

CLAIM

1. A process of producing umami-rich oyster mushroom powder comprising the steps:

(a) selecting fresh oyster mushroom;

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(b) shredding the fresh oyster mushroom by hands;

(c) spreading fresh oyster mushroom in a stainless steel tray;

(d) drying of the oyster mushroom at 60-80°C for one hour using a dehydrator;

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(e) grinding the dehydrated oyster mushroom into a fine powder using a grinder; and

(f) transferring the mushroom powder into a pouch or jar with a tight sealing lid.

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