

Making one hundred percent additive-free product forms by using a growing characteristic that the Grey Oyster mushroom possesses: a possibility which is suitable for making alternatives to meat products.

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Abstract

This publication describes a growing characteristic that the Grey Oyster mushroom (genus: Pleurotes, species: Ostreatus) possesses and describes a method in which this product can be used for making other product forms which are one hundred percent based on oyster mushrooms and free of any additives. The invention can be ideally used for the making of additive-free meat substitutes.

Introduction

RotterZwam has made notice of a growing characteristic that the P. Ostreatus mushroom possesses, which can be used to make a broad variety of product forms, and is ideally suited for making meat substitutes.

It appears that the P. Ostreatus continues growing after it is harvested, which makes it possible to have the mushroom grow back together into any desired shape. Not every mushroom species possesses the characteristic to grow back together after it is harvested; most species do not.

Because the P. Ostreatus grows back together, there are no additives such as chemicals or binders needed and therefore it is possible to make a (meat-substitute) product which is one hundred percent free of additives. For the meat-substitutes market, this is a distinguishing factor: Most of the meat substitute products offered on the market contain additives (such as binders).

Thus, the invention concerns two elements:

1. The characteristic (feature) of the P. Ostreatus, that it can continue to grow further after that it is harvested; which makes it possible to have the mushroom grow back together into a desired shape without the need to add any additives, and;
2. the grown together solid form can then be used as an edible product such as a meat substitute.

The following page describes a simple method about how the invention can be applied for use:



1. The *P. Ostreatus* mushrooms are cut into little pieces



2. The little pieces of mushroom are then put into a form



3. After about 48 hours on room temperature, the pieces of mushrooms will be grown back together to one solid piece



4. The solid piece can then be prepared as an edible product