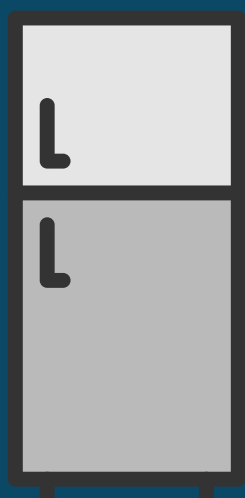


FOOD SAFETY WITH FRESH ENOKI MUSHROOMS

- Fresh enoki mushrooms can contain Listeria bacteria
- Anyone can get sick from Listeria, but it is more dangerous for pregnant women and their unborn babies, the elderly and people with weakened immune systems
- If you transport, sell or store packaged fresh enoki, it is safest to keep it refrigerated
- If you prepare fresh enoki, keep it safe: CHILL, SEPARATE, COOK, USE PROMPTLY

KEEP THEM COLD

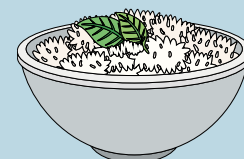
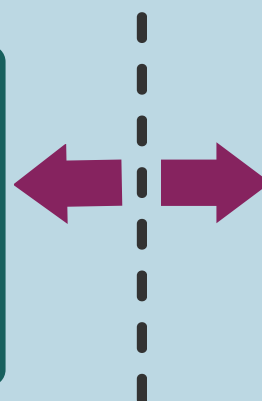
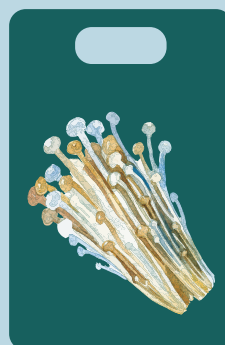


store at 5°C
or colder

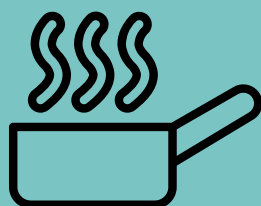


KEEP THEM SEPARATE

from ready-to-eat foods



COOK THEM THOROUGHLY



- Boil for at least 2 minutes or fry until steaming hot
- Don't use them as a raw garnish
- Don't use them in salads

USE WITHIN A FEW DAYS OF PURCHASE

