



POWERED BY
PolyU Tech



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.



NANO CHENG

Co-Founder

OUR STORY

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://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 beverage, 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

明 告明財經

二創科線 X 创新·创新生活

蘑菇咖啡 助減倚賴咖啡因

咖啡是很多人的一日精神食糧。然而咖啡因的摄入量过高，对身体的负面影响越来越大。因此，越来越多的人开始选择低咖啡因的咖啡，来满足日常的饮用需求。然而，市面上的低咖啡因咖啡品种繁多，如何辨别出真正低咖啡因的咖啡呢？

咖啡因？蘑菇咖啡

Mushroom Innovation Tech Limited公司研发的蘑菇咖啡，就是低咖啡因的代表。蘑菇咖啡，顾名思义，就是以蘑菇为原料制作的咖啡。蘑菇咖啡的咖啡因含量极低，一杯咖啡的咖啡因含量仅为普通咖啡的1/3，且不含任何人工添加剂。蘑菇咖啡的口感醇厚，带有独特的蘑菇香气，让人爱不释手。蘑菇咖啡的制作过程非常简单，只需将蘑菇咖啡粉与热水冲泡即可，非常方便。

第一，选择蘑菇咖啡，一定要选择正规的渠道。

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咖啡因过量可能导致以下不良作用

过量摄入咖啡因，可能会导致以下几种不良作用：心跳加速、血压升高、焦虑、失眠、头痛、恶心、呕吐、腹泻、便秘、口干舌燥、尿频尿急等。

第三，选择蘑菇咖啡，一定要选择正规的渠道。蘑菇咖啡的咖啡因含量极低，一杯咖啡的咖啡因含量仅为普通咖啡的1/3，且不含任何人工添加剂。蘑菇咖啡的口感醇厚，带有独特的蘑菇香气，让人爱不释手。蘑菇咖啡的制作过程非常简单，只需将蘑菇咖啡粉与热水冲泡即可，非常方便。

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Power Assets Holdings Ltd.

電能實業有限公司

（於香港證券交易所上市）
(股份代號：8)

二零二五年中期業績

財務其磁強健 放眼優質投資



明報財經

主頁 報章內容 財經 地區 專家觀點 個人理財

MEDIA EXPOSURE



FIGARO

Fashion — Art — Wellness — Paris — Hommes — Follow

香港創始品牌「Made From Mushroom」推出革命性功能蘑菇咖啡

不少人可能想靠咖啡提神，但又怕攝取過多咖啡因會引起緊張焦慮、失眠、頭痛等問題。本地創始品牌「Made From Mushroom」最近推出革命性功能蘑菇咖啡，結合了香港理工大學的先進科研技術與天然成分，為都市人提供健康養生又美味的咖啡新選擇！

(圖片來源：Made From Mushroom)

The image shows the same product setup as the Instagram post, with the Figaro logo and article text overlaid.



OUR CLIENTS AND PARTNERS

Regentify
WELLNESS

GREEN BITCH
be a good girl to the earth



RiFood Research Institute
for Future Food
未来食品研究院



PREFACE

 **Manulife**

HKTV mall


WeDerm
—膚煥—

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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