

# Mushroom Soup Mix

## Invention summary:

This is a powdered dry soup mix containing mushroom as the main ingredient alongside other permitted ingredients, which needs a short cooking application before consumption.

## Technology overview:

Ready-to-cook soup mixes are popular among consumers. The process of ingredient collection and preparation are omitted when ready-made mixes are available. The product is prepared using dehydrated mushroom, dehydrated vegetables, other condiments, fat and carbohydrate base alongside other ingredients.

The product contains dehydrated oyster mushroom which is a good source of vegetarian protein and is free of browning, with appropriate dehydration technology. Chemical and physical parameters are controlled thus the chance of microbiological and chemical spoilage is minimized. The product does not contain unnecessarily high fat or carbohydrate contents.

## Potential application:

To be used by consumers of all ages

## Advantages of the mushroom soup mix:

- Balanced protein, fat and carbohydrate content
- Suitable for children, elderly and active population
- Saves preparation time
- The product is free of artificial colors and flavors

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