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**Processed mushrooms — Specification**

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## **Foreword**

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

DRS 302 was prepared by Technical Committee RSB/TC 038, *Processed fruits and vegetables*.

This second edition cancels and replaces the first edition (RS 302-1:2015), which has been technically revised.

### **Committee membership**

The following organizations were represented on the Technical Committee on *Processed fruits and vegetables* (RSB/TC 038) in the preparation of this standard.

Rwanda Standards Board (RSB) – Secretariat

PUBLIC REVIEW

## Processed mushrooms— Specification

### 1 Scope

This Draft Rwanda Standard prescribes requirements, sampling and test methods for processed mushrooms of edible species.

### 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

AOAC 967.19, *water in dried vegetables*

AOAC 967.24, *Filth in mushrooms*

AOAC 971.27, *Sodium chloride in canned vegetables. Method I*

ISO 1026, *Fruit and vegetable products -- Determination of dry matter content by drying under reduced pressure and of water content by azeotropic distillation*

ISO 17239, *Fruits, vegetables and derived products -- Determination of arsenic content -- Method using hydride generation atomic absorption spectrometry*

ISO 6633, *Fruits, vegetables and derived products -- Determination of lead content -- Flameless atomic absorption spectrometric method*

ISO 762, *Fruit and vegetable products -- Determination of mineral impurities content*

ISO 763, *Fruit and vegetable products — Determination of ash insoluble in hydrochloric acid*

ISO 9526, *Fruits, vegetables and derived products -- Determination of iron content by flame atomic absorption spectrometry*

ISO/TS 6579-2, *Microbiology of food and animal feed -- Horizontal method for the detection, enumeration and serotyping of Salmonella -- Part 2: Enumeration by a miniaturized most probable number technique.*

RS Codex Stan 192, *General standard for food additives*

RS EAS 82, *Milled cereal products — Methods of test*

RS ISO 16050, *Foodstuffs -- Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products -- High-performance liquid chromatographic method*

RS ISO 16649-1, *Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli -- Part 1: Colony-count technique at 44 degrees C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

RS ISO 21527-1, *Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of yeasts and moulds -- Part 1: Colony count technique in products with water activity greater than 0,95*

RS ISO 21527-2, *Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of yeasts and moulds -- Part 2: Colony count technique in products with water activity less than or equal to 0,95*

RS ISO 6888-2, *Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) -- Part 2: Technique using rabbit plasma fibrinogen agar medium*

RS ISO 874, *Fruits and vegetables — Sampling.*

### **3 Terms and definitions**

For the purposes of this standard, the following terms and definitions apply.

#### **3.1**

##### **edible mushrooms**

fruit bodies of the fungi plant group suitable for use as human food

#### **3.2**

##### **processed mushrooms**

dried edible mushrooms (including freeze-dried mushrooms, mushroom grits, mushroom powder), pickled mushroom, salted mushroom, fermented mushrooms, mushrooms in vegetable oils, quick frozen mushrooms, sterilized mushrooms, mushroom extracts, mushroom concentrate and dried mushroom concentrate

#### **3.3**

##### **dried mushrooms**

mushrooms obtained by drying or freeze drying of edible mushrooms of one species, whether whole or sliced

#### **3.4**

##### **mushroom grits**

coarsely ground dried edible mushrooms of one species

**3.5****mushroom powder**

dried edible mushroom of one species ground finely

**3.6****pickled mushroom**

fresh or preserved edible mushroom of one or more species appropriately prepared after cleaning, washing and blanching, soaked in vinegar and with or without the addition of salt, spices, sugars, vegetable oils, acetic, lactic, citric or ascorbic acid, and then pasteurized in hermetically sealed container

**3.7****salted mushroom**

fresh edible mushrooms of one species, either whole or sliced, preserved in brine after cleaning, washing and blanching

**3.8****fermented mushrooms**

fresh edible mushrooms of one species preserved by salt and by lactic acid fermentation

**3.9****quick frozen mushroom**

fresh edible mushrooms of one species which, after cleaning, washing and blanching are subjected to a freezing process

**3.10****mushroom extract**

products concentrated from fresh edible mushroom juice or from dried mushroom water of edible mushroom of one or more species with the addition of salt and which is concentrated to 7 % salt less extract

