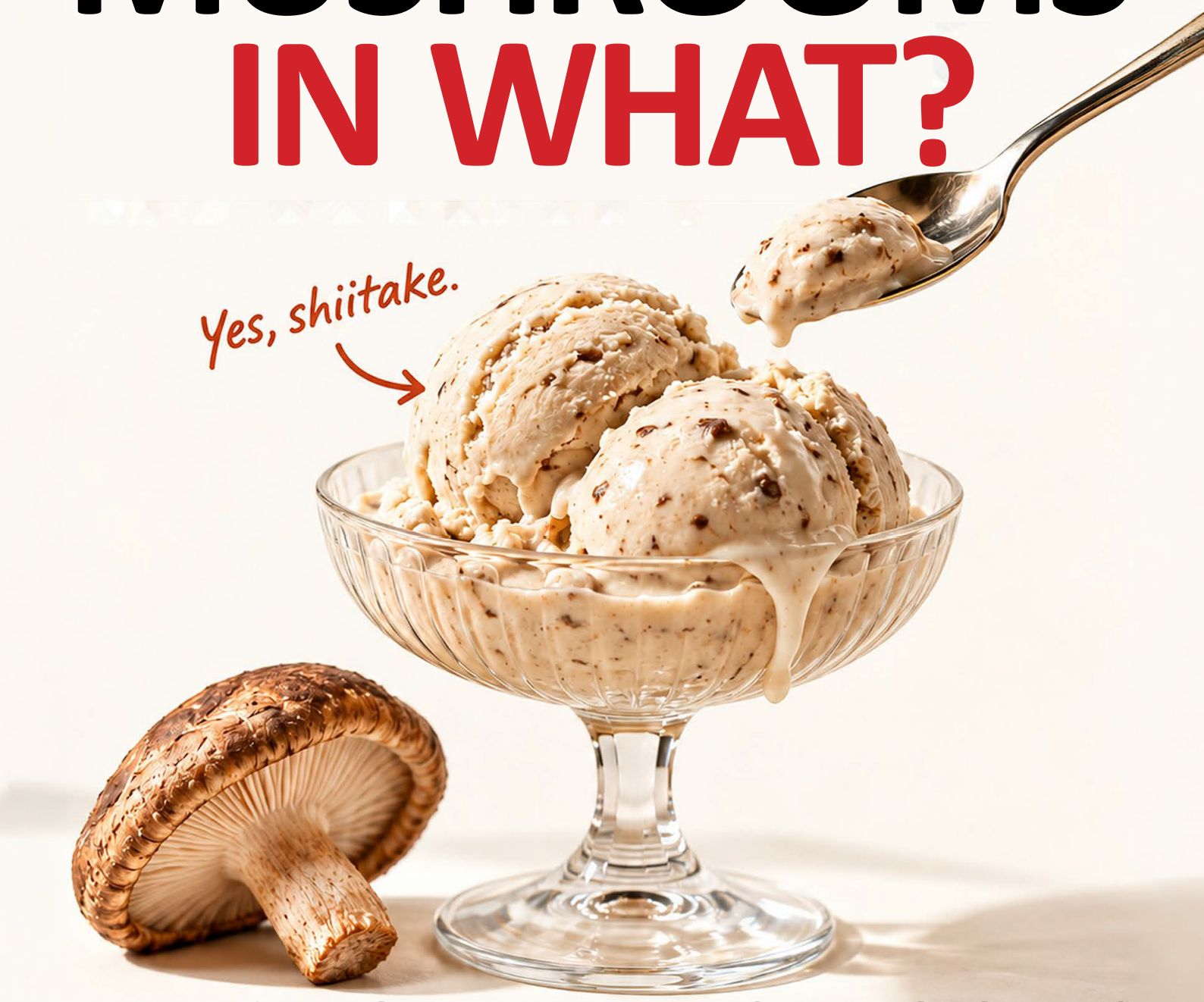
SOLVIQA™

YOU PUT MUSHROOMS IN WHAT?

MUSHEEZ®



FUNCTIONAL MUSHROOMS ON THE MENU

17 research-inspired ideas for your next food or drink product.

Published research. A MUSHEEZ® take.

MUSHEEZ®

SOLVIQA™

Welcome. Please take a seat.

You might expect Shiitake in a broth. But Shiitake ice cream? Seriously?

