



**MUSHROOMS** 

# Mushroom Merchandising Guide for Produce Clerks

KEEPING MUSHROOMS FRESH, APPEALING, AND PROFITABLE

### From Our Farms to Your Shelves

Mushrooms are highly perishable. On average, they stay fresh for just 10 days from harvest.

For you, learning how to best handle mushrooms saves you time, reduces shrink, and keeps your managers happy. Keeping the displays fresh not only boosts sales but also builds shopper trust. Customers come back when they know they can count on quality.

When it comes to mushrooms, freshness drives sales. Consumers shop with their eyes, and mushrooms that appear discolored, slimy, or past their prime won't end up in the cart.

This guide is intended to be plug-and-play for produce clerk training.





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## **Mushroom Shelf Life**

Mushrooms have a short shelf life - starting at just 10 days from harvest.

Prioritizing quick turnover not only keeps displays looking their best but also builds trust with shoppers who know they can count on quality every time they visit.



WHOLE WHITE: 10-13 DAYS



**SLICED WHITES:** 10-12 DAYS



SHIITAKE, OYSTER, KING TRUMPET, MAITAKE: 10-14 DAYS



WHOLE BABY BELLAS: 12-15 DAYS



**SLICED BABY BELLAS:** 10-14 DAYS

Keep 'em cold and get 'em sold!

### **SHELF LIFE MATTERS:**

Like berries, mushrooms are highly perishable and temperature-sensitive. Even short periods outside of refrigeration can significantly reduce their shelf life and visual appeal.









# **Understanding Julian Date Coding**

#### What is a Julian Date?

A Julian date is a 3-digit code that represents the day of the year the mushrooms were packed. For example:

001 = January 1

032 = February 1

365 = December 31 (366 in leap years)

\*In a leap year, February 29 = 060. All dates after are shifted by +1 (e.g., March 1 = 061 instead of 060).

### How do I use this information when stocking mushrooms?

Julian dates are the easiest way to see how fresh mushrooms are — even when the package doesn't have a normal calendar date.

### Always check Julian dates when stocking.

Follow FIFO (First In, First Out): older codes get sold first, newer codes go in the back.

Pull mushrooms that are past their shelf life—never leave expired product on display.

### Ready to test it out yourself using the chart below?

If the Julian Date is 150, what would the date be? May 30 (in a non-leap year).



### Julian Calendar

															00	T	NOV	Di	EC	DAY			
							MA	v	NUI	JU	L	AUG	-	EP	-	14	305	3	35	1			
Y	JAN	FI	EB	MAR		PR	12		152	18	2	213		244	-	75	306	3	36	2			
_	1	1	32	60		91			153	18	3	214		245	-	76	307		337	3	3		
	2		33	61		92	12		154	1	84	21	5	246	+		30	В	338	4	4		
2	3	+	34	63	2	93		23	155	1	85	21	6	247	_	277	30	-	339		5		
3	4	+	35	6	3	94		24	156		186	2	17	248	,	278	31	-	340	)	6		
4	5	_	36	6	4	95		125	157	-	187	2	18	24	_	279		11	34	1	7		
5		6	37		65	96		126	15	_	188		219	25	0	280		312	34	12	8	l	
6			38		66	97	,	127	-	-	189	,	220	2	51	28		313	3	43	9		
7		7		9	67	9	8	128	- 10		19	-	221	2	52	28	2	314		44	10		
8		8	_	10	68	9	9	125		50	19	-	222	:	253	28	13	314	_	345	11		
9		9		41	69	1	00	13		161		92	223	3	254		34	-	-	346	12		
1	0	10	_	42	70		101	13	31	162		93	22	4	255	-	85	316		347	13		
	11	11	+	43	7		102	1	32	163	-	94	22		256		86	317	-	348	14		
	12	12	4	44	7		103	1	33	164	+	195	2	26	25	7	287	31		349	1	5	
	13	13	-			73	104		134	165		196	2	27	25	8	288	31		350		6	
	14	14	1	45		74	105	5	135	166	-	***	10	228	25	59	289	-	20	350		17	
V	15	1	5	46		75	10	6	136	16	7	197	-	229	2	60	290	1	321	-	-	1	
١	16		6 47		-	76	10		137	16	8	198		230	1	261	291	-	322	35	12	-	
	17		17	48	-	77	10	98	138	10	69	199		231	1	262	292	2	323	35	-		
18 19 20			18	49	-	78		09	139	1	70	20	-	237	-	263	29	3	324		54		
			19	5				110	140		171	-	01	23		264	29	4	325	,	355		
		0	20	_	1	79	80		141		172		02	23	-	265	2	95	32	0	356		
	2	1	21		52			111	14	2	173	_	103	_	35	266		96	32	7	357		
	7	22	27	2	53	8		113	14	3	174		204	10		26		297	3	28	358		
		23	2	3	54	8		114	14	44	175	5	205	1	36	26		298	3	29	359		
		24	2	4	55	_	33	115		45	17	6	206		237	-	59	299	3	30	360		
		25	1	25	56		84	11		146	17	77	207		238	-	70	300	)	331	361		
		26		26	57		85		_	147	1	78	20	8	239	+	271	30	1	332	367		
		27	1	27	58	3	86		18	148	1	179	20	19	240		272	30	2	333	36		
		28	20		5	9	88			149		180	2	10	24		273	30	13	334	36	4	
			29 29						119	150		181	1	211		2	213		04		3	5	
			30 30		T		89		120	15			1	212	24	13							
			•	-	1		90	)		13													

Download a printable Julian Calendar here.





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# **How To Read Mushroom Packaging**



### Check the Dates!

Learning how to read these details ensures you're rotating stock correctly.

### **Consumer Food Product Dating**

You'll be reading the packaging dates like a pro in no time, but your customers probably won't. That's why consumer food product dating uses words and actual dates. Here are some you may see:

**Facility Code** Julian Date · Packing Line Time Packed

### **Mushroom Handling Tips**

- · Remove pallet wrap on arrival to allow airflow.
- Never stack heavy items on mushrooms they bruise easily.
- · Limit time mushrooms spend on restocking carts.
- · Rotate stock regularly.
- · Pull expired product immediately.
- · Keep mushrooms consistently refrigerated.









Visual cues can also help you quickly identify if the mushrooms on your shelves are acceptable or not. Use the examples to the below to help you decide if your product is good to go or needs to be removed.





Want a quick and easy way for your clerks? Download the Freshness Matters Poster here:

- Letter 8.5x11
- Tabloid 11x17











# A Cap Above The Rest: The Advantages of Monterey Mushrooms

We grow fresh mushrooms year-round on four North American farms, using nutrient-rich, on-site compost and space-saving stacked trays that can yield up to a million pounds per acre each year.

At Monterey Mushrooms, we deliver superior value to our customers and the consumers who shop at your store.

#### Our mushrooms are:

- Always Fresh, Always Local
- Available Year-Round
- Consistently Packaged & Labeled

#### From Humble Farmers to Global Innovators

Founded in 1971, Monterey Mushrooms has grown from a single farm to a North American leader pioneering pre-packaged mushrooms, organic options, and sustainable packaging.





