

Too Sweet to Eat? Technology Reduces Sugar Needs in Chocolate

MycoTechnology, Inc.

DENVER (PRNewswire) — [MycoTechnology, Inc.](#) [1], a cutting-edge, food technology start-up has introduced several new products hoping to revolutionize the food industry. They are now making a big impact in reducing taste defects in Cacao. Today, they announce the availability of a process that allows the production of better tasting chocolates with greatly reduced amounts of sugar.

MycoTechnology focuses on making better tasting foods using a proprietary all-natural, non-GMO, non-chemical process. Their MycoSmooth™ process utilizes gourmet mushrooms such as Reishi and Cordyceps, which feed on bitter components of targeted foods.

By nature, cacao beans are not sweet and require a significant amount of added sugar to mask the bitterness. For example, an average milk chocolate bar contains 31 grams of sugar, or 72 percent by weight. The healthier dark chocolate bars contain 21 grams of sugar (51 percent by weight). When cacao beans undergo the MycoSmooth™ process, great tasting chocolate can be made with little to no added sugar.

MycoTechnology is in discussions with several of the largest food companies and the reception has been tremendous. One Fortune 500 food company said "With your MycoSmooth™ chocolate we can significantly reduce the sugar requirements in several of our products which will allow us to provide a lower calorie solution to our customers while significantly reducing our ingredient costs."

The MycoSmooth™ process was first applied to coffee beans in 2013 with outstanding results. Even low quality Robusta beans treated with the MycoSmooth™ process, brew into smooth, full-bodied coffee that can easily be consumed without any additional sugar or creamers. Testing of this coffee revealed significant levels of beta-Glucans were imparted into the coffee.

Since 2013, MycoTechnology's research department has perfected the process for coffee and cacao is now working on a variety of other food compounds. The MycoSmooth™ process is ideal for bitter products or products with a known taste defect.

As a food technology company, MycoTechnology will produce finished or partially finished private label products for customers. As an alternative, they will also license the rights to the process. More information can be found at www.mycotechcorp.com [2] or by emailing Alan Hahn at alan@mycotechcorp.com [3].

Too Sweet to Eat? Technology Reduces Sugar Needs in Chocolate

Published on Food Manufacturing (<http://www.foodmanufacturing.com>)

Source URL (retrieved on 04/21/2015 - 12:02am):

<http://www.foodmanufacturing.com/news/2014/07/too-sweet-eat-technology-reduces-sugar-needs-chocolate>

Links:

[1] http://cp.mcafee.com/d/k-Kr6zqb5TbInod7b1KVJ6XbVEVpjvohdETpvd7barXPVJ6X8VdVUQsFzzqdS3hOqen6kS3hOraX6nil8v4y2JgcX2uAvlZ2mYKrR0PI9WhZnQ9rOVLZd78XXcLZvDCbITvWZOWtT6ehjvjuuhVqWdAkRrKcYG7DR8OJMddECSjt-jLuZXTLuVKVI04GmJmvS9SH5rBYdHdQ9yJfypBrW0Fqcfckciz_bCT4TQjocSrstdf409-Ne5jWAINEw1vEdS-xEw66OeNd40bYmrB7RvxexEwB0Qg2heJGDxfPh0cBzh04Rzh02qCy0tsur78CNRPqGMciUjEo

[2] http://cp.mcafee.com/d/k-Kr6x8edElnsKNtwQsl6XCQrILCzBBdZx4SztBYQsIFLLfCQrlzATDzhOCedETod79EVspjod79IHlpt9kxYi8aR0PI9WhZnQ9rOVLk3eMDF7RvgBLbC_QQszLIO_R-uoKPt_HTbFTsoV5dZdVV7BHESHjIKUPOEuvkzaT0QSCrpdTVeZXTLuZXCXCM0iFqRp_oDqllKnMSITgCaQ-9CILE2BEMYNgNafYKrsjvhdwPpJNQYQg0DX4UlfGhb6y05-wTrW6y0or8X4Qg0LNpKkvl-4W6y2k3h094WSGvl_d40Omd40jmd409Gq81RNVlsyrRxJ1A6siuRm

[3] <mailto:alan@mycotechcorp.com>