Both are on the menu, along with 15 more research-inspired ideas for a fictional food or drink product.

Each starts with a published study.
We share what the researchers tried and what they found.

Then comes the MUSHEEZ® take.
We pick out what caught our attention, suggest ingredients for a first batch and offer a serving suggestion to give you a taste of the idea.

Bring your curiosity. We'll bring the mushrooms.



Your MUSHEEZ® Team

We all love mushrooms at MUSHEEZ®. Our company-owned forest in Pillapalu, Estonia is full of them, including Chaga. Well, Lulu, our dog, isn't a fan, but she joins us mushroom hunting anyway.

A LITTLE EXTRA IN THE MIX

For most ideas, we also suggest a vitamin or mineral from BIOVIT™.

We name the nutrient and show the authorised EU EFSA-approved nutrient and health claims you could use if your finished product qualifies.

See Important information on the back cover.

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SOLVIQA™

Instant Shiitake Broth

A little warmth. A little mushroom.



THE RESEARCH

Researchers recovered Shiitake blanching liquid and liquid released by centrifuging blanched, frozen and thawed mushrooms. They concentrated the broths, added resistant dextrin and spray-dried them. Ninety untrained tasters rated drinks prepared with boiling water and containing 1–3.5% broth solids on a nine-point scale.

Quality Evaluation of Shiitake Blanched and Centrifuged Broths as Functional Instant Drinks

Chen et al. (2023). Foods 12(15):2925.

THE FINDINGS

Overall liking was highest at 2.5% broth solids. With one part broth solids to three parts dextrin, scores were 7.3/9 for blanched broth and 7.5/9 for centrifuged broth. Higher concentrations reduced liking and could taste slightly bitter.

MUSHEEZ® INGREDIENTS

SOLVIQA™ Shiitake 1:1 extract powder + BIOVIT™ Viitake™ shiitake mushroom extract.
SOLVIQA™ Shiitake water extract powder + BIOVIT™ Viitake™ shiitake mushroom extract.
Viitake™ provides vitamins D2 and B12.

Potential authorised EU nutrient claims

HIGH IN VITAMINS D & B12. Vitamin D contributes to the maintenance of normal muscle function. Vitamin B12 contributes to the reduction of tiredness and fatigue.

THE MUSHEEZ® TAKE

A mug of something savoury? Yes please! Add hot water to a broth mix with ginger and spring onion. A warm mug, cold hands and five minutes to yourself.

FORMULATION NOTES

Pre-blend Viitake™ with one dry ingredient, then add it to the finished powder after spray drying. Mix thoroughly and assess flavour, dispersibility and sediment in the cup. Use airtight, opaque, moisture-proof packaging. Verify vitamin D2 and B12 retention after hot-water preparation and through shelf life.

MUSHEEZ®

SOLVIQA™ Shiitake noodles

A little mushroom between lectures.



THE RESEARCH

Researchers added dried Shiitake powder at 2–10 g per 100 g wheat flour, alongside a control. The noodles were air-dried at 60°C for nine hours. Thirty trained panellists assessed colour, flavour, texture and overall liking on a nine-point scale.

Formulation of functional noodles by adding Lentinus edodes mushroom powder: Physiochemical attributes, cellular mineral uptake and improved glycemic index

De et al. (2024). Food Chemistry: X 24, 101900.

THE FINDINGS

At 4 g Shiitake powder per 100 g flour, the noodles had taste, aroma, texture and overall liking comparable to the control. Colour and appearance scores were lower. The selected noodles were darker, softer and less sticky, with shorter cooking time and greater water absorption.

MUSHEEZ® INGREDIENTS

SOLVIQA™ 1:1 Shiitake extract powder + vitamin D2 from shiitake mushroom extract.

Potential authorised EU nutrient claim

HIGH IN VITAMIN D. Vitamin D contributes to the maintenance of normal muscle function.

THE MUSHEEZ® TAKE

A warm noodle pot and a catch-up on the steps. Finish with sesame, spring onion and chilli.

FORMULATION NOTES

For dried noodles, add vitamin D2 with the flour before kneading and mix thoroughly. Assess flavour, colour, dough handling and cooked texture. Set any vitamin overage with BIOVIT™ and verify retention after processing, preparation and through shelf life. For a noodle pot, validate hot-water rehydration time and texture in the intended pack.

