

## Gourmet Mushroom Process for Taste Defect Removal



**Alan Hahn**  
CEO

MycoTechnology, Inc.

**CEOCFO:** *Mr. Hahn, your site indicates that MycoTechnology is transforming agriculture. How so?*

**Mr. Hahn:** We are a Food Technology Company and we have created a new process using gourmet mushrooms that transforms agricultural products to improve their taste, value and nutritional characteristics. Our novel approach is about removing taste defects rather than mask it with sugar. Our goal is eliminate or greatly reduce the need for unnecessary calories and provide people with great tasting options without the extra calories.

**CEOCFO:** *Would you explain how that works?*

**Mr. Hahn:** In nature, mushrooms are the cleanup crew of the forest. They remove toxins from the soil, and they give nutrients back to the root system of trees. It is a symbiotic relationship. In nature, things that are bitter tend to be toxic, so we leverage that mechanism by training the mushrooms to consume molecules in foods that are bitter. They remove those bitter molecules and then they naturally infuse the nutrients from the mushrooms into the food.

**CEOCFO:** *How do you train a mushroom?*

**Mr. Hahn:** It is not easy, and that is a key part of our intellectual property and why this took over a decade to develop the process. The process involves training the mushrooms to consume the molecules we want removed or reduced rather than the food sources it traditionally consumes. Our training process takes us approximately 100 days to train. Once the mushroom has been trained the mushrooms are ready to process food such as removing bitterness from coffee and making it a fuller bodied coffee that has more of the natural flavors come forward that would have otherwise been blocked due to bitterness. There are about six or seven molecules in coffee that we target for reduction plus any naturally occurring mycotoxins that might be present. You can think of it as a natural purification system that is made "better by nature".

**CEOCFO:** *Do you train a single mushroom and then grow more of the same?*

**Mr. Hahn:** I will give you an example. Right now, we are training mushrooms to remove caffeine from coffee, which is bit of a challenge as caffeine is a natural prohibitor of fungal-type growth. Caffeine prevents organisms from growing on coffee beans, so it has been very difficult, but we are very close to achieving our goal. When you feed mushrooms new molecules that are not normally part of its diet, it will transform itself so it can consume the new food source. Once it has changed, it is a permanent transformation. Our approach is a non-chemical, non-GMO and 100% natural process.

**CEOCFO:** *Do most people care if their decaffeinated coffee was done naturally or not?*

**Mr. Hahn:** There is a huge movement for organic foods. When you look at consumer food trends, there are really three top trends. One is organic, so to answer your question directly, yes I do think people care very much, whether your decaffeinated coffee is done organically or with chemicals. The next trend is gluten free, and we are about to announce a major achievement we have made in gluten free foods on April 7<sup>th</sup> at the Ingredient MarketPlace food show in Orlando. In addition, the third-biggest consumer trend is sugar reduction in food but without compromising taste. We have addressed this issue by removing bitterness in foods and by removing the metallic aftertaste from stevia.

**CEOCFO:** *Were you sure from the beginning it could be done and was it just figuring out how to train the mushrooms for the specific items? How did the concept start?*

**Mr. Hahn:** It started with Dr. Brooks Kelly, who is the co-founder and developer of our process was looking for ways to consume the natural health benefits from the mushrooms, beta-Glucans. Beta-Glucans are known to stimulate your immune system, are anti-inflammatory and they are antioxidants in nature. Once the process was developed, it has been a matter of testing which types of foods could be improved and we estimate that our process can be applied to over 400 different types of agricultural products.

**CEOCFO: *How have you decided what to work on with so much opportunity?***

**Mr. Hahn:** That has been a challenge for us on what to work on and what to focus on. We started working on what people consumed the most and that was coffee. Coffee is the second-largest traded commodity in the world right behind crude oil, so coffee made the most sense. We did taste testing with coffee experts and they were impressed that it became a richer, fuller-bodied coffee experience. They said no one had ever removed a taste defect from coffee without introducing a secondary defect. We went from coffee to chocolate. Our chocolates are amazing as the need for sugar is reduced by 50% to 90%. Our next product was removing bitterness from green tea. A truly great tasting beverage that does not need any sugar. Our process also removed the metallic taste from stevia, creating a natural high intensity sweetener with zero calories without compromising on taste.

**CEOCFO: *Are your products in use today or is it still in development? What is happening now?***

**Mr. Hahn:** Right now, we are working with major food and beverage companies around the world on evaluating our technology and incorporating it into their products.

**CEOCFO: *What is involved in that incorporation?***

**Mr. Hahn:** It is a simple and straightforward process utilizing industry standard equipment that can easily be incorporated into the production process of any food company.

**“Our approach is an effective way to remove unnecessary sugar from food that can have a positive impact on reducing obesity and type II diabetes.” - Alan Hahn**

**CEOCFO: *Would you be providing the product or the process?***

**Mr. Hahn:** We do it all. We try to make it easy for companies to do business with us, so we have a facility in Denver and we can process different foods and remove bitterness. They can use our ingredients in their brands, we can license the technology or we can have a third-party do the processing on their behalf. We try to be as flexible as possible to meet our customers' requirements.

**CEOCFO: *Is there any pushback that the ultimate customer might be leery regarding mushrooms?***

**Mr. Hahn:** Yes. There are people who typically do not like mushrooms. In my discussions with people who do not like mushrooms, they tend not to like mushrooms because of texture. When you taste our coffee for example, you do not taste mushrooms. It is the best tasting coffee you have ever had. To me it is all about taste and I find that most people like mushrooms and are actually intrigued on how we get the mushrooms to remove bitterness.

**CEOCFO: *Are you funded for the next steps or are you seeking partners or investment?***

**Mr. Hahn:** We have completed two rounds of funding and we are in the process of doing our Series A equity round of funding.

**CEOCFO: *Have natural methods been tried in the past, or has it strictly been the cover-up methods that?***

**Mr. Hahn:** The most common approach in the food industry is using masking agents to cover up defects in food, and sugar is great at it. Sugar is very inexpensive, it can cover up a lot of defects in food, but the challenge is unnecessary calories that can lead to obesity and type II diabetes. That is really my motivation for wanting to do this. I became a type II diabetic about five years ago, and I really started studying and learning about food. I put myself in that situation by eating foods that had way too much sugar, and I grew up that way, so it was really an eye opener as I started reading labels and looking at what is in everything. I realized my day was full of sugary things that I did not need, so I lost 30 pounds, changed my exercise routine, cut off all the medication the doctor was giving me for type II diabetes, and I feel much better, but I am very careful on the amount of sugar I consume. My motivation is to give people options so that they can consume foods that taste great but do not have all the extra calories.

**CEOCFO: *Put it all together for our readers. Why is MycoTechnology a company of note?***

**Mr. Hahn:** We are innovators in the food space, and that is not typically, what you see in the food industry. It is much slower at embracing new technologies and approaches. We believe, and some of the largest food and beverage companies in the industry agree, that we are the future of food processing. Using a natural approach to removing taste defects in foods rather than just masking them allows for the reduction of unnecessary calories from masking agents such as sugar. Our approach is an effective way to remove unnecessary sugar from food that can have a positive impact on reducing obesity and type II diabetes.

Interview conducted by: Lynn Fosse, Senior Editor, CEOCFO Magazine

**Contact: Alan D. Hahn (303) 578-9648 [alan@mycotechcorp.com](mailto:alan@mycotechcorp.com) [www.mycotechcorp.com](http://www.mycotechcorp.com)**