CLAIMS

What is claimed is:

1. A method for preparation of a myceliated coffee product, comprising:
   a) providing prepared green coffee beans comprising the steps of:
      i. providing green coffee beans;
      ii. sterilizing the green coffee beans to provide prepared green coffee beans;
   b) providing a prepared fungal component as a submerged fungal liquid tissue culture;
   c) inoculating the prepared green coffee beans with the prepared fungal component; and
   d) culturing the prepared green coffee beans and prepared fungal component to allow myceliation to prepare the myceliated coffee product, wherein the myceliated coffee beans are capable of being used to prepare a palatable coffee beverage for human consumption.

2. The method of claim 1, wherein the step of providing prepared green coffee beans further comprises reducing the amount of at least one undesirable taste component.

3. The method of claim 2, wherein the step of reducing the amount of at least one undesirable taste component comprises at least one aqueous wash of the green coffee beans.

4. The method of claim 3, wherein the undesirable taste component is chlorogenic acid.

5. The method of claim 1, wherein the step of providing prepared green coffee beans further comprises hydrating the green coffee beans.

6. The method of claim 5, wherein the green coffee beans are hydrated to about a 60% moisture level or to about a 30% moisture level.

7. The method of claim 1, wherein the prepared fungal component is selected from the group consisting of *G. lucidum, H. erinaceus, T. versicolor, L. edodes, T. matsutake, F. velutipes, A. blazei, G. frondosa, P. nameko, L. officinalis, M. hortensis, M. angusticeps, A. auricula, T. fuciformis, I. obliquus, F. fomentarius, L. sulfureus, C. sinensis, T. melanosporum,* and combinations thereof.

8. The method of claim 7, wherein the prepared fungal component is *G. lucidum*.

9. The method of claim 8, wherein the prepared fungal component is *G. lucidum* strain 806.

10. The method of claim 7, wherein the prepared fungal component is *C. sinensis*.

11. The method of claim 1, wherein the prepared fungal component is prepared by a method comprising maintaining a strain of fungi on an undefined media comprising an aqueous green coffee bean extract and an energy source.

12. The method of claim 1, wherein the culturing step is carried out for about 7 days.

13. The method of claim 1, wherein the green coffee beans are from *Coffea arabica*.

14. The method of claim 1, wherein the green coffee beans are from *Coffea robusta*.

15. A myceliated coffee product prepared by the method of claim 1.

CLAIMS

1. A method for preparation of a myceliated coffee product, comprising:

a) providing prepared green coffee beans comprising the steps of:

i. providing green coffee beans;

ii. sterilizing the green coffee beans to provide prepared green coffee beans;

b) providing a prepared fungal component consisting of a fungus selected from the group consisting of *Ganoderma lucidum, Cordyceps sinensis, Trametes versicolor, Volvariella volvacea* and *Grifola frondosa* in liquid tissue culture as a submerged fungal liquid tissue culture;

c) inoculating the prepared green coffee beans with the prepared fungal component;

and

d) culturing the prepared green coffee beans and prepared fungal component to prepare the myceliated coffee product, wherein the myceliated coffee beans are capable of being used to prepare a palatable coffee beverage having reduced bitterness for human consumption.

2. The method of claim 1, further comprises reducing the amount of chlorogenic acid.

3. The method of claim 1, wherein the step of providing prepared green coffee beans further comprises hydrating the green coffee beans.

4. The method of claim 3, wherein the green coffee beans are hydrated to about a 60% moisture level or to about a 30% moisture level.

5. The method of claim 1, wherein the prepared fungal component comprises the fungal species *G. lucidum.*

6. The method of claim 5, wherein the prepared fungal component comprises the fungal species *G. lucidum* strain 806.

7. The method of claim 1, wherein the prepared fungal component comprises the fungal species *C. sinensis*.

8. The method of claim 1, wherein the culturing step is carried out for about 7 days.

9. The method of claim 1, wherein the green coffee beans are from *Coffea arabica*.

10. The method of claim 1, wherein the green coffee beans are from *Coffea robusta*.

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