SOLVIQA™

Reishi hot dog

Could Reishi be on your next street-food menu?
Explore a hot dog with zinc from guava leaf extract.



THE RESEARCH

The study compared emulsion-style sausages containing 1% Reishi powder without added nitrite, 0.5% powder with nitrite, and a conventional preservative control. It examined oxidation, microbiology and sensory properties.

Effect of Ganoderma lucidum Powder on Oxidative Stability, Microbial and Sensory Properties of Emulsion Type Sausage

Ghobadi et al. (2018). Advanced Biomedical Research 7, 24.

THE FINDINGS

Overall acceptance was highest for the control, with the combined powder-and-nitrite treatment closer to it. The preservation treatments differed as well as the mushroom content.

MUSHEEZ® INGREDIENTS

SOLVIQA™ Reishi 1:1 extract powder + zinc from guava leaf extract.
Liquid option: SOLVIQA™ Reishi liquid + zinc from guava leaf extract.

Potential authorised EU nutrient claim

HIGH IN ZINC. Zinc contributes to the normal function of the immune system.

THE MUSHEEZ® TAKE

Picture a toasted bun, a browned sausage, mustard, caramelised onions and pickles. Explore the format for foodservice counters or a retail take-home pack.

FORMULATION NOTES

Check dispersion, zinc distribution, emulsion stability, cooking yield and slice texture. Assess bitterness, colour and aroma after cooking and reheating. For a liquid route, count Reishi liquid within the recipe's water allowance; powder and liquid doses are not interchangeable. Keep the established preservation system. Validate heat treatment, cold chain, microbiological stability and shelf life.

MUSHEEZ®

SOLVIQA™ Lion’s Mane nuggets

Crisp-coated, plant-based Lion’s Mane nuggets with iron from curry leaf, made for dipping and sharing.



THE RESEARCH

The study used high-moisture extrusion to combine soy protein isolate with up to 40% Lion’s Mane powder. Texture, structure and volatile flavour compounds were assessed.

Application Potential of Lion’s Mane Mushroom in Soy-Based Meat Analogues by High Moisture Extrusion: Physicochemical, Structural and Flavor Characteristics

Gao et al. (2025). Foods 14, 3402.

THE FINDINGS

The 20% blend produced the strongest reported fibrous structure under the study’s conditions. At 30% and above, structure deteriorated.

MUSHEEZ® INGREDIENTS

SOLVIQA™ Lion’s Mane 1:1 extract powder + iron from curry leaf.

Potential authorised EU nutrient claim

HIGH IN IRON. Iron contributes to normal energy-yielding metabolism.

THE MUSHEEZ® TAKE

Golden, crisp-coated nuggets with a favourite dipping sauce. A fibrous soy-based centre for a sharing box, quick meal or foodservice menu.

FORMULATION NOTES

Compare particle size and hydration with the study material. Optimise moisture, temperature and extrusion settings for the chosen protein blend and equipment. Assess the cooked and reheated bite, colour and flavour. Check iron distribution and flavour, and assess oxidation during storage. Validate soy allergen controls, packaging and the intended shelf life.

SOLVIQA™

Reishi yoghurt

A bitter-sweet curiosity for dessert anyone?



THE RESEARCH

Researchers compared whole Reishi powder with a water extract prepared at 65°C for 24 hours, filtered, concentrated and freeze-dried. Twenty trained panellists assessed the yoghurts. Inclusion rates conflict: 0.1–0.2% in the methods versus 1–2% in the tables.

Incorporating Ganoderma lucidum extract and powder with probiotic cultures enhanced the functional, textural, and sensory qualities of yogurt

Atik et al. (2025). J Food Sci Technol 62:787–798.

THE FINDINGS

Apparent viscosity was 790 cP for extract sample 2EA and 1,335 cP for whole-powder sample 2PA, compared with 660 cP for their control (AC). These are increases of about 20% and 102%. Overall liking remained similar to the controls.

MUSHEEZ® INGREDIENTS

SOLVIQA™ Reishi 1:1 extract powder + calcium from marine algae extract.
SOLVIQA™ Reishi water extract powder + calcium from marine algae extract.
Liquid option: SOLVIQA™ Reishi liquid + calcium from marine algae extract.

Potential authorised EU nutrient claim

HIGH IN CALCIUM. Calcium is needed for the maintenance of normal bones.

