

CLAIMS

1. Food preparation with mushrooms, characterized in that it comprises, in weight percentage on the total weight, 20% to 60% dietary fats, 5% to 40% mushrooms
5 calculated in dry residue condition, 20% to 60% water, and at least one thickening ingredient, the percentage of mushrooms considered in the dry residue condition derives from the presence of a liquid extract of mushroom, preferably concentrated, and/or mushroom powder and/or a
10 dry residue resulting from a mushroom extract, where in case a liquid extract of mushroom is used in the formulation, its percentage of water is herein considered included in the total percentage of water.

2. Food preparation according to claim 1,
15 characterized in that the percentage of mushrooms derives from the presence of dried mushrooms and/or a derivative thereof.

3. Food preparation according to the preceding claim, characterized in that it comprises, in weight
20 percentage on the total weight, 31% to 49% dietary fats, 5% to 35% mushrooms calculated in dry residue condition, 25% to 49% water.

4. Food preparation according to any one of the preceding claims, characterized in that the at least one
25 thickening ingredient comprises xanthan gum.

5. Food preparation according to any one of the

preceding claims, characterized in that the total amount of thickening ingredient, or a combination of thickening ingredients, if more than one is present, in weight percentage on the total weight, is less than or equal to 5 6 %, more preferably less than or equal to 2.5%, where the xanthan gum, if present, is preferably less than or equal to 0.20%.

6. Food preparation according to any one of the preceding claims, characterized in that it comprises at 10 least two ingredients capable of lowering the water activity (a_w) selected from NaCl, KCl, glucose, starch.

7. Food preparation according to claim 6, characterized in that it comprises, in weight percentage on the total weight, NaCl less than or equal to 5%, KCl 15 less than or equal to 4%, Glucose less than or equal to 8%, starch less than or equal to 6% or absent.

8. Food preparation according to any one of the preceding claims, characterized in that it comprises Glucone Delta Lactone.

20 9. Food preparation according to claim 8, characterized in that, in weight percentage on the total weight, the Glucone Delta Lactone is less than or equal to 3%.

25 10. Food preparation according to any one of the preceding claims, characterized in that it has the appearance of a homogeneous mixture with creamy or

frosting texture.

11. Food preparation according to any one of the preceding claims, characterized in that, characterized in that it has a pH of between 3.5 and 3.9.

5 12. A process for making a food preparation with mushrooms according to any one of the preceding claims, characterized in that the ingredients are combined according to the following temporal sequence:

- fats and at least one thickening ingredient are
10 first mixed together, then the mushrooms in the form of powder of dried mushrooms, or powder derived from an extract or a liquid extract, are added add to the mixture.

13. Process according to the preceding claim,
15 characterized in that the extract is an extract of dried mushrooms.

14. Process according to claim 12 or 13,
characterized in that at least one liquid ingredient is added to the fats-thickener mixture before adding other
20 ingredients.

15. Process according to the preceding claim,
characterized in that said at least one liquid ingredient is selected from: water, mushroom extract, concentrated mushroom extract.

25 16. Process according to claim 14 or 15,
characterized in that after mixing the at least one

liquid ingredient, at least one powder ingredient is added.

17. Process according to claim 16, characterized in that the at least one powder ingredient is selected
5 from: mushroom powder, mushroom powder obtained from extract, Glucose, Sodium Chloride, Glucone Delta Lactone, Potassium Chloride, starch.

18. Process according to claim 16 or 17, characterized in that more than one ingredient in powder
10 form is added, where the powder ingredients are premixed together before being added.

19. Process according to the preceding claim, characterized in that in a first step the fats and the at least one thickener are mixed together, a predetermined
15 amount of water is added to the mixture thus obtained and it is mixed again until obtaining a cream or frosting, then the following premixed powder ingredients are added: mushrooms, Glucose, Sodium Chloride, Glucone Delta Lactone, Potassium Chloride; the mushroom powder
20 preferably is a dry residue of liquid extract, alternatively the mushrooms can be added directly in the form of liquid extract, preferably concentrated.

20. Process according to any one of claims 12 to 19, characterized in that at least one mixing step occurs
25 at a pressure lower than the atmospheric pressure.