

PRODUCT SPECIFICATION

DOKAZANA KVALITETA

Mushrooms

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Applicant:

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TABLE OF CONTENTS

1. SECTOR AND TYPE OF AGRICULTURAL AND FOOD PRODUCT.....	1
2. DESCRIPTION OF CULTIVATION METHODS.....	2
2. 1. Mushrooms cultivation.....	2
3. SPECIAL PRODUCT CHARACTERISTICS.....	2
3.1 Origin of the main ingredient (mushrooms).....	2
3. 2. Quality of the main ingredient (mushrooms).....	2
3.3 Duration of transport.....	3
3.4 Reception and storage of mushrooms.....	3
4. DESCRIPTION OF THE TRACEABILITY SYSTEM THROUGHOUT THE MUSHROOM CULTIVATION PROCESS.....	5
4. 1. Specific market conditions for participants in the Scheme.....	5
4. 2. Specific market conditions for mushrooms.....	5
4. 3. Storage and preparation for placement on the market at producer's premises.....	5
4. 4. Labelling and packaging.....	5

1. SECTOR AND TYPE OF AGRICULTURAL AND FOOD PRODUCT

The specification 'Dokazana kvaliteta' (Proven Quality) (hereinafter: the Specification) establishes the key stages of mushroom cultivation, special product characteristics, mandatory documentation in individual stages of cultivation and a description of the traceability system.

Mushrooms that meet the criteria set out in this Specification carry the 'Dokazana kvaliteta' label, pursuant to the Ordinance on the 'Dokazana kvaliteta' National Quality Scheme for Agricultural and Food Products (Official Gazette Nos. 18/20, 93/21, 128/22 and 20/24) (hereinafter: the Ordinance). The Specification applies to the following types of mushrooms: button mushroom, cremini mushroom, oyster mushroom, shiitake mushroom, poplar mushroom, king oyster mushroom.

Mushrooms bearing the 'Dokazana kvaliteta' label represent products with special characteristics relating to production, quality and origin. The special characteristics relating to the mushrooms cultivation defined in this Specification are based on objective, measurable and traceable criteria.

The 'Dokazana kvaliteta' label for mushrooms ensures the highest quality of products for the consumers and additional control of the mushrooms cultivation, while attesting that mushrooms were fully cultivated in the country indicated on the 'Dokazana kvaliteta' label. The 'Dokazana kvaliteta' label on mushrooms reflects the added value of products.

The Specification lays down special characteristics to be achieved during the mushrooms cultivation, which are detailed in Point 3 hereof.

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

Participation in the 'Dokazana kvaliteta' National Quality Scheme for Agricultural and Food Products (hereinafter: the Scheme) is voluntary.

Before joining the Scheme, each producer and producer group should assess the benefits and obligations of participating in the Scheme, such as understanding the Specification, keeping records and data, ongoing implementation of internal control, which ensures full compliance with all requirements of the Specification, as well as enabling authorized delegated bodies to perform control.

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

2. DESCRIPTION OF CULTIVATION METHODS

2. 1. Mushrooms cultivation

The mushrooms cultivation takes place on the land registered in the Land Parcel Identification System and in enclosed cultivation facilities entered in the Register of Food Business Establishments.

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

The mushrooms cultivation shall take place under automated and controlled conditions.

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

3. SPECIAL PRODUCT CHARACTERISTICS

3.1 Origin of the main ingredient (mushrooms)

All stages of the of mushrooms production shall take place in the same country.

3. 2. Quality of the main ingredient (mushrooms)

Determination of the mushrooms harvest period pursuant to the prognosis for maturity

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

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

For mushrooms, 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 shelf life are reduced.

The readiness of mushrooms for harvesting may be assessed on the basis of organoleptic characteristics, such as their appearance, colour, aroma and taste. Therefore, the harvesting of mushrooms is carried out at the moment of optimal readiness, which is essential for achieving the taste and quality of the mushrooms.

Records should be kept thereof.

3.3 Duration of transport

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

If the time between the beginning of the harvest and delivery to the buyer does not exceed 3 hours, during that period it is not necessary to store the mushrooms in cold rooms at a temperature between 2 °C and 7 °C, provided that the quantity of mushrooms to be delivered within the specified time interval does not exceed 50 kg.

It is mandatory to keep records of the time between the beginning of the harvest and delivery to the buyer.

Once prepared for the market, they must look fresh and be delivered within 48 hours.

3.4 Reception and storage of mushrooms

In order to ensure the quality, the reception and sorting of mushrooms shall not be only carried out on the basis of quantity but also on the basis of size and sensory characteristics.

TYPE OF MUSHROOM	SIZE	SENSORY CHARACTERISTICS
Button mushroom	3-6 cm	characteristic white colour, with a characteristic aroma, free from foreign odours
Cremini mushroom	3-6 cm	characteristic brown colour, with a characteristic aroma, free from foreign odours
Oyster mushroom	6-12 cm	characteristic colours of the cultivated species of oyster mushroom, with a characteristic aroma, free from foreign odours
Shiitake mushroom	3-6 cm	characteristic colour, with a characteristic aroma, free from foreign odours
Poplar mushroom	2-5 cm	characteristic colour, with a characteristic aroma, free from foreign odours
King oyster mushroom	6-12 cm	characteristic colour, with a characteristic aroma, free from foreign odours

Once it has been determined that mushrooms meet the size and sensory requirements defined for each variety and that there are no significant barriers to their 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 2 °C and 7 °C.

If the time between the beginning of the harvest and delivery to the buyer does not exceed 3 hours, there is no need for cold storage at a temperature between 2 °C and 7 °C during this time.

Records should be kept thereof.

4. DESCRIPTION OF THE TRACEABILITY SYSTEM THROUGHOUT THE MUSHROOM CULTIVATION PROCESS

4. 1. Specific market conditions for participants in the Scheme

Participants in the Scheme shall comply with all the provisions of this Specification, and mushrooms shall be affixed with the 'Dokazana kvaliteta' label prior to placing on the market.

4. 2. Specific market conditions for mushrooms

The process of labelling mushrooms with the 'Dokazana kvaliteta' label is carried out at the premises for sorting and packaging mushrooms, in cold rooms, at the addresses of participants in the Scheme and at production locations.

The participants in the Scheme 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 holding level, the producer shall 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. Labelling and packaging

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

If the time between the beginning of the harvest and delivery to the buyer does not exceed 3 hours, it is not necessary to sort and package mushrooms in cold rooms.

Mushrooms may be packaged in packaging of up to 3 kg.

All stakeholders included in the Scheme shall keep records and entries according to the individual criteria set out in this Specification. The format of entries in record sheets is not prescribed.

Harvested mushrooms must be supplied in appropriate packaging.

Packaging must be suitable, depending on the variety, for protecting the mushrooms from damage during transport and storage.

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

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

The Specification has been notified in accordance with Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services (codification)