THE MUSHEEZ® TAKE

A little bitterness can be interesting. Keep it creamy, add berries and give mint a chance. Serve 150 g yoghurt with 40 g berries and a couple of mint leaves.

FORMULATION NOTES

Add calcium to the milk before the 85°C heat treatment, then add the Reishi ingredient at 45°C. Set the fermentation endpoint by pH. Keep calcium dispersed and assess gel firmness, whey separation and grit. If using liquid extract, recalculate calcium and restore milk solids if needed. Confirm finished calcium content and refrigerated shelf life.

MUSHEEZ®

SOLVIQA™ Shiitake ice cream

Mushroom meets the dessert spoon.



THE RESEARCH

Researchers blended 200 g fresh Shiitake with 200 ml water, heated it at 75°C for 30 minutes, then cooled and filtered it. This liquid extract was added to a chilled ice cream base at 1%, 2% or 3% by volume, alongside a control. Forty untrained tasters used a five-point scale.

Ice Cream Fortified with Shiitake Mushroom Extract: Physicochemical, Nutritional and Sensory Characterization

Sopandi et al. (2026). Asian Journal of Dairy and Food Research, pp. 1-7.

THE FINDINGS

Overall liking was 4.84/5 for the control, 4.65/5 at 1% liquid extract and 4.13/5 at 3%. The 1% score did not differ significantly from the control. Viscosity, melting resistance and texture scores increased with more extract, while taste and colour scores fell.

MUSHEEZ® INGREDIENTS

SOLVIQA™ Shiitake water extract powder + calcium from marine algae extract.
Liquid option: SOLVIQA™ Shiitake liquid + calcium from marine algae extract.

Potential authorised EU nutrient claim

HIGH IN CALCIUM. Calcium is needed for the maintenance of normal bones.

THE MUSHEEZ® TAKE

Mushroom ice cream deserves a fair hearing. Preferably with a spoon. Keep the Shiitake subtle and give caramel a chance. One scoop, caramel sauce and toasted sesame.

FORMULATION NOTES

Blend the calcium with sugar before heat treatment, stir through ageing and check the finished texture for grit. Account for calcium already in the base and adjust other recipe liquids when using SOLVIQA™ Shiitake liquid. Confirm calcium content and assess melting, texture and flavour through
frozen shelf life.

SOLVIQA™

Reishi chocolate bar

Reishi in your next chocolate bar?

Explore a smooth, solid bar with magnesium from sea water.



THE RESEARCH

The study compared chocolates containing 0%, 5%, 10%, 15% or 20% market-sourced Ganoderma lucidum. It assessed composition, texture, storage-related measurements and sensory properties.

Effect of Ganoderma lucidum to Produce Functional Chocolate: Physicochemical, Textural and Sensory Properties

Bazyar, Rabbani & Azizi (2025).
Food Science & Nutrition 13, e70676.

THE FINDINGS

Fifteen adults rated the chocolates. Texture, sweetness and colour were less favoured at higher inclusion levels; the authors reported good acceptance at 5%.

MUSHEEZ® INGREDIENTS

SOLVIQA™ Reishi water extract powder + magnesium from sea water.

Potential authorised EU nutrient claim

HIGH IN MAGNESIUM. Magnesium contributes to normal psychological function.

THE MUSHEEZ® TAKE

A little square of something unexpected. Keep the chocolate smooth and the Reishi in balance.

FORMULATION NOTES

Compare the dry Reishi water-extract specification with the study material. Use dry, fine ingredients and assess grit, dispersion and viscosity. Check tempering, snap, mouthfeel and bitterness under the intended process conditions. Monitor bloom and flavour changes during storage. Analyse the chocolate base first, because cocoa may already supply substantial magnesium.

SOLVIQA™

Lion’s Mane oat-based dessert

Could Lion’s Mane earn a place in your chilled dessert range?
Explore an oat-based pot with calcium from marine algae.



THE RESEARCH

Researchers incorporated freeze-dried Lion’s Mane powder into oat-milk desserts with gelatin or iota-carrageenan, assessing composition, texture and sensory characteristics.

Functional and Nutritional Properties of Lion’s Mane Mushrooms in Oat-Based Desserts for Dysphagia and Healthy Ageing

Gunathilake et al. (2025). Foods 14, 4153.

