

[Available Issues](#) | [Japanese](#)
[>> Publisher Site](#)

 Author: [ADVANCED](#) | Volume Page
 Keyword: |

[TOP](#) > [Available Issues](#) > [Table of Contents](#) > [Abstract](#)

ONLINE ISSN : 1881-3984

PRINT ISSN : 1344-6606

Food Science and Technology Research

Vol. 7 (2001) , No. 1 pp.88-90

[\[PDF \(116K\)\]](#) [\[References\]](#)

Characteristics of Beer-Like Drink Produced by Mushroom Fermentation

[Tokumitsu OKAMURA](#)¹⁾, [Tomoko OGATA](#)¹⁾, [Norie MINAMIMOTO](#)¹⁾, [Tomomi TAKENO](#)¹⁾, [Hiroko NODA](#)¹⁾, [Shoko FUKUDA](#)¹⁾ and [Masahiro OHSUGI](#)¹⁾

1) Department of Food Science and Nutrition, School of Human Environmental Sciences, Mukogawa Women's University

(Received: August 28, 2000)

(Accepted: November 25, 2000)

In general, *Saccharomyces cerevisiae* is a main microorganism in beer brewing, because this microbe has potent ability to produce alcohol dehydrogenase. Recently, we discovered that some genera of mushroom produce alcohol dehydrogenase, and made a beer-like drink using a mushroom in place of *S. cerevisiae*. The highest alcohol concentration in this drink was achieved with *Tricholoma matsutake* (1069 mM, 4.6%). This beer-like drink contained about 0.17% β -D-glucan, which is known to have preventive effects against cancer. The drink showed thrombosis preventing activity: prolonged thrombin clotting time 2.3 fold that of control. Thus, the beer-like drink made using mushroom seems to be a healthful alcoholic beverage.

Keywords: [beer](#), [mushroom](#), [fermentation](#), [alcohol dehydrogenase](#), [b-D-glucan](#), [anti-thrombin substance](#)

[\[PDF \(116K\)\]](#) [\[References\]](#)

Download Meta of Article [\[Help\]](#)

[RIS](#)

[BibTeX](#)

doi:10.3136/fstr.7.88

JOI JST.JSTAGE/fstr/7.88

Copyright (c) 2007 by Japanese Society for Food Science and Technology



[Japan Science and Technology Information Aggregator, Electronic](#)

