

Shundi Foods Strengthens Its Dried Mushroom Supply Chain from Cultivation to Processing

CHINA, August 31, 2026

/EINPresswire.com/ -- [Shundi Foods](#) is strengthening its global supply of [dried mushroom](#) ingredients through integrated cultivation, processing, and drying capabilities. With greater control from raw materials through production, Shundi delivers consistent dried mushroom ingredients to food manufacturers worldwide.

At Shundi's own mushroom cultivation base, white button mushrooms (*Agaricus bisporus*) are cultivated on substrate made from straw, poultry manure, and gypsum. The substrate undergoes a standardized three-stage fermentation process, including initial fermentation, pasteurization, and mycelial cultivation. No pesticides, fungicides, or other chemical agents are used throughout the fermentation process.



Shundi's Modern Mushroom Cultivation Base



Fresh Mushrooms Entering the Processing Line

Once fully colonized, the substrate is transferred to modern growing rooms, where temperature, humidity, airflow, and carbon dioxide levels are automatically monitored and adjusted. Pest management relies on physical measures, including positive-pressure ventilation and double-layer insect-proof screens, while steam sanitation replaces chemical pesticides. Stringent management from fermentation through harvest enables Shundi's mushrooms to meet pesticide residue requirements in major international markets, including the United States, European Union, Japan, and South Korea.

After cultivation, spent growing substrate is processed into bio-organic fertilizer and returned to

farmland, creating a circular approach that puts agricultural resources back into use. The base's sustainability practices were also verified under the Farm Sustainability Assessment (FSA) framework in January 2025.

Freshly harvested mushrooms are transferred to Shundi's processing facilities for quality inspection, cleaning, sorting, and, as required, slicing or dicing before dehydration. After drying, the mushrooms can be further processed into powder. The

finished products undergo multiple quality and safety tests covering key indicators such as pesticide residues and heavy metals, ensuring they meet the stringent requirements of international markets.



Shundi Dried Mushroom Ingredients for Global Food Applications

In addition to conventional air-dried mushrooms, Shundi also supplies freeze-dried and spray-dried mushroom ingredients, offering food manufacturers greater flexibility for applications including seasonings, soups, sauces, instant foods, ready meals, snacks, and other processed food formulations. Backed by an experienced R&D team, the company also supports customized solutions tailored to specific product formulations and processing needs.

From raw material cultivation to processing, quality control, and finished ingredients, Shundi has developed an integrated supply chain for dried mushroom products. This end-to-end approach strengthens supply stability and production consistency, enabling Shundi to better support its partners across global markets.

About Shundi Foods

Shundi Foods is a China-based manufacturer and exporter of dried food ingredients, supplying dried fruits, vegetables, mushrooms, spices and herbs, and other natural food ingredients to customers worldwide. Its processing capabilities include air drying, freeze drying, spray drying, drum drying, and IQF, serving food manufacturers, ingredient companies, catering, distributors, and other commercial buyers worldwide.

YAN AN

Shanghai Shundi Foods Co.,Ltd

sales@shundifoods.com

Visit us on social media:

[LinkedIn](#)

[Instagram](#)

[Facebook](#)

[YouTube](#)

[TikTok](#)

[X](#)

This press release can be viewed online at: <https://www.einpresswire.com/article/937125825>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2026 Newsmatics Inc. All Right Reserved.