

DRIED MUSHROOMS



Dried mushrooms are mushrooms that have been dehydrated to remove most of their moisture content, resulting in a shelf-stable product that can be stored for long periods.

- Drying mushrooms not only extends their shelf life but also intensifies their flavor, making them a popular ingredient in a variety of culinary dishes.

Commercial Production

1. Harvesting:

Mushrooms are harvested at the peak of their growth when they have reached the desired size and texture.

2. Cleaning:

The harvested mushrooms are cleaned to remove any dirt, debris, or other contaminants.

3. Slicing:

Mushrooms are sliced into uniform pieces to ensure even drying.

4. Drying:

The sliced mushrooms are dried using a variety of methods, including air-drying, sun-drying, or using specialized equipment such as tunnel dryers or freeze dryers.



5. Sorting and grading:

The dried mushrooms are sorted and graded based on their size, color, and quality.

6. Packaging:

The dried mushrooms are packaged in a variety of formats, including bulk bags, jars, or individual packets.

Major players in the market for dried mushrooms include:

- 1. Ajinomoto Co., Inc.***
- 2. Monterey Mushrooms, Inc.***
- 3. Mitoku Company, Ltd.***
- 4. Nikkei MC Aluminum Co., Ltd.***
- 5. Shandong Qihe Biotechnology Co., Ltd.***

