Research title : Functional beverage production development from three

Mushroom species to digital learning resources for the

Community

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**Abstract**

The three recipes of mushroom beverages were developed from mixed herbs by adding I (1st) pandan leaves, chrysanthemum and stevia II (2nd) pandan leaves, chrysanthemum, stevia and sugar III (3rd) pandan leaves, chrysanthemum and sugar. The experiment was divided into two group of sterilization and non-sterilization respectively. The results showed that 1) the 1st recipe with non-sterilization gave the highest protein content at 7906.06 ± 0.368.570. 2) The 2nd recipe with sterilization technique gave the highest value of antioxidant activities at 2.849 ± 0.083 and 0.612± 0.013 with significantly at *(p* < 0.05) observed by ABTS and DPPH assay espectively.

The total phenolic content was done by Folin - Ciocalteu gave nonsignificantly result of 3 recipes, both sterilization and non-sterilization xperiments. (*p* > 0.05). 4) The sensory acceptance test was done with 40 tester and found that the 3rd mushroom recipe gave the highest scored. The experiment concluded that there were some not correlation with protein contents, antioxidant activities and total phenolic compound.