

Maitake and Cordyceps extracts shine in Nammex's Beverage-Focused sensory review

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The analysis was conducted in collaboration with the Natural Sciences and Engineering Research Council of Canada and the BC Beverage Technology Access Center, a hub for sensory science in food and beverage innovation. The tasting panel—comprising chefs, a sommelier, and a fermentation specialist—assessed each sample using a standardized protocol of five grams in 250 milliliters of boiled water, steeped for ten minutes and filtered through 1.8-micron glass-fiber filters. Extract formats ranged from 1:1 to 8:1 ratios, as well as dual-extraction preparations.

The findings underscore the critical influence of extraction method on flavor density, mouthfeel, and palatability. Maitake and cordyceps 8:1 extracts emerged as standouts for their rich, savory-forward profiles, while lion's mane and reishi displayed significant sensory variability tied to processing technique. Lower-ratio extracts delivered clearer filtrates, whereas higher-ratio formats offered greater complexity, albeit with occasional haze—an important consideration for ready-to-drink applications.

By distilling culinary-relevant data into actionable insights, the report provides formulators, R&D teams, and brand strategists with a high-value reference for optimizing product development in a competitive category where sensory performance directly influences consumer adoption and market success.