**3.11****mushroom concentrate**

product concentrated from fresh edible mushroom juice or from dried mushroom water of edible mushroom of one or more species with the addition of salt which is concentrated to 24 % of salt less extract

### 3.12

#### **dried mushroom concentrated**

dried product obtained from mushroom extract or mushroom concentrate

### 3.13

#### **sterilized mushroom**

edible mushroom, fresh, salted or frozen, of one or more species, whole or sliced, packed in air tight containers in water and salt, and heat treated to a degree guaranteeing the resistance of the product to spoilage

### 3.14

#### **mushroom in olive oil and other vegetable oils**

edible mushrooms either fresh or previously salted, of one species, whole or sliced, packed in airtight containers in olive oil or other vegetable oil and heat treated to a degree guaranteeing the resistance of the product to spoilage

### 3.15

#### **whole dried mushroom**

product obtained from whole cleaned and dried edible mushrooms. Their stalks may be shortened

### 3.16

#### **whole caps without stems**

product obtained from whole caps with their stems having been removed

### 3.17

#### **cut dried mushrooms**

mushrooms obtained from whole edible mushrooms sliced and dried; the thickness of the individual slices being 1 mm - 4 mm

### 3.18

#### **damaged mushroom**

mushroom with more than quarter of the cap missing

### 3.19

#### **crushed mushroom**

parts of mushroom passing through sieve having 5 mm x 5 mm mesh for dried mushroom



**3.20**

**carbonized mushrooms**

whole or dried mushrooms with traces of carbonization on their surface

**3.21**

**insect damaged mushrooms**

mushroom that have holes caused by maggots and other insects

**3.22**

**seriously maggot damaged mushrooms**

mushrooms having four or more holes caused by maggots

**3.23**

**fallen off stalks**

stalks separated from the caps

**3.24**

**organic impurities of vegetable origin**

admixture of other edible mushrooms, parts of plants such as leaves and other tree stalks

**3.25**

**Filth**

Organic impurities of animal origin

**3.26**

**inorganic impurities**

stones, glass, pieces of soil and other mineral matter

**3.27**

**spoiled mushrooms**

mushrooms which are brownish or rotten as a result of attack by micro-organisms and/or mould.

## 4 General requirements

4.1 All products falling under the scope of this standard shall belong to the edible species specified in Annex A.

4.2 All mushrooms raw material shall, in all cases, be free from poisonous mushrooms and other toxic ingredients; and shall not be a mixture of more than one species.

4.3 All mushrooms that are to be harvested, marketed or preserved or to be used in the preparation of mushroom products shall be carefully examined by qualified person to determine whether there are any inedible mushrooms amongst them.

4.4 **Raw materials:** Only fresh edible mushrooms which have been treated or processed before deterioration sets in shall be used in the preparation of processed mushrooms. Both the raw material and preserved mushroom shall be healthy clean, undamaged, free as practicable of maggots damage and shall process the flavour and taste characteristic to the species.

4.5 Mushroom products may contain, but not limited to, salt (sodium chloride), vinegar, spices and herbs, sugars, refined edible vegetable oil, butter, milk, milk powder, cream water and wine.

4.6 **Styles:** Processed mushrooms may be presented in various styles, e.g whole with stalks, whole caps (buttons) without stalks, slices, pieces and stalks, grits, powder or concentrate.

4.7 **Other styles:** Any other presentation of the product shall be permitted provided that the product is sufficiently distinctive from other forms of presentations described and meet the requirements of this standard

4.8 **Composition:** Except in the case processed mushrooms consisting entirely of caps or where the addition of stalks is stated on the label, the number of stalks shall not exceed the number of caps.

## 5 Specific requirements

### 5.1 Dried mushrooms

5.1.1 Dried mushrooms shall have colour odour, texture and flavour characteristic to the species

5.1.2 They shall be clean and comply with the requirement specified in Table 1.

Table 1 — Physical and chemical requirements for dried mushrooms

Type of dried mushroom	Dried (other than freeze dried)	Freeze dried	Dried shiitake (other than freeze dried)	Method of test
Moisture % m/m, max	12	6	13	ISO 1026
Acid insoluble ash,% m/m, max	2	2	2	ISO 763
Organic impurities of vegetable origin,% m/m, max	0.02	0.02	1	Annex B
Filth (impurities of	1	1	1	AOAC 967.24

animal origin), % m/m, max				
Crushed mushroom, % m/m, max	6	6	6	Annex B
Damaged mushroom, % m/m, max	20	20	20	Annex B
Mineral impurities, % m/m, max	2	2	2	ISO 762
Insect damaged mushroom, % m/m, max	1	1	1	Annex B

