
E. Description of the Merchandise and Requested Scope of Investigation

1. Requested Scope of Investigation

The following language describes the imported merchandise that Petitioner intends to cover in these investigations:

The merchandise covered by this investigation is certain preserved mushrooms, whether imported whole, sliced, diced, or as stems and pieces. The preserved mushrooms covered under this investigation are the genus *Agaricus*. “Preserved mushrooms” refer to mushrooms that have been prepared or preserved by cleaning, blanching, and sometimes slicing or cutting. These mushrooms are then packed and heat sterilized in containers each holding a net drained weight of not more than 12 ounces (340.2 grams), including but not limited to cans or glass jars, in a suitable liquid medium, including but not limited to water, brine, butter, or butter sauce. Preserved mushrooms may be imported whole, sliced, diced, or as stems and pieces.

The merchandise subject to these investigations is classifiable under subheadings 2003.10.0127, 2003.10.0131, and 2003.10.0137 of the Harmonized Tariff Schedule of the United States (“HTSUS”). The subject merchandise may also be classified under HTSUS
subheadings 2003.10.0143, 2003.10.0147, and 2003.10.0153. Although the HTSUS subheadings are provided for convenience and customs purposes, the written description of the merchandise under investigation is dispositive.

2. **Physical Characteristics and Uses**

The products covered by these investigations are *Agaricus* mushrooms, preserved by heat sterilization (retort) in cans or jars, in a suitable liquid medium that may be water, light brine, or butter. The raw *Agaricus* mushrooms used to produce the product covered by these investigations are mainly white, but may include small numbers of brown mushrooms (either large portobelllos or smaller criminiis). The result of the canning and sterilization process yields a mushroom that is tan or gray in color, generally slightly salty in taste, and tender in texture. Mushrooms preserved in jars and cans are in containers each holding not more than 340.2 grams. Preserved mushrooms require no refrigeration and have a lengthy shelf-life of up to three years. Preserved mushrooms are used generally as ingredients in prepared foods such as soups, gravies, sauces, pizzas, and entrees.

Preserved mushrooms are generally sold in three styles: (1) whole (including buttons), (2) sliced and diced, or (3) stems and pieces. Most of the U.S. market for preserved mushrooms prefers stems and pieces. Sales of mushrooms packed in jars and 4- and 8-ounce cans are concentrated in the retail channel of distribution, including grocery stores, and distributors to such outlets, where the mushrooms are sold as both national brands and private-label products principally to individual customers for home consumption.

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2 Buttons are small whole mushrooms with the stems removed manually.