

Canned Mushroom Processing

Mushroom processing

First, wash mushrooms in stainless steel tank and ensure only mushrooms should be processed and blanching is done for 8-10 minutes. Blanched mushrooms are taken to cooling sections to prevent them change colour to black and they are graded and sorted basing on sizes.

Similarly, mushrooms are filled in cans in filling section and weighed and brine is added to them in cans and exhausting is done. Cans are sealed and sterilised and transfered to cooling tanks and finally cartons are packed and supplied to the markets.