## 5.2 Mushroom grits and mushroom powder

**5.2.1 Particle size:** Not less than 90 % shall pass through a 600- $\mu$ m sieve for fine flour and not less than 90 % shall pass through a 1200- $\mu$ m sieve for mushroom grit. Testing for particle size shall be done in accordance with RS EAS 82.

**5.2.2** The chemical requirements for mushroom grits and mushroom powder shall be as given in Table 2.

**Table 2 — Chemical requirements for mushroom grits and mushroom powder**

Parameter	Requirements	Method of test
Moisture % m/m, max.	12	ISO 1026
Acid insoluble ash, % m/m, max	2	ISO 763

## 5.3 Pickled and fermented mushrooms

The chemical and physical requirements for pickled and fermented mushrooms shall be as given in Table 3.

**Table 3 — Chemical and physical requirements for pickled and fermented mushrooms**

Parameter	Pickled mushroom	Fermented mushrooms	Method of test
Salt ( <i>sodium chloride</i> ) % m/m	$\leq 2.5$	3-6	AOAC 971.27
Sugar % m/m, max	2.5	-	AOAC 998.18
Acid insoluble ash % m/m, max	0.1	0.2	ISO 763
Organic impurities of vegetable origin % m/m, max	0.02	0.1	Annex B
<i>Filth</i> , %, max	1	1	AOAC 967.24
Damaged mushroom, %, max	20	20	Annex B
<i>Mineral impurities</i> , %, max	2	2	ISO 762
<i>Insect damaged mushroom</i> % m/m, max	1	4	<i>Annex B</i>

**5.3.2** The permitted ingredients in the case of pickled mushrooms are salt as sodium chloride, sugars and vinegar (as acetic acid). Vinegar shall be used in accordance with RS Codex Stan 192.

**5.3.3** The permitted ingredients in the case of fermented mushroom are salt as sodium chloride and lactic acid occurring naturally into the product as a result of fermentation and it shall not to exceed 1 % m/m.

#### 5.4 Quick frozen mushrooms and mushrooms in olive oil and other vegetable oil

**5.4.1** The chemical and physical requirements for mushrooms in olive oil and other vegetable oils shall be as given in Table 4.

**Table 4 — Chemical and physical requirements for quick frozen mushrooms and mushrooms in olive oil and other vegetable oil**

Parameter	Quick frozen	mushroom in olive oil and other vegetable oils	Method of test
Salt ( <i>sodium chloride</i> ) % m/m, max	≤ 2.5	1	AOAC 971.27
<i>Acid insoluble ash</i> % m/m, max	0.2	0.1	ISO 763
<i>Organic impurities</i> of vegetable origin % m/m,	0.02	0.02	Annex B
<i>Filth</i> , %, max	1	1	AOAC 967.24
Damaged mushroom, %, max	20	20	Annex B
<i>Mineral impurities</i> , %, max	2	2	ISO 762
<i>Insect damaged mushroom</i> % m/m, max	2	2	<i>Annex B</i>

#### 5.5 Salted and sterilized mushrooms

**5.5.1** The chemical and physical requirements for salted and sterilized mushrooms shall be as given in Table 5.

**Table 5 — Chemical and Physical requirements for salted and sterilized mushrooms**

Parameter	Salted mushrooms	Sterilized mushrooms	Method of test
Salt ( <i>sodium chloride</i> ) % m/m	15 - 18	≤ 2	AOAC 971.27
<i>Acid insoluble ash</i> % m/m, max	0.3	0.2	ISO 763
<i>Organic impurities</i> of vegetable origin % m/m, max	0.03	0.02	Annex B
Maggot damaged mushroom % m/m, max	1	1	
<i>Filth</i> , %, max	1	1	AOAC 967.24
Damaged mushroom, %, max	20	20	Annex B

max			
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5.5.2 The only permitted ingredient for both salted and sterilized mushrooms is salt as sodium chloride.

