





THE NEXT GENERATION COFFEE

Made From Mushroom (by Mushroom Innovation Tech Limited) is specializing in the development of functional beverages and food products that harness the extraordinary power of mushrooms. Supported by PolyVenture, The HKUST Entrepreneurship Center and Hong Kong Science Park, leverages cutting-edge technology developed at PolyU to revolutionize functional food and beverages.

OUR STORY



NANO CHENG

Co-Founder

Dr. Nano Cheng, a professor at PolyU, and Mr. Yardley Luk, the owner of an award-winning marketing agency, share a common vision: to harness the health benefits of mushrooms to foster healthier and happier living. This shared passion inspired the founding of Made From Mushroom, a brand dedicated to developing innovative mushroom-infused products that aim to revolutionize health and wellness.



YARDLEY LUK

Co Founder



OUR MISSION

Our mission is simple but revolutionary — to transform the food and beverage with health-enhancing features that fuse innovation and nature. By infusing the extraordinary benefits of mushrooms into every bite and sip. To provide consumers with functional and delicious options that promote well-being and vitality, especially in a fast-paced, busy life. We are committed to continuous innovation, exploring new combinations and extraction techniques to unlock the full potential of mushrooms.

YOUTH WELLNESS TRENDS

Younger generations driving growth: Health is no longer just for the elderly—wellness has become a lifestyle for young people.

Rise of preventive care: More youth are embracing supplements and functional products, fueling industry diversification.

Healthy longevity focus: Beyond lifespan, people prioritize quality of life—well-being and vitality are the new goals.



1 Global Wellness Summit Releases 10 Wellness Trends for 2024 <https://www.globalwellnesssummit.com/press/press-releases/gws-trends-2024/>

2 衛生署發表人口健康調查告（第二部分）：www.chp.gov.hk/tc/features/37474.html

DEMAND FOR IMMUNITY-BOOSTING FOODS

Immunity focus: Pandemic boosted demand for natural, functional products that strengthen immunity.

Herbal remedies: Surge in interest for natural ingredients and supplements with proven health benefits.

Health consciousness: Rising demand for products supporting immunity, digestion, and weight management.

Plant-based trend: Strong consumer shift toward plant-based functional foods and vegetarian lifestyles.



3 <https://pmc.ncbi.nlm.nih.gov/articles/PMC8265304/>

4 <https://www.maha.asia/blog/living-sciences-4/trends-to-watch-in-2024-functional-food-landscape-193>

5 <https://www.thebusinessresearchcompany.com/report/functional-food-ingredients-global-market-report>

THE POWERUP BLEND DRIP BAG COFFEE BY MADE FROM MUSHROOM

A HEALTHIER ALTERNATIVE TO TRADITIONAL COFFEE

Discover the power of beneficial mushroom blends. Experience energy, focus, and immune support with a daily beverages, freeing you from jitters, brain fog, and poor sleep. Embrace a vibrant, balanced life!



OUR FUNCTIONAL BEVERAGES BLEND THE ESSENCE OF MEDICINAL MUSHROOMS



Ganoderma:

Enhance immune function, Anti-cancer, Antioxidant



Hericium:

Relieve depression and anxiety, Enhance memory and cognition, Protect and regenerate nerve cells, Lower blood glucose levels, Antioxidant



Paecilomyces:

Modulate systemic immune system, Anti-fatigue and stress, Anti-inflammatory, Anti-cancer



Oat β -Glucan:

Stabilizing blood glucose, Lower blood cholesterol, Increase the activity of immune cells, Enhance intestinal function, Increase the activity of immune cells

OUR SUPERIOR EXTRACTION TECHNOLOGY UNLOCKS STRONGER HEALTH BENEFITS AND SMOOTHER TASTE THAN OUR COMPETITORS



Co-developed with The Hong Kong Polytechnic University, our advanced extraction technology delivers 50% more bioactive compounds with zero earthy taste—creating the first mushroom coffee that's both effective and delicious.

Key Advantages:

- Science-Backed – Developed with Top University
- Stronger Benefits – 50% more potency than standard extractions
- Mass Market Taste – No compromise on flavour
- Own the Technology - Exclusive rights to our patented extraction process



MEDIA EXPOSURE



MEDIA EXPOSURE



OUR CLIENTS AND PARTNERS

Regentify
WELLNESS



GREEN BITCH
be a good girl to the earth



PREFACE



NANO CHENG

Co-Founder



Research Assistant Professor at Department of Food Science
and Nutrition (PolyU)

MPhil in Food and Nutritional Sci. (CUHK)

PhD in Neuroscience (HKU)

Former Nutrition Consultant at WeDerm

Former Postdoctoral Scientist for Gastrointestinal Disorders

Publication in international journal of medicinal mushrooms

General Research Fund 2024/25, Research Grants Council of
Hong Kong, As principal investigator

MEET THE TEAM



YARDLEY LUK

Co-Founder

Bsc In Comp Sci., MBA (HKUST)

Co-founder of Muse Group Limited

Renowned Marketing Agency with
20M+ revenue per year

JOIN US TO UNLOCK THE POTENTIAL OF MUSHROOM COFFEE

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