

Organic Shiitake Mushroom Powder



What is Organic Shiitake Mushroom Powder?

Organic Shiitake Mushroom Powder is meticulously produced from 100% pure, organically grown Shiitake mushroom fruiting bodies. The process involves carefully cultivating the mushrooms, thorough cleaning, gentle low-temperature drying to preserve their active compounds and flavor, and then finely milling them into a homogeneous, free-flowing powder. This method ensures that the full spectrum of beneficial compounds inherent in the whole mushroom is retained. The organic certification guarantees that the mushrooms are cultivated and processed without synthetic pesticides, herbicides, GMOs, or artificial additives, aligning with strict clean-label and natural ingredient standards.

Organic Shiitake Mushroom Powder is highly valued for its diverse array of naturally occurring bioactive compounds, including **polysaccharides** (especially beta-glucans like Lentinan), triterpenes, and antioxidants, alongside its unique flavor profile:

- **Immune System Support:** Rich in **beta-glucans**, which are known to modulate and support a healthy immune response, enhancing the body's natural defenses.
- **Cardiovascular Health:** May contribute to maintaining healthy cholesterol levels already within a normal range and support overall heart health.

- **Antioxidant Power:** Provides natural antioxidants that help protect cells from oxidative stress.
- **Rich Umami Flavor:** Beyond its health benefits, Shiitake offers a deep, savory, and satisfying umami taste that naturally enhances the flavor of various dishes.
- **Nutrient-Dense:** Contains various vitamins (B vitamins) and minerals, contributing to overall well-being.

With its rich historical use, broad spectrum of benefits, and versatile nature, our **Organic Shiitake Mushroom Powder** is the ideal ingredient for manufacturers looking to enhance the functional profile, flavor, and appeal of their products with a pure, transparent, and efficacious solution.

Specifications

Attribute	Details
Common Names	Organic Lentinula Edodes Powder, Organic Dried Shiitake Powder
Latin Name	<i>Lentinula edodes</i> (Fruiting Body)
Source	100% Organic Shiitake Mushroom Fruiting Body
Processing	Cultivation, cleaning, low-temperature drying, milling
Appearance	Fine, light brown to medium brown powder
Flavor	Characteristic savory, earthy, rich umami notes
Texture	Fine, uniform powder
Moisture Content	Max 10%
Particle Size	Customizable, e.g., 80-100 mesh
Active Compounds	Naturally occurring Polysaccharides (Beta-Glucans), Triterpenes
Microbiological Purity	Meets international food safety standards (e.g., <i>E. coli</i> , <i>Salmonella</i> absent, low total plate count)

Attribute	Details
Heavy Metals	Low levels, compliant with international regulations

Key Features

- **Immune System Support:** Rich in naturally occurring **beta-glucans** like Lentinan, which are key in supporting a healthy and balanced immune response.
- **Cardiovascular Wellness:** May contribute to maintaining healthy cholesterol levels already within a normal range.
- **Antioxidant Richness:** Contains natural antioxidant compounds that help protect cells from oxidative stress.
- **Natural Umami Enhancer:** Imparts a deep, savory, and satisfying flavor, allowing for natural seasoning and taste enhancement in diverse food applications.
- **Whole Food Nutrition:** Provides the full nutritional spectrum of the Shiitake mushroom, including fiber, vitamins, and minerals.
- **Organic & Clean Label:** Certified organic and Non-GMO, free from synthetic pesticides, herbicides, and artificial additives, meeting strict consumer demands for purity and transparency.
- **Versatile Application:** Its fine powder form allows for easy incorporation into a wide range of functional food, beverage, and supplement products.

Applications

Our **Organic Shiitake Mushroom Powder** is an incredibly valuable and in-demand ingredient for a multitude of B2B applications across the nutraceutical, functional food, and culinary industries:

- **Functional Foods:**
 - **Savory snack mixes**, health bars, functional broths, and ready-to-eat meals for both health benefits and umami flavor.
 - Plant-based meat alternatives, vegan burgers, and sausages for enhanced flavor and nutritional profile.
- **Nutraceuticals & Dietary Supplements:**
 - Ingredient in **immune support formulas**, cardiovascular health supplements, and general wellness blends (capsules, tablets, powdered mixes).
- **Functional Beverages:**

- Adds an earthy, umami depth to **savory lattes**, functional coffee/tea blends, wellness drinks, and powdered drink mixes.
- **Culinary & Seasoning:**
 - Natural flavor enhancer for **soups, sauces, gravies, marinades**, and spice blends.
 - Used in vegetarian and vegan dishes to add a rich, meaty flavor.

Why Choose Our Organic Shiitake Mushroom Powder?

Partnering with us for your **Organic Shiitake Mushroom Powder** needs ensures a premium, high-demand ingredient that addresses critical market trends and consumer preferences:

- **Dual Benefits:** Offer products with both significant health advantages (immune, cardiovascular) and a desirable culinary appeal (umami flavor).
- **Guaranteed Organic Certification:** Our Shiitake mushroom powder adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Whole Mushroom Goodness:** Provides the full spectrum of beneficial compounds from the whole fruiting body, ensuring comprehensive support.
- **Superior Quality & Purity:** Our meticulous sourcing and processing ensure a reliable, pure, and safe product batch after batch, meeting the highest international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: What are beta-glucans, and why are they important in Shiitake mushroom powder?

A: **Beta-glucans** are naturally occurring polysaccharides found in Shiitake mushrooms, particularly a specific one called Lentinan. They are recognized for their ability to modulate and support the immune system, helping to enhance the body's natural defenses and maintain immune balance.

Q: Does Organic Shiitake Mushroom Powder fully dissolve in liquids?

A: No, as a whole mushroom powder, **Organic Shiitake Mushroom Powder** is **dispersible** rather than fully soluble. When mixed into liquids, it forms a suspension, adding a fine texture. For applications requiring full clarity, a Shiitake extract powder would be more suitable.

Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Shiitake Mushroom Powder** typically has a shelf life of **24 months** from the manufacturing date when stored in a cool, dry place (below 75°F / 24°C), away from direct sunlight and moisture, in its original sealed, airtight packaging. It should be kept well-sealed to prevent moisture absorption.

Q: Is your Organic Shiitake Mushroom Powder non-GMO and allergen-free?

A: Yes, as a certified organic product, our Shiitake mushroom powder is inherently **Non-GMO**. It is also naturally **allergen-free**, making it suitable for a wide range of dietary preferences and product formulations.

Q: Can this powder be used to enhance the umami flavor in savory products?

A: Absolutely. Shiitake mushrooms are renowned for their natural **umami** content. Our **Organic Shiitake Mushroom Powder** is an excellent natural way to add a rich, savory depth to soups, sauces, broths, and plant-based meat alternatives.

Packing



For more information, please visit our website:

<https://www.organic-way.com/products/organic-shiitake-mushroom-powder/>