000578 - Mushroom Dust CACFP	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: No HACCP Process Number of Portions: 25 Size of Portion: 1 tsp	Meat/Alt: Grains: Fruit: Vegetable: Milk:				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
011987 MUSHROOMS,OYSTER,RAW..... 902990 MUSHROOMS,SHIITAKE,RAW....	1 lb + 6 1/4 ozs 11 1/8 ozs	1. Run cleaned mushrooms through the coarse slicer in a Robot Coupe or food processor. 2. On four half sheet pans, or baking sheets, evenly spread the mushrooms then heat in a 175° F oven for 1 hour with fan on low and sheet pans, or baking sheets, staggered on racks for even flow. 3. Let cool. 4. Blend again until finely chopped then return to the oven for another 20-25 minutes or until moisture is gone. 5. Let cool then store in an air-tight container. Tips: -Great for adding to stews or dressings.

*Nutrients are based upon 1 Portion Size (1 tsp)

Calories	13 kcal	Cholesterol	*0* mg	Sugars	0.6 g	Calcium	1.01 mg	11.79%	Calories from Total Fat
Total Fat	0.17 g	Sodium	6 mg	Protein	1.12 g	Iron	0.39 mg	*1.12%*	Calories from Saturated Fat
Saturated Fat	*0.02* g	Carbohydrates	2.39 g	Vitamin A	*12.1* IU	Water[1]	33.78 g	0.00%	Calories from Trans Fat
Trans Fat[2]	0.00 g	Dietary Fiber	0.89 g	Vitamin C	*0.0* mg	Ash[1]	0.35 g	75.88%	Calories from Carbohydrates
								35.44%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
* - denotes combined nutrient totals with either missing or incomplete nutrient data
[1] - denotes optional nutrient values
[2] - Trans Fat value is provided for informational purposes only, not for monitoring purposes.