THE FINDINGS

In the tested formulations, the authors reported favourable characteristics at up to 5% mushroom powder. Higher mushroom or hydrocolloid levels increased firmness and affected colour and mouthfeel.

MUSHEEZ® INGREDIENTS

SOLVIQA™ Lion’s Mane 1:1 extract powder + calcium from marine algae.

Potential authorised EU nutrient claim

HIGH IN CALCIUM. Calcium is needed for the maintenance of normal bones.

THE MUSHEEZ® TAKE

A chilled pot, a spoon and a little Lion’s Mane. Put creaminess first.

FORMULATION NOTES

Compare particle size, hydration and mouthfeel with the freeze-dried study material. Choose the mushroom powder and gelling system together. Use a plant-based gelling agent for a plant-based dessert. Add calcium before heat treatment, keep it dispersed and assess its effect on the gel. Assess creaminess, grit, firmness and water separation through chilled storage. Validate processing, microbiological stability and packaging for the intended chilled shelf life.

SOLVIQA™

Shiitake Savoury Biscuits

A savoury reason to put the kettle on.



THE RESEARCH

Researchers extracted dried Shiitake twice in water at 40°C for eight hours each, then filtered, concentrated and freeze-dried it. The extract replaced 1%, 3%, 5% or 7% of the flour in butter cookies, alongside a control. Forty-four panellists used a seven-point scale.

Quality Characteristics of Cookies Added with Lentinus edodes Water Extract

Jung et al. (2019). Journal of Life Science 29(9):955-963.

THE FINDINGS

Mean overall liking was highest at 1% flour replacement: 5.68/7 versus 5.43/7 for the control, with no significant difference between them. Scores fell at 5-7%; hardness was highest at 7%. Laboratory antioxidant activity increased, and the authors favoured 1-3%.

MUSHEEZ® INGREDIENTS

SOLVIQA™ Shiitake water extract powder + zinc from guava leaf extract.
Liquid option: SOLVIQA™ Shiitake liquid + zinc from guava leaf extract.

Potential authorised EU nutrient claim

HIGH IN ZINC. Zinc contributes to normal macronutrient metabolism.

THE MUSHEEZ® TAKE

A little Shiitake intrigue. Still very much a biscuit. Start with a buttery dough and check flavour and crumbliness once cooled. A couple of biscuits and a proper tea break.

FORMULATION NOTES

Add the zinc with the flour or disperse it before flour addition. Adjust other recipe liquid when using SOLVIQA™ Shiitake liquid. Assess flavour, colour and crumbliness after cooling. Use any overage recommended by BIOVIT™ and confirm even distribution and zinc content in the baked product.

SOLVIQA™

Lion’s Mane rice cookies

A little mushroom. Quite a lot to chew on.



THE RESEARCH

Researchers freeze-dried Lion’s Mane for 72 hours, then milled and sieved it. The powder replaced 1%, 3%, 5% or 7% of rice flour in cookies made with butter, sugar and egg. The dough rested for an hour and was baked for 13 minutes with top heat at 170°C and bottom heat at 160°C.

Antioxidant Activity and Quality Characteristics of Rice Cookies Added with Hericium erinaceus Powder

Park, Park & Lee (2021). Korean J Community Living Sci 32(2):215-230.

THE FINDINGS

Hardness was about 890 g/cm² for the control, 668 g/cm² at 1% Lion’s Mane and 1,427 g/cm² at 7%. The 7% cookies were about 60% harder than the control and also darker. Laboratory antioxidant activity increased. No tasting panel was reported.

MUSHEEZ® INGREDIENTS

SOLVIQA™ 1:1 Lion’s Mane extract powder.

THE MUSHEEZ® TAKE

A cookie still has to earn its place beside the teacup. We’re after a cookie, not a jaw workout. Serve two with a little lemon curd and tea.

FORMULATION NOTES

Blend the insoluble 1:1 extract thoroughly with the rice flour. For initial trials, replace 1 g of each 100 g of rice flour with the extract. Adjust moisture and assess dough handling, spread, hardness and flavour. Use moisture-barrier packaging and check texture and microbial stability through shelf life.

SOLVIQA™

Lion’s Mane bread

How much mushroom can a loaf take?



