

MUSHROOM PRESERVES



Pickled mushrooms, is a type of preserved food made from mushrooms that have been soaked in vinegar, water, and spices. The mushrooms are typically first sautéed in butter or oil to give them flavor and to partially cook them before being pickled.

Used as a condiment or ingredient in various dishes such as sandwiches, salads, soups, and stews. It can also be served as an appetizer on its own or as part of a platter of other pickled vegetables.

Process

1. Sourcing the raw materials

most common are the button, cremini, shiitake, and portobello mushrooms.



2. Preparing the mushrooms

Washed and then sautéed in oil or butter to enhance their flavor and partially cook them. The mushrooms are then packed into jars or cans for further processing.

3. Processing for preservation

Immersed in vinegar, water, sugar, salt, and spices. The jars or cans are then heated to a specific temperature and time to ensure the mushrooms are properly preserved.



Market Scope

The global market for pickled vegetables is driven by factors such as increasing demand for convenient and healthy foods, growing popularity of international cuisine, and rising consumer awareness of the health benefits of pickled vegetables.

The market for mushroom preserves is the retail industry, with many supermarkets and specialty food stores offering a variety of pickled vegetables, including mushroom preserves.

There are several major players in the global market, including:

- *The Pickling Company*
- *Hengstenberg*
- *Bonduelle*
- *Del Monte Foods*
- *Kühne*
- *Sanniti*
- *ADF Foods*

