

The background of the entire slide is a close-up photograph of several mushrooms, likely button mushrooms, resting on a light-colored, textured surface like burlap. The mushrooms are in various stages of focus, with some in sharp focus in the foreground and others blurred in the background. A semi-transparent brown overlay covers the middle portion of the image, providing a background for the text.

MU24004

Mushroom Health & Nutrition

Research, Development and Extension Strategic Plan

Developed by
Consulting & Implementation Services (CIS)

**Hort
Innovation** **MUSHROOM
FUND**

MUSHROOM HEALTH & NUTRITION

Research, Development and Extension Strategic Plan



01

**MUSHROOM
HEALTH AND
NUTRITION
RESEARCH**

**STRATEGY 1: EMERGING
PUBLIC HEALTH PRIORITIES**

**STRATEGY 2: NUTRITIONAL
COMPOSITION AND
BIOACTIVE VARIABILITY**

**STRATEGY 3:
BIOAVAILABILITY AND
METABOLIC EFFECTS**

**STRATEGY 4: HIGH-IMPACT
CONSUMPTION PATHWAYS**



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ENHANCEMENT
AND PRODUCT
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**STRATEGY 2: VALUE-ADD
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AND FUNCTIONAL
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DEVELOPMENT
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PILLAR 1 MUSHROOM HEALTH AND NUTRITION RESEARCH

01

MUSHROOM HEALTH AND NUTRITION RESEARCH

Build evidence base on the nutritional composition and dietary contribution of mushrooms, supporting credible nutrition and industry translation.

STRATEGY 1: EMERGING PUBLIC HEALTH PRIORITIES

Identify and prioritise research areas that align with evolving consumer health interests.

Short-term: 1-3 years

STRATEGY 2: NUTRITIONAL COMPOSITION AND BIOACTIVE VARIABILITY

Establish how key nutrients and bioactives vary across production settings, storage, and common preparation methods to support consistent nutrition evidence.

Medium-term: 3-5 years

STRATEGY 3: BIOAVAILABILITY AND METABOLIC EFFECTS

Generate evidence on how priority nutrients and bioactives are absorbed and utilised when mushrooms are consumed in realistic consumption conditions.

Medium-term: 3-5 years

STRATEGY 4: HIGH-IMPACT CONSUMPTION PATHWAYS

Demonstrate where and how mushrooms most improve diet quality in everyday eating, including practical meal inclusion and substitution approaches.

Medium-term: 3-5 years

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Short-term: 1-3 years

Public health priorities increasingly focus on diet-related chronic disease, healthy ageing, and improving overall diet quality. Aligning mushroom research with public health priorities ensures the evidence generated is relevant to dietary guidance, consumer health interests, and emerging nutrition trends.

Potential project(s):

- Map current evidence on the nutritional composition and dietary contribution of mushrooms against key public health priorities to identify evidence gaps and future research opportunities.
- Undertake a horizon scan of public health and consumer trends to identify emerging nutrition issues and guide future mushroom research priorities.
- Assess consumer values and health priorities to identify the messages most likely to influence Australian consumer behaviour and support demand-led research investment.
- Analyse national dietary intake data to quantify mushroom consumption in Australia, including intake levels, meal contexts, consumer demographics and trends over time, to inform nutrition positioning and consumer strategies.

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The nutritional composition of mushrooms is well documented in food composition databases; however, reported values typically reflect composite sampling at specific points in time and may not capture variability across production systems, supply chains, storage, and preparation methods. Further characterisation of nutrients and key bioactive compounds can improve understanding of their consistency and practical relevance for consumers, industry, and nutrition messaging.

Potential project(s):

- Undertake a broad compositional profiling study of Australian mushrooms across fresh, dried, powdered, and UV-treated formats, measuring vitamin D, ergothioneine, selenium, beta-glucan, iron, calcium, and key fatty acids to identify the most promising multi-nutrient nutrition opportunities.
- Quantify how priority nutrients and bioactive compounds vary across production conditions, storage, and cooking methods, producing an Australia-relevant reference range and practical guidance to support product innovation, nutrition messaging, and evidence-based communication.
- Quantify ergothioneine content and variability in Australian-grown *Agaricus bisporus* across production systems, maturity stages, and storage conditions, to establish a robust baseline for future nutrition messaging and claim development.
- Profile key nutrient and bioactive compound retention in mushroom powder across shelf-life periods under different storage and packaging conditions, to support product development and nutrition messaging for value-added products.

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Generate evidence on how priority nutrients and bioactives are absorbed and utilised when mushrooms are consumed in realistic consumption conditions.

Medium-term: 3-5 years

Mushrooms contain a range of nutrients and bioactive compounds, but further research is needed to understand how these components are absorbed and utilised when consumed as part of typical diets. Strengthening evidence on bioavailability and metabolic effects will support credible dietary guidance and nutrition messaging and inform where more targeted validation may be required.