THE RESEARCH

Researchers replaced 3%, 6%, 9% or 12% of wheat flour with Lion’s Mane fruiting-body powder, ground to 200-300 micrometres. Water was adjusted for each dough, and loaves were baked at 230°C for 30 minutes. Eleven trained panellists assessed the bread on a five-point scale.

Lion’s Mane (Hericium erinaceus (Bull.) Pers.) as a functional component for wheat bread production: influence on physicochemical, antioxidant, and sensory properties

Łysakowska et al. (2025). International Agrophysics 39:13-28.

THE FINDINGS

Taste scores were 4.55/5 for the control, 4.00/5 at 3% Lion’s Mane and 2.82/5 at 12%. Taste was significantly lower at 12%, although the overall score was 3.78/5. Fibre and laboratory antioxidant activity increased; loaves became darker and denser.

MUSHEEZ® INGREDIENTS

SOLVIQA™ 1:1 Lion’s Mane extract powder + zinc from guava leaf extract.
Secondary option: replace zinc with calcium from marine algae extract.

Potential authorised EU nutrient claim

HIGH IN ZINC. Zinc contributes to normal cognitive function.

THE MUSHEEZ® TAKE

Bread first, mushroom second. We still want you reaching for another slice. Toast, butter and a little sea salt. Sometimes that’s plenty.

FORMULATION NOTES

Blend the mushroom and zinc powders thoroughly with the flour before adding liquids. Adjust water and assess dough rise, loaf volume, crumb and flavour. Use any overage recommended by BIOVIT™ and confirm zinc content in the baked product. For the calcium alternative, check acid balance in recipes using chemical leavening or sourdough.

SOLVIQA™

Maitake gluten-free bread

A little Maitake in your next loaf?



THE RESEARCH

Researchers ground dried Maitake and sieved it to 0.2 mm. It replaced rice flour at 5%, 10%, 15% and 20% of the flour blend in gluten-free rice, corn and potato-starch bread. Dough was mixed for 5 minutes, proved for 40 minutes and baked at 230°C for 40 minutes. Twenty adults assessed the loaves.

Grifola frondosa as a natural additive enhancing antioxidant activity and nutritional value in gluten-free bread

Kobus et al. (2026). Scientific Reports 16, 11056.

THE FINDINGS

Overall acceptance scores were 4.3/5 for 5% Maitake, 4.5/5 for the control and 2.7/5 for 20% Maitake. The 20% loaf fell below the 3/5 acceptance threshold. Protein and laboratory antioxidant activity increased, while higher additions reduced loaf volume.

MUSHEEZ® INGREDIENTS

SOLVIQA™ 1:1 Maitake extract powder + calcium from marine algae extract.

Potential authorised EU nutrient claim

HIGH IN CALCIUM. Calcium is needed for the maintenance of normal bones.

THE MUSHEEZ® TAKE

A good loaf should hold its own, and your sandwich filling. Toast with soft cheese and chives.

FORMULATION NOTES

Blend the Maitake and calcium powders thoroughly with the dry ingredients. Adjust water and assess flavour, crumb and loaf volume. The standard algae calcium grade neutralises acid, so recipes using chemical leavening or sourdough may need adjusting. Confirm calcium content in the baked product.

SOLVIQA™

Shiitake cereal bar

Something new for the snack drawer.



THE RESEARCH

Researchers shredded Shiitake and dried it at 50°C for 48 hours. They made two sweet and two savoury bars, mixing the dried ingredients into a binder heated to 115°C, then moulding, cooling and vacuum packing. Eighty-two tasters assessed acceptance and purchase intention.

Lentinula edodes mushroom as an ingredient to enhance the nutritional and functional properties of cereal bars

Spim et al. (2021). Journal of Food Science and Technology 58(4):1349-1357.

THE FINDINGS

Each 25 g study bar contained 3.5 g dried Shiitake (14%). Sweet bars were better accepted than savoury bars. The peanut-containing sweet bar had 70% positive purchase intention, compared with 56% for the ginger version. Sensory scores did not differ significantly between the two sweet bars.

MUSHEEZ® INGREDIENTS

SOLVIQA™ 1:1 Shiitake extract powder + BIOVIT™ Viitake™ (D2 + B12) from Shiitake mushroom extract.

Potential authorised EU nutrient claim

HIGH IN VITAMINS D & B12. Vitamin D contributes to the maintenance of normal muscle function. Vitamin B12 contributes to the reduction of tiredness and fatigue.

