

Moisture Control during Mushroom Drying and Packaging

Extending the shelf life of mushrooms is important for mushroom producers and consumers. Currently mushrooms, regardless of the species. It can only be stored for a few weeks before they diminish their quality.

Effects of Uncontrolled humidity

- Mold growth , if they are not dried properly
- Turn into a pool of black goop

General Recommendations

For drying and packaging, the recommended conditions are 0°C with below 30% RH level.

Bry-Air Solutions

It is necessary to monitor the moisture level of logs during production. Mushrooms not only have to be stored in cool dry places but also need humidity control during drying, packaging and storage. Bry-Air's recommendation is to install a Bry-Air desiccant dehumidifier as they are capable of maintaining dew point as low as

-60 °C regardless of ambient conditions. Bry-Air Dehumidifiers help to maintain optimum required humidity conditions which prevent deterioration due to loss in product characteristics and quality.

Ideally, a dehumidifying system in conjunction with air-conditioning system should be installed to provide optimum condition for safe storage and to avoid spoilage. It has been found that drying has increased the shelf life of mushrooms by at least 6 months.

