

# **Use Restrictions and Labeling Requirements of Liquid Mycelia Culture Powder of Morel Mushroom (*Morchella esculenta*) as a Food Ingredient**

MOHW Food No.1121301983, 5 October 2023

## *Article 1*

The regulation is prescribed in accordance with the provisions of Paragraph 2 of Article 15-1 and Subparagraph 10 of Paragraph 1 of Article 22 of the Act Governing Food Safety and Sanitation.

## *Article 2*

The liquid mycelia culture powder of morel mushroom referred to herein is produced from morel mushroom (*Morchella esculenta*) by liquid fermentation with approved food ingredients and food additives as culture medium, and then heating, sterilization and drying.

## *Article 3*

For use as a food ingredient, the liquid mycelia culture powder of morel mushroom shall comply with the following requirements:

1. Specifications listed in the Appendix.
2. Can only be used for food products intended for adult population, and the daily intake shall not exceed 1,200 mg.

## *Article 4*

The labelling of food products containing the liquid mycelia culture powder of morel mushroom shall bear following warning statement: This product can only be used for adult population, pregnant women and lactating women shall avoid consuming.

# Appendix

## Specifications of liquid mycelia culture powder of morel mushroom

Appearance:	Dark brown powder
Morel mycelia content:	70-90%
Lovastatin:	< 50 ppb
Ergosterol:	0.80-1.2 mg/g
Total polysaccharide:	9-14%
Moisture:	≤ 8.0%
Heavy metals	
Arsenic:	≤ 1 ppm
Lead:	≤ 1 ppm
Cadmium:	≤ 1 ppm
Mercury:	≤ 1 ppm