

CODEX STANDARD FOR DRIED EDIBLE FUNGI¹**CODEX STAN 39-1981****1. SCOPE**

This standard applies to dried fungi (including freeze-dried fungi), whole or sliced, of all edible species, after preparation and packaging.²

2. DESCRIPTION**2.1 Definition of products**

2.1.1 **Whole dried fungi** means the product obtained from cleaned and dried edible fungi. Their stalks may be shortened.

2.1.2 **Whole caps without stems.**

2.1.3 **Cut dried fungi** means the product obtained from whole edible fungi sliced and dried, the thickness of individual slices being 1-4 mm.

2.1.4 Other Styles

Any other presentation of the product shall be permitted provided that the product:

- (a) is sufficiently distinctive from other forms of presentation laid down in this standard;
- (b) meets all relevant requirements of this standard, including requirements relating to limitations on defects, drained weight, and any other requirements in this standard which are applicable to that style in the standard which most closely resembles the style or styles intended to be provided for under this provision.
- (c) is adequately described on the label to avoid confusing or misleading the consumer.

2.2 Definition of defects

2.2.1 **Damaged fungi** means whole fungi, with more than quarter of the cap missing, or, in the case of cut fungi, means fungi with more than one third of the total surface of the slice missing.

2.2.2 **Carbonized fungi** means whole or cut dried fungi with traces of carbonization on their surface.

2.2.3 **Maggot damaged fungi** means fungi having holes caused by maggots.

2.2.4 **Seriously maggot damaged fungi** means fungi having four or more holes caused by maggots.

¹ Formerly CAC/RS 39-1970.

² This standard also covers dried fungus Shii-ta-ke.

2.2.5 **Crushed fungi** means parts of mushrooms passing through a sieve having a 5 x 5 mm mesh.

2.2.6 **Fallen-off stalks** means stalks separated from the caps.

2.2.7 **Organic impurities of vegetable origin** means admixtures of other edible fungi, parts of plants such as leaves, pine needles, etc.

2.2.8 **Mineral impurities** means those substances which, after ashing, remain as insoluble residues in hydrochloric acid.

2.3 Main Species

All edible fungi permitted for sale by the competent authorities in the consuming countries.

3. ESSENTIAL QUALITY FACTORS

3.1 Raw material

The raw material used for the production of dried edible fungi shall meet the general requirements set out in the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).

3.2 End Product

3.2.1 Dried Edible Fungi shall be healthy, i.e. not spoiled; of a colour, flavour and taste appropriate for the species; clean, i.e. free of organic and mineral impurities; free, as far as possible, from maggot damage and damage caused by insects; undamaged.

3.2.2 Dried Edible Fungi shall be properly dried and conform with the following:

Product content	Maximum	water
Freeze-dried fungi	6% m/m	
Dried (other than freeze-dried) fungi	12% m/m	
Dried fungus Shii-ta-ke	13% m/m	

3.3 Tolerances for Defects

3.3.1 A maximum of 25% m/m of fungi not satisfying the end-product requirements specified in sub-section 3.2.1 is allowed.

3.3.2 Within the tolerance, provided for in sub-section 3.2.1, the following individual tolerances shall apply:

Defects	Tolerance
mineral impurities	not more than 2% m/m
organic impurities of vegetable origin Shii-ta-ke	not more than 0.02% m/m except for mushrooms for which the maximum shall be 1% m/m

maggot damaged fungi:	
wild growing fungi	not more than 20% m/m of total damage Including serious damage
cultivated fungi	not more than 1% m/m of total damage
including	not more than 0.5% m/m of serious damage
crushed fungi	not more than 6% m/m
carbonized fungi	not more than 2% m/m
damaged fungi	not more than 20% m/m

fallen-off stalks shall be equal in number to caps, i.e. 1:1.

4. **HYGIENE**

4.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2 (1985) Codex Alimentarius Volume 1), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

4.2 To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.

4.3 When tested by appropriate methods of sampling and examination, the product:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

5. **PACKAGING AND PRESENTATION**

5.1 **Uniformity**

Packages (cartons, polyethylene bags, boxes) in a lot shall each contain fungi of the same commercial type, and shall have a uniform net weight.

5.2 **Packaging**

Cartons, bags and boxes shall be such as to ensure adequate protection against humidity during storage and transport of the product. Any paper or other material used inside the package shall be new, waterproof and harmless to human health. Fungi shall not come into contact with printed inscriptions on the package.

5.3 Fungi shall be loosely packed in packing units.

6. **LABELLING**

In addition to the requirements of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985 (Rev. 1-1991) Codex Alimentarius Volume 1), the following specific provisions apply:

6.1 **The Name of the Food**

Products complying with the definitions and other requirements of this standard shall be so designated as to specify:

6.1.1 the common and scientific name of the species of fungus used, but the terms "fungus" and "fungi" may be replaced by terms which have customarily been used to describe the genus or species concerned in the country in which the product is intended to be sold, e.g. "mushroom" or "mushrooms" for the genus *Agaricus*:

6.1.2 the type of product: "dried fungi" or "freeze-dried fungi";

6.1.3 the style: "whole", "caps" or "sliced".

6.1.4 If the product is produced in accordance with the other styles provision (sub-section 2.1.4), the label shall contain in close proximity to the name of the product such additional words or phrases that will avoid misleading or confusing the consumer.

7. **METHODS OF ANALYSIS AND SAMPLING**

See Codex Alimentarius Volume 13.