GP EDEN FOODS. Dried Mushrooms

Dried Mushroom

Shiitake

USHRO

Shiitake

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Easy-to-Use Dried Mushrooms

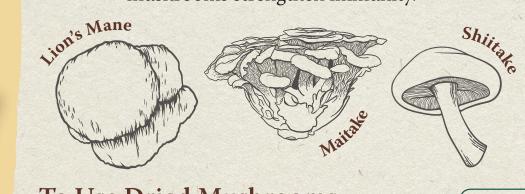
Drying is a harmless way to preserve food. Properly stored in a dry, dark place they keep well for extended time. Drying also accentuates their taste, bringing life to recipes. Chefs use fresh and dried mushrooms together for the best taste and texture.



Strongly beneficial polysaccharides like beta-glucan and other phytonutrients of Lion's Mane, Shiitake, and Maitake mushrooms strengthen immunity.

To Use Dried Mushrooms

Water soak dried mushrooms for 10 to 20 minutes until soft. re-hydrated. Then, use them as if they were fresh. The soaking water is 'mushroom liquor.' Use it in recipes and soup stock, or freeze for future use.





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Lion's Mane Mushrooms, organic

Umami deliciousness with beneficial goodness. U.S. organic family, northern forest grown, hand harvested, and slow dried. Lion's Mane mushrooms promote mental, physical, and emotional well-being.

Ingredient Organic Lion's Mane Mushroom Hericium erinaceus

(**k**) pareve



package UPC

0.88 oz • 25 g



Maitake Mushrooms, organic

U.S. organic family grown. *Hen of the Woods* & *Dancing Mushrooms* are common names of these renowned mushrooms. Slow air dried, they work well in recipes, taste wonderful, and deliver benefits.

Ingredient Organic Maitake Mushroom Grifola frondosa





Sliced Shiitake Mushrooms

Oak log, outdoor forest grown and hand harvested. Their stems are removed and the heads sliced to slow air dry. Famous for an umami richness and pleasant texture. Sliced shiitake rehydrate quickly.

Ingredient Shiitake Mushroom Lentinula edodes





Whole Shiitake Mushrooms, donko grade

Donko is the highest grade having the best taste, most benefits, and curled caps. Slow air dried to capture their savory essence. EDEN donko shiitake have all the characteristics that have made shiitake the culinary star it is.

Ingredient Whole Shiitake Mushroom Lentinula edodes



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