## 5.6 Mushroom extract, mushroom concentrated and dried mushroom concentrate

5.6.1 The chemical and physical requirements for mushroom extract, mushroom concentrate and dried mushroom concentrated shall be as given in Table 6.

**Table 6 — Chemical and Physical requirements for mushroom extract, mushroom concentrate and dried mushroom concentrate**

Parameter	Mushroom extract and mushroom concentrate	Dried mushroom concentrate	Method of test
Salt ( <i>sodium chloride</i> ) % m/m, max	20	5	AOAC 971.27
Acid insoluble ash % m/m, max	1	1	ISO 763
Organic impurities of vegetable origin % m/m,	Absent	Absent	Annex B
Filth	1	1	AOAC 967.24
Moisture content % m/m, max	-	9	ISO 1026

5.6.2 The only permitted ingredient in mushroom extract, mushroom concentrate and dried mushroom concentrate is salt as sodium chloride.

## 6 Contaminants

6.1 Processed mushrooms shall comply with those maximum limits for pesticide residues as specified by codex alimentarius.

6.2 Processed mushroom shall comply with maximum limits for heavy metals given in Table 6.

**Table 6 — Maximum limits for heavy metals**

Metal	Limits	Method of test
Arsenic, mg/kg, max	0.2	ISO 17239
Lead mg/kg, max	0.2	ISO 6633
Iron mg/kg, max	9	ISO 9526

6.3 Processed mushroom shall not exceed the limit on aflatoxin as specified in Table 7.

**Table 7 — Maximum limits for Aflatoxin**

Aflatoxin	Limits	Method of test
B1, µg/kg	5	RS ISO 16050

Total aflatoxin µg/kg	10	
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## 7 Hygiene

7.1 Processed mushroom shall handled in accordance with the provisions provided in RS CAC/RCP 1.

7.2 The product shall be free from parasites which may represent a hazard to health and shall also not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

7.3 Processed mushrooms shall comply with microbiological requirements as set in Table 7.

**Table 7 — Microbiological limits**

Metal	Limits	Method of test
Total plate count, cfu/g max	10 <sup>3</sup>	RS ISO 4833
<i>E. Coli</i> ,	absent	ISO 16649-1
<i>Staphylococcus aureus</i> , cfu/25g,Max	10 <sup>2</sup>	RS ISO 6888-2
<i>Salmonella</i> , cfu/25g, max	absent	RS ISO/TS 6579-2
Mould, max, cfu/g	10 <sup>3</sup>	RS ISO 21527-1/RSISO 21527-2

## 8 Sampling

Sampling of processed mushroom shall be done in accordance with RS ISO 874.

## 9 Packaging

Processed mushroom shall be packaged in such a way as to protect it properly against any damage or expose it such that it can easily be attacked by pests or other kind of infestation or moisture ingress. The packaging material should preferably allow the consumer to view the product. The packages shall be free from any foreign matter, objectionable smell and shall be of food grade.

## 10 Labelling

10.1 In addition to the requirements in RS EAS 38, processed mushrooms shall be legibly and indelibly marked on the label with the following information:

- a) name of the product as “ as defined in Clause 3”, and
- b) species of the processed mushroom

10.2 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*.

10.3 In the case of processed mushrooms consisting of more than one species, such fact as “mixed” shall form part of the designation.

- a) style of presentation,
- b) list of ingredients in descending order of proportion except for those products exclusively made from mushroom,
- c) name and physical and postal address of producer/packer or distributor,
- d) country of origin,
- e) net weight/or Drained weight where applicable,
- f) manufacturing date,
- g) storage instruction, and
- h) expiry date.