Potential project(s):

- Quantify the bioavailability and short-term metabolic effects of priority mushroom nutrients and bioactives under typical preparation and consumption conditions, generating evidence to support dietary guidance, nutrition messaging and future validation.
- Conduct a small-scale human bioavailability study of ergothioneine from fresh *Agaricus bisporus* in an Australian population, measuring uptake and short-term metabolic markers to strengthen the evidence base for future research and nutrition positioning.
- Undertake an exploratory human study examining the effect of mushroom consumption on gut microbiota composition and short-chain fatty acid production, to assess feasibility and inform future evidence development.
- Undertake a proof-of-concept study to assess whether consuming UV-exposed mushrooms with protein-containing meals influences short-term muscle health markers in priority populations.

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STRATEGY 4: HIGH-IMPACT CONSUMPTION PATHWAYS

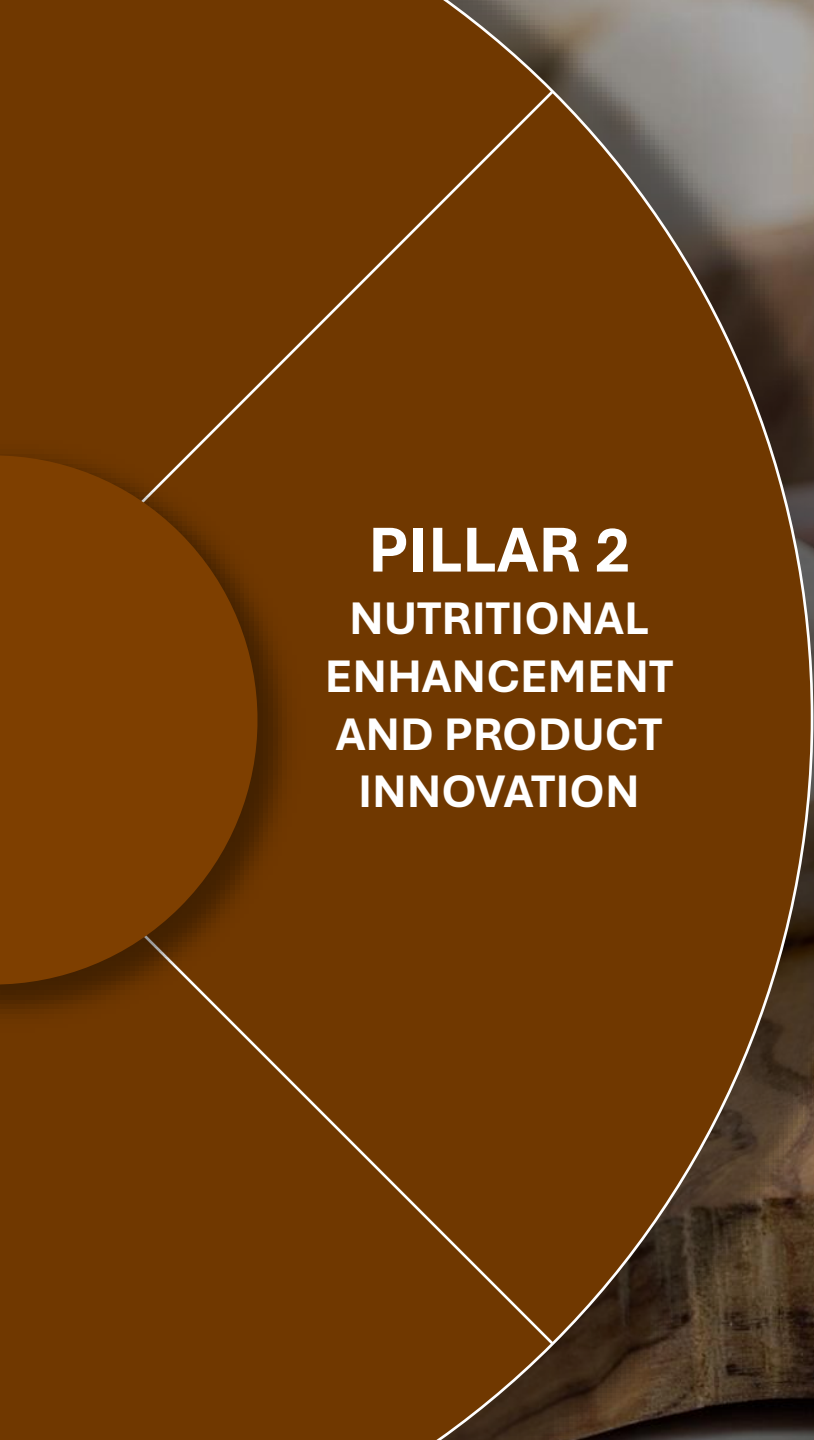
Demonstrate where and how mushrooms most improve diet quality in everyday eating, including practical meal inclusion and substitution approaches.

Medium-term: 3-5 years

Mushrooms are low in energy while providing fibre, micronutrients, and flavour attributes that can support healthier meal composition. Research that demonstrates how mushrooms are incorporated into everyday meals—and which approaches deliver the greatest nutrition and diet-quality benefits—will strengthen the case for practical guidance, menu initiatives, and retailer-supported consumer education.

Potential project(s):

- Conduct Australia-specific dietary modelling to assess how mushroom inclusion in common meals and dietary patterns, including substitution approaches, affects nutrient intake and diet quality.