



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 No. 2 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

SPECIFICATIONS

Markon Code	Pack	Description	GTIN-14
92090	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.



To learn more about Markon brands, please contact your sales representative | markon.com