

Abstract**METHODS FOR THE PRODUCTION AND USE OF MYCELIAL LIQUID TISSUE CULTURE**

The present invention includes a method for enhancing the taste of a food product, which includes the steps of culturing a submerged mycelial liquid tissue culture in a media, collecting the supernatant fluid of the submerged mycelial liquid tissue culture, and adding the collected supernatant fluid to a food product in an amount sufficient to enhance the food product's taste. In one embodiment, the mycelial liquid tissue culture comprises *C. sinensis*, and the culture step is carried out for between about one and sixty days. The food products include stevia plant parts, steviol glycoside, aspartame, acesulfame-K, sucralose, carbohydrates, monk fruit, cacao, cacao liquor, tea, ginseng, pea protein, sugar alcohol, coffee, cranberry, grapefruit, pomegranate, coconut, wine, beer, liquor and spirits. The present invention also includes products made by the disclosed methods.

Fig. None