



[12] UTILITY MODEL REGISTRATION

[11] Registration No.: 2/2025/050660

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[54] Title: PROCESS OF PRODUCING UMAMI-RICH OYSTER MUSHROOM (Pleurotus ostreatus) POWDER

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[30] Foreign Application Priority Data: NONE

[51] International Class: A23L19/00 (2016.01); A23L31/00 (2016.01)

[57] **ABSTRACT**

The present utility model discloses a process of producing umami-rich oyster mushroom powder to address the issue of growing demand for sustainable health 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 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 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.

ISIC REV. 4 : C1079 - Manufacture of other food products
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No. of Claim(s) : 1 claim/s

Drawing(s) : 0
sheet/s

Multiple Dep.
Claim(s) : None

Description, Claims and
Abstract : 5 page/s

Total No. of Claim(s) : 1 claim/s

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