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**Annex A**  
(normative)

**List of edible mushroom species**

- a) *Agaricus bisporus*
- b) *Auricularia polytricha* or *Auricularia auricula-judae*
- c) *Flammulina velutipes*
- d) *Hypsizygus tessulatus*
- e) *Lentinus edodes*.
- f) *Pleurotus cornucopiae*
- g) *Pleurotus eryngii*
- h) *Pleurotus ostreatus*
- i) *Rhizopus oligosporus*
- j) *Sparassis crispa*
- k) *Tremella fuciformis*
- l) *Tuber aestivum*
- m) *Tuber magnatum*
- n) *Tuber melanosporum*
- o) *T.melanosporum* x *T.magnatum*
- p) *Terfezia* sp.
- q) *Ustilago maydis*
- r) *Volvariella volvacea*
- s) *Fusarium venenatum*

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## Annex B (normative)

### Determination of organic impurities, crushed and damaged mushrooms

#### B.1 Principle

Impurities, crushed mushroom, damaged mushroom, insect damaged mushrooms and maggot damaged mushrooms are determined by normal count under normal vision of a naked eye or by magnifying lense of X10, if necessary

#### B.2 Equipments

**B.2.1 Balance**, capable of being read to the nearest 0.01 g

**B.2.2 Dishes**

**B.2.3 Tweezers**, scalpel

**B.2.4 Shallow container**, having a surface area of at least 200 cm<sup>2</sup>

**B.2.5 Magnifying lense** of X10

**B.2.6 Set of test sieves**, with long rounded apertures, comprising sieve of 5.00 mm × 5.00 mm, a receiver and a lid.

#### B.3 Preparation of the test sample

**B.3.1** Carefully mix the laboratory sample to make it as uniform as possible, and then proceed to reduce it, if necessary, until a quantity of approximately 500 g is obtained.

**B.3.2** Weigh, to the nearest 1 g, the test sample so obtained and place it in the container (B.2.4).

**B.3.3** During the preparation of the test sample, note whether any particular odour foreign to that of wheat is detected, whether any living insects (specified in Annex B) are present or other anomalies.

#### B.4 Procedure

##### B.4.1 General

If a grain exhibits several defects, it shall be classified in the category with the lowest maximum permissible level

## B.4.2 Determination of organic impurities

Separate organic impurities (3.24) from the test sample (B.3.2), put it in a tared dish (B.2.4) and weigh it to the nearest 0.01 g (W1)

## B.4.3 Determination of damaged and insect damaged mushroom

**B.4.3.1** Weigh the test sample obtained in B.4.2, after removing organic impurities (W2)

**B.4.3.2** Separate damaged mushrooms (3.18) and insect damaged mushroom (3.21) from the test sample (B.4.3.1), put them in a tared dish (B.2.4) separately and weigh them to the nearest 0.01 g, W3 and W4 respectively)

## B.4.4 Determination of crushed mushroom (for dried mushroom)

**B.4.4.1** Fit together the 5 mm x 5 mm and the receiver, so that the sieve apertures are positioned parallel to each other.

**B.4.4.2** Take the test sample obtained in B.4.3.2, after removing damaged and insect damaged mushroom and place it on the 5 mm x 5 mm sieve and put on the lid.

**B.4.4.3** Shake manually for 45 s with a forwards-and-backwards motion in the direction of the apertures of the sieve, keeping the sieve in a horizontal plane. The fraction that pass through to the 5 mm x 5 mm sieve correspond to the crushed mushroom (3.19)

**B.4.4.4** Weigh the fractions that has passed through the 5 mm x 5 mm sieve to the nearest 0.01 g (W5)

## B.5 Calculations

### B.5.1 Organic Impurities (OI)

$$OI = (W1) / (W0) \cdot 100$$

Where;

OI/Organic impurities;

W0 Test sample obtained in B.3.2;

W0 weight of organic impurities obtained in B.4.2.

### B.5.2 Damaged Mushroom (DM)

$$DM = W3 / W2 \cdot 100$$

Where;

*DM* Damaged Mushroom;

*W2* Test sample obtained in B.4.3.1;

*W3* Weight of damaged mushroom obtained in B.4.3.2.

### **B.5.3 Insect damaged mushroom (IDM)**

$$IDM = W4 / W2 \cdot 100$$

Where;

*IDM* Insect Damaged Mushroom;

*W2* Test sample obtained in B.4.3.1;

*W4* weight of insect damaged mushroom obtained in B.4.3.2.

### **B.5.4 Crushed Mushroom (CM)**

$$CM = W5 / W2 \cdot 100$$

Where;

*CM* Crushed Mushroom;

*W2* Test sample obtained in B.4.3.1;

*W5* weight of crushed mushroom passing through 5 mm x 5 mm sieve obtained in B.4.4.4.

## Bibliography

[1] RS 302: 2016 Processed Mushrooms —Specification, First edition

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