creamy white to brown (depending on calibration)	
	Odour	Aromatic, true to type	
	Taste	Aromatic, true to type	
Nutritional value (in 100 grs)	Energy	237	Kcal
	Protein	8,8	grs
	Carbohydrates	69,4	grs
	Sugar	13,9	grs
	Fat in total	1,2	grs
	Fat saturated	0,3	grs
	Fibres	11,0	grs
	Salt (NaCl)	0,2	grs
	Nutritional values according to EEC regularities 1169/2011. Kindly consider that due to the product the figures are variable for each batch.		
Physical & chemical values	Moisture	max.	12,0 %
	Ash	max.	10,0 %
	Ash (HCl-insoluble)	max.	2,0 %
	acc. to DGfM (German Mycological Society)		



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Microbiology	PARAMETERS	VALUES	METHOD
	TPC	< 1.000.000 cfu/g	ISO 4833-1:2003
	Enterobacteriaceae	< 100.000 cfu/g	ISO 21528-2:2004
	Bacillus cereus	< 1.000 cfu/g	UNI EN ISO 7932:2005
	Staphylococcus aureus	< 1.000 cfu/g	ISO 6888-1:1999 & Amd.2:2018
	Salmonella spp.	Absent in 25 g	ISO 6579:2002 & Adm 1:2007
	E. Coli	< 100 cfu/g	ISO 16649-2:2001
	Molds and yeasts	< 100.000 cfu/g	ISO 21527-1:2008
	All values are in permanent accordance with the specified recommendations of DGHM (German society for Hygiene & Microbiology)		
Allergens	Cereals containing gluten and products thereof		Absent
	Shellfish or Crustaceans and products thereof		Absent
	Eggs and products thereof		Absent
	Fish and products thereof		Absent
	Peanuts and products thereof		Absent
	Soybeans and products thereof		Absent
	Milk and products thereof incl. lactose		Absent
	Molluscs and product thereof		Absent
	Lupin and products thereof		Absent
	Nuts i.e. Almonds, Hazelnuts, Walnuts, Macadamia, Pecan		Absent
	Celery and products thereof		Absent
	Mustard and products thereof		Absent
	Sulphur dioxide and sulphites > than 10 mg/ kg or 10 ml/liter expressed as SO ₂		Absent*
	* Note: Sulphur happens rarely to appear in traces as a natural component of mushrooms		



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Contaminants	According to EEC regularities 915/2023		
Residues	According to EEC regularities 396/2005		
GMO	No GMO acc. to EEC regularities 1829/2003 & 1830/2003		
Irradiation	None		
Shelf life	Min. 12 months after production in original, unopened packaging, max. humidity 65%, max. temperature <18°C / 64°F		
Storage conditions	Store in a cool (max. 18°C) and dry (max. 65% relative humidity) place, protected from direct light		
Packaging	All packaging materials are according to EEC regularities 1935/2004 & 10/2011		
Availability	Conventional or organically certified due to EEC regularities 834/2007 and 889/2008		
Note	This information is based on our current knowledge and is to the best of our knowledge. The buyer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage.		