THE MUSHEEZ® TAKE

The snack drawer has room for something a little less predictable. Try a lightly sweet oat and seed bar, cut into small squares for an afternoon snack.

FORMULATION NOTES

For an unbaked cereal bar, premix Viitake™ with a dry component and add after the hot binder stage, never directly to the hot binder. Mix and mould promptly. Use oxygen-barrier packaging and validate vitamin D and B12 retention and any overages through finished-product shelf-life testing at normal ambient temperature.

SOLVIQA™

Honey and Reishi spread

Something different for the breakfast table.



THE RESEARCH

Researchers enriched Hungarian acacia honey with Reishi extracts. They measured phenolic content, antioxidant activity and radical-scavenging activity, and used simulated digestion to assess a laboratory prebiotic index. The exact Reishi extraction method used in the research paper remains unconfirmed.

Supplementation of Lingzhi or Reishi Medicinal Mushroom, Ganoderma lucidum (Agaricomycetes) Extract Enhanced the Medicinal Values and Prebiotic Index of Hungarian Acacia Honey

Kiss et al. (2019). Int J Med Mushrooms 21(12):1167-1179.

THE FINDINGS

In the study, adding 0.5% Reishi extract increased total phenolic content, antioxidant activity and radical-scavenging activity.. The enriched honey also showed a higher laboratory prebiotic index than plain acacia honey after simulated digestion.

MUSHEEZ® INGREDIENTS

SOLVIQA™ Reishi water extract powder + vitamin C from acerola cherry extract.

Potential authorised EU nutrient claim

HIGH IN VITAMIN C. Vitamin C contributes to the normal function of the immune system.

THE MUSHEEZ® TAKE

Honey for breakfast? Yes please! Toast, soft cheese, figs and a drizzle. Sticky fingers optional.

FORMULATION NOTES

Blend the powders thoroughly into honey at no more than about 40°C, without adding water. Assess bitterness, texture, moisture and microbial stability. Use an airtight, opaque jar and set any vitamin C overage through finished-product shelf-life testing.

SOLVIQA™

Lion’s Mane Coffee

Keep the coffee in charge.



THE RESEARCH

Researchers added naturally dried, finely ground Lion’s Mane directly to cups of brewed speciality coffee. Sixty untrained tasters assessed two recipes, labelled 0.5% and 1.0% mushroom, using a five-point taste scale from -2 to +2. Each participant tasted both formulations and drank water between samples.

Sensory and physicochemical evaluation of specialty coffee formulations including lion’s mane mushroom (Hericium erinaceus)

Campiño Reyes et al. (2026). Vitae 33(2), 363359.

THE FINDINGS

On the -2 to +2 taste scale, mean scores were +1.17 for the 0.5% recipe and +1.05 for the 1.0% recipe, both near ‘like’ (+1). The difference was not statistically significant ($p = 0.539$). No plain-coffee comparison was reported in this consumer test.

MUSHEEZ® INGREDIENTS

SOLVIQA™ 1:1 Lion’s Mane extract + vitamin B6 from lemon peel extract.

Potential authorised EU nutrient claim

HIGH IN VITAMIN B6. Vitamin B6 contributes to normal psychological function.

THE MUSHEEZ® TAKE

The mushroom can join the conversation without taking over the café. We’d still like to taste the coffee. Serve as a small coffee with a splash of milk.

FORMULATION NOTES

Mix the insoluble SOLVIQA™ Lion’s Mane 1:1 extract powder thoroughly with the ground coffee. Assess sediment and taste in the prepared cup. Use airtight, opaque, moisture-proof packaging and verify B6 retention after hot preparation and through shelf life.

SOLVIQA™

Maitake Apple & Green Tea

With selenium



THE RESEARCH

Researchers compared Maitake water and methanol extracts in laboratory tests. The water extract showed stronger antioxidant activity and was selected for beverage development. They then tested a drink containing Maitake water extract, apple, green tea and other ingredients to identify the most acceptable formulation.

Physiological Function and Development of Beverage from Grifola frondosa

Lee & Lee (2007). Journal of the Korean Society of Food Science and Nutrition 36(10):1241-1247.

THE FINDINGS

The preferred study formulation used 0.5% Maitake water extract, 2% apple extract, 2% green tea extract and 8% oligosaccharide. It also contained 2% jujube extract, 1% Solomon's seal extract and 0.01% vitamin C. The finished study beverage measured 9.8 Brix.

