

MUSHROOMS: FARM 2 SCHOOL

Spotlight: **USA GROWN MUSHROOMS FROM COAST TO COAST**



MUSHROOMS ARE HEALTHY ON THE PLATE AND GENTLE ON THE PLANET.

Researchers have noted mushrooms can be considered "one of the most sustainably produced foods in the United States." *

*Report researched and developed by SureHarvest, a leading sustainability analysis and research firm, The Mushroom Sustainability Story: Water, Energy and Climate Environmental Metrics 2017 study is the result of a two-year initiative to document mushroom production environment metrics.

In 2017, the
U.S. produced
903 MILLION POUNDS
of mushrooms.

PENNSYLVANIA ACCOUNTED FOR 64% OF TOTAL VOLUME OF SALES.

California ranked second with 11%.
(2016-2017)

TODAY, TECHNOLOGY PLAYS AN IMPORTANT ROLE IN MUSHROOM PRODUCTION.

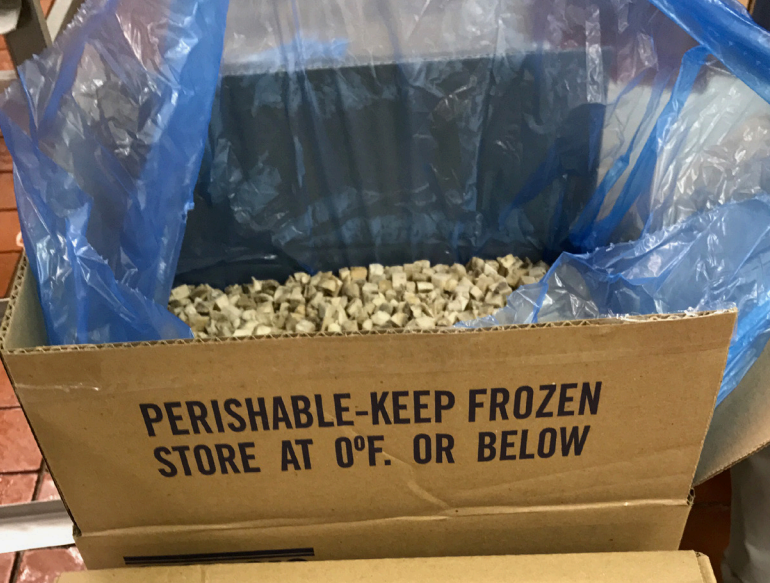
Growers can control temperature, humidity, fresh air flow, CO², and light.

**MUSHROOMS ARE
THE ONLY SOURCE OF
VITAMIN D** in the produce aisle and one of the few non-fortified food sources.

**FOR MORE INFORMATION ABOUT MUSHROOMS IN SCHOOLS
OR TO REQUEST MATERIALS, PLEASE CONTACT:**

SchoolMeals@mushroomcouncil.org





Great News for #MUSHROOMSINSCHOOLS

We are delighted to announce that schools can now order USDA IQF Mushrooms in convenient, commercial packaging. This new packaging came directly from school requests for an easier to handle, easier to store pack.

USDA IQF MUSHROOMS

New Pack:
12 - 2.5 pounds IQF Mushrooms

New Code:
USDA Material #110920

Contact SchoolMeals@mushroomcouncil.org
for more information

Want to know more about #MUSHROOMSINSCHOOLS?



CHECK OUT THE JANUARY 2018 FOOD FOCUS IN THE SCHOOL NUTRITION MAGAZINE: <http://bit.ly/2DFIYjr>