

PRODUCT SPECIFICATION

‘DOKAZANA KVALITETA’

Mushrooms

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Applicant:

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1. SECTOR AND TYPE OF AGRICULTURAL AND FOOD PRODUCT

The Specification ‘Dokazana kvaliteta’ (hereinafter referred to as: the Specification) establishes the key stages of mushroom production, special product characteristics, mandatory documentation in individual stages of growing and a description of traceability system.

Mushrooms that meet the criteria of this Specification are marked with ‘Dokazana kvaliteta’ label in accordance with the Rules on National Quality System for Agricultural and Food Products ‘Dokazana kvaliteta’ (Official Gazette, Nos 18/ 20, 93/21, 128/22 and 20/24), hereinafter referred to as: the Rules). The specification applies to the following types of mushrooms: white champignon, brown champignon, oyster mushroom, shiitake mushroom, poplar mushroom, king trumpet mushroom.

Mushrooms marked with the ‘Dokazana kvaliteta’ label represent products with special characteristics relating to production, quality and origin. The special characteristics relating to mushroom production defined in this Specification are based on objective, measurable and traceable criteria.

The ‘Dokazana kvaliteta’ label on mushrooms ensures the highest quality of products for the consumers, additional control of mushroom production, and at the same time confirms that mushrooms are fully produced in the country indicated on the ‘Dokazana kvaliteta’ label. The ‘Dokazana kvaliteta’ label on mushrooms reflects the added value of the product.

The Specification lays down special characteristics to be achieved during the production of mushrooms, which are detailed in point 3 of this Specification.

With this Specification, producers and producer groups establish higher market standards than the prescribed ones, additional transparency and traceability of origin throughout the production process as well as the strengthening of consumer confidence by ensuring regular and independent controls of all stakeholders within the System.

Participation in the ‘Dokazana kvaliteta’ National Quality System of Agricultural and Food Products (hereinafter referred to as: the System) is voluntary.

Before entering the System, each producer and producer groups, should assess the benefits and obligations of participation in the System, such as understanding the Specification, keeping records and data, ongoing implementation of their own internal control, which ensures full compliance with all Specification requirements, as well as enabling authorized delegated bodies to perform control.

All stakeholders in the System contribute to a greater representation of domestic agricultural and food products on the market, increased purchase thereof and long-term cooperation between all System stakeholders, as well as to the strengthening of domestic food chain.

2. DESCRIPTION OF PRODUCTION METHODS

2.1. Mushroom production

Mushroom production takes place on the land registered in the Land Parcel Identification

System and in enclosed production facilities entered in the Register of Food Business Establishments.

Mushroom producers must, in the course of their business, monitor and ensure compliance with the regulations relating to their activities and also meet the criteria described in the Specification.

Mushroom production takes place under automated and controlled conditions.

In order to disinfect the production facilities, procedures which comply with the regulations shall be applied.

3. SPECIAL CHARACTERISTICS OF PRODUCTS

3.1. Origin of the main ingredient (mushroom)

All stages of mushroom production must take place in the same country.

3.2. Quality of the main ingredient (mushroom)

Determination of the mushrooms harvest period in accordance with the prognosis for maturity

Mushrooms are harvested according to the manufacturer's internal control.

By taking into account the recommended parameter values of the maturity stage and quality of mushrooms, which are important in determining the harvesting period, the quality of mushrooms on the market is also ensured. Therefore, the harvesting of mushrooms is carried out at an optimal time, which is essential for the characteristic taste and quality of mushrooms.

For mushrooms, the harvesting time depends on the type and variety of mushrooms and market requirements.

If mushrooms are harvested too late, the quality of the product, the resistance to transport and the shelf life are reduced.

The ripeness of mushrooms for harvesting can be assessed on the basis of organoleptic characteristics, such as appearance, colour, smell and taste. Therefore, the harvesting of mushrooms is carried out in time of optimal ripeness, which is essential for the taste and quality of the mushrooms.

It is necessary to keep records of the same.

3.3. Duration of transport

Mushrooms are stored in cold rooms specified by law at a temperature between a minimal temperature of 2 °C and a maximal temperature of 7 °C.

Once prepared for the market, they shall have a fresh appearance and shall be delivered within 48 hours. Records thereof should be kept.

3.4. Reception and storage of mushrooms

In order to ensure the quality, the reception and sorting of mushrooms must be done on the basis of calibre and sensory characteristics and not only on the basis of quantity.

MUSHROOM VARIETY	CALIBRE	SENSORY CHARACTERISTICS
White champignon	3-6 cm	characteristic white colour, with a characteristic smell free from foreign odours
Brown champignon	3-6 cm	characteristic brown colour, characteristic smell free from foreign odours
Oyster mushroom	6-12 cm	characteristic brown colour, characteristic smell free from foreign odours
Shiitake mushroom	3-6 cm	characteristic colour, characteristic smell with no extraneous odours
Poplar mushroom	2-5 cm	characteristic colour, characteristic smell with no extraneous odours
King trumpet mushroom	6-12 cm	characteristic colour, characteristic smell with no extraneous odours

Once it is determined that mushrooms meet the calibre and sensory characteristics defined for each variety and that there are no significant barriers to admission to cold rooms, they are admitted to cold rooms and stored adequately until use.

Mushrooms are stored in cold rooms at a temperature between a minimal temperature of 2 °C and a maximal temperature of 7 °C. Records should be kept thereof.

4. DESCRIPTION OF THE TRACEABILITY SYSTEM

THROUGHOUT THE MUSHROOM PRODUCTION PROCESS

4.1. Specific market conditions for System users

System users shall comply with all the provisions of this Specification, and mushrooms shall be marked with 'Dokazana kvaliteta' label prior to placing on the market.

4.2. Specific market conditions for mushrooms

The process of marking mushrooms with the 'Dokazana kvaliteta' label is carried out at the mushroom sorting and packaging areas, in cold rooms, at the addresses of System users and at the places of production.

The System users who sell their own mushrooms directly to the final consumer or a retail chain shall meet all market conditions provided in the Specification.

4.3. Storage and preparation for placement on the market at producer's premises

At the holding level, the producer is required to keep records of agricultural production and sales of their own agricultural products.

They shall also keep traceability records of the production process containing the following information: type, production facility, harvest room and date of harvest.

4.4. Marking and packaging

The labelling of mushrooms with the 'Dokazana kvaliteta' label should be carried out exclusively in mushroom sorting and packaging areas, in cold rooms, at the addresses of the System users and at the places of production before placing on the market, and in such a way that the label is affixed to the packaging (prepackaging).

Mushrooms may be packaged in packaging up to 3 kg.

All stakeholders included in the System are required to keep records and entries according to the individual criteria set out in this Specification. The record format on record sheets is not prescribed.

The harvested mushrooms must be supplied in appropriate packaging.

Packaging must be suitable, depending on the variety, in order to be able to protect the mushrooms from damage during transport and storage.

The following shall be used as packaging materials: plastics (PE, PP, PS, PET), cardboard, multi-layer cardboard, stretch foils and flowpack foils (BOPP).

The packaging with mushrooms must be stacked in such a way that the upper layers do not press the lower layers, and there is no lateral pressure.