

ABSTRACT

PROCESS OF PRODUCING UMAMI-RICH OYSTER MUSHROOM

The present utility model discloses a process of producing umami-rich oyster mushroom powder to address the issue of growing demand for sustainable health
5 focused seasoning solution. The process involves selection of fresh oyster mushroom, shredding the fresh oyster mushroom by hand, spreading the fresh oyster mushroom in a stainless steel tray, drying the oyster mushroom at 60-80°C to preserve natural flavor and nutrients for one hour using a dehydrator, grinding the dehydrated oyster mushroom into fine powder using a grinder, and transferring the mushroom powder into a pouch or
10 jar with a tight sealing lid. The resulting light beige mushroom powder has a mild mushroom aroma and a balanced moisture content, ensuring a long shelf life and versatility in culinary applications. Physicochemical properties of the powder, produced under these optimal conditions, exhibit a pH level of 6.2, ensuring product stability and safety. Free from additives and artificial flavors, it provides a pure, natural seasoning
15 option. This product stands out by optimizing the drying process, improving texture and preserving its umami flavor, while offering a sustainable and nutritious alternative to traditional flavor enhancers. It meets the growing demand for healthy, natural ingredients that are both flavorful and nutritious.