



This soup combines the umami flavors of mushrooms and Pecorino cheese, the robustness of onions and garlic, and the fresh flavor of Italian parsley

Our value brand, Markon Essentials, includes the integral ingredients your kitchen can't do without. The main focus is value—yet we pack quality, food safety, sustainability, and consistency in every box.



No. 2 Mushrooms

Description

Our No. 2 mushrooms are ideal when external appearance is not important, but flavor, quality, food safety, sustainability, and consistency are.

Benefits

Markon's mushrooms are available year-round from California's most experienced and dependable growers—and always backed by Markon's 5-Star Food Safety® Program.

Their meaty texture and earthy, umami flavor make mushrooms savory additions to salads, sandwiches, soups, and recipes that span the globe. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

Usage Ideas

- Raw mushrooms can be used green salads, fresh summer rolls, bruschetta, and pickled appetizers.
- Cooking mushrooms brings out their rich, complex flavors. Well known in pasta, pizza, sandwiches, and stir-fry dishes, they are also ideal in hearty stews, East-Asian rice dishes, French-inspired sauces, and savory tarts.



TARGET ACCOUNTS

- All accounts currently ordering mushrooms
- Restaurants that serve recipes that use mushrooms, including quick serve, fast casual, family-style, and fine dining
- Establishments that focus on American, Asian, Italian, French, and Greek food

HANDLING

- Optimum storage is 34°-36° F/1°-2° C
- Keep away from items with strong odors, such as onions and garlic
- Rotate stock properly
- Rinse in clean running water prior to using

Reorder No.	Pack	Description	GTIN-14
330132	10 lb.	Mushrooms, Sliced No. 2	2 06 11628 92090 4

CONFIDENCE
IN EVERY CASE.



Food Safety

In order to provide our members and their customers with fresh produce that is consistently fresh and as safe as possible, Markon takes a serious approach to food safety.

5-Star Food Safety® Program

Markon's stringent food safety standards apply to every grower-shipper that packs our proprietary brands:

- Markon First Crop®
- Ready-Set-Serve®
- Markon Essentials®

The specific requirements have evolved along with technology and science. We refer to this comprehensive food safety program as **5-Star Food Safety** because it addresses risks in five key areas — from the field to the operator's kitchen. Under **5-Star**, all brand grower-shipper fields and facilities are annually audited for:

- GAP (Good Agricultural Practices)
- GMP (Good Manufacturing Practices)
- HACCP (Hazard Analysis Critical Control Point)
- Water test results

Beyond auditing, Markon requires all grower-shippers to:

- provide full trace back to the field level on every branded item;
- display trace back information prominently on both the master carton and internal packaging (if any).

For more information, please refer to the **5-Star Food Safety** brochure.