MUSHEEZ® INGREDIENTS

SOLVIQA™ Maitake water extract powder + selenium from sunflower seed extract.

Potential authorised EU nutrient claim

HIGH IN SELENIUM. Selenium contributes to the normal function of the immune system.

THE MUSHEEZ® TAKE

Make room in the fridge for Maitake! Try it with apple and green tea.

FORMULATION NOTES

For an ambient drink, assess dispersion, sediment, Maitake flavour, colour, pH, processing and microbial stability. Confirm the addition point and any overage during formulation trials. Use an opaque oxygen-barrier pack and verify retained selenium through finished-product shelf-life testing.

SOLVIQA™

Reishi Peach Iced Tea

White tea with peach



THE RESEARCH

Researchers developed a beverage combining Reishi and white tea and optimised its formulation. Reishi powder (200 mesh) was extracted twice in boiling water for 10 minutes each and filtered. The study assessed formulation and laboratory antioxidant activity.

Preparation and Antioxidant Activity of a Functional Beverage from Ganoderma lucidum and White Tea

Li et al. (2012). Food Science 33(2):89-93.

THE FINDINGS

The reported optimum used a 0.4% Reishi powder input before extraction, 0.8% white tea, 3.5% sugar and 0.01% beta-cyclodextrin. The latter partly masked bitterness.

MUSHEEZ® INGREDIENTS

SOLVIQA™ 1:1 Reishi extract powder + biotin from sunflower seed and coriander leaf extract.

Potential authorised EU nutrient claim

HIGH IN BIOTIN. Biotin contributes to normal energy-yielding metabolism.

THE MUSHEEZ® TAKE

Peach and white tea give Reishi a familiar fruit-led direction. Serve over ice.

FORMULATION NOTES

For an ambient drink, assess bitterness, sediment, processing and microbial stability. Add biotin late in the process; use an opaque oxygen-barrier pack and validate any overage through finished-product shelf-life testing.

SOLVIQA™

MUSHEEZ®
MUSHROOMS MADE EASY

GOOD IDEAS NEED THE RIGHT INGREDIENTS

Premium, organic functional mushroom extracts are the hero ingredients.
BIOVIT™ vitamins and minerals provide the basis for nutrition and health claims.



LION'S MANE



REISHI



SHIITAKE



MAITAKE

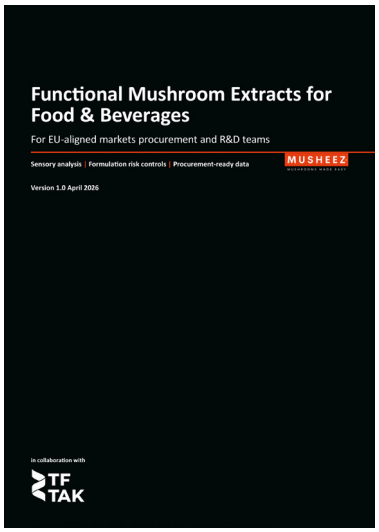


Introducing VIITAKE™

A first for the EU: an all-mushroom route to authorised health claims.

Shiitake extract, bio-refined and standardised for vitamins B12 and D, so mushroom products can carry authorised health claims.

No synthetic additives. No need to step outside the mushroom family.
A perfect partner for SOLVIQA™ extracts.



Explore the sensory research

Free MUSHEEZ®
reports and resources

musheez.eu/reports

Get the ingredients brochure



Find your ingredients

IMPORTANT INFORMATION

These research-inspired concepts are starting points for development, not validated recipes or recommended doses.
EXTRIQA™ is a fictional brand; products and packaging are illustrative.
Study findings apply to the materials and conditions tested. Commercial ingredients and nutrient pairings may differ.
Laboratory results do not establish health benefits in people. Proposed claims concern the named vitamins or minerals, not the mushrooms.
Finished products must meet the relevant claim conditions, with qualifying nutrient levels verified after processing and preparation and throughout shelf life.
The business marketing the finished product remains responsible for its safety, suitability, labelling and claims.

Natural Chaga OÜ, trading as MUSHEEZ®, is BIOVIT™'s exclusive distributor of Viitake™ and BIOVIT B12 across the EU, EEA and Switzerland.

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