

FREQUENTLY ASKED QUESTIONS

FAQ - GENERAL

1. What is the shelf life expectancy of canned products?

- 3 years - unopened

2. Is it safe to purchase if the can is dented?

- Minor dents are safe as long as it is not severely damaged.

3. What do the numbers imprinted on the can mean?

- The numbers represent the production date and manufacturing code.

4. How do I read the imprinted production code on my canned product?

- The production code reads: year, month, and day.

5. What is a manufacturing code?

- The manufacturing code identifies the manufacturer of the product.

6. What are the different ways we can use Money's canned mushrooms?

- There are many ways to use Money's mushrooms - check out our recipe pages by following this link: www.moneysbrand.com

7. Is the liquid in the canned product edible?

- Yes, the liquid is not harmful and may be used as part of the flavoring and/or ingredient.

8. Where can I purchase Money's Mushroom products?

- Money's canned mushroom products are available at your local supermarket shelves.

FAQ - FOOD SAFETY

1. Is it normal that the inside of the can is black?

- Yes, this is a common occurrence with both fruit and vegetable products and is not considered a health hazard.

2. What causes the interior of the can to turn black?

- According to Agriculture Canada, there are two reasons for this to happen:

1. A small chemical reaction can occur between the acid in the product and the metal in the can, referred to as "detinning".

2. Due to the natural chemical make-up of some products, a sulphur reaction may occur during heat processing and/or storage. This reaction results in a harmless black precipitate deposited on the interior wall of the can.

3. What are the indicators of spoiled canned products?

- If the can is severely dented, bloated, swollen, no liquid when opened, or the product itself is black.

If you require further information, please contact us by email at customerinquiry@calbur.com or call us at 604-669-3741 (toll-free: 1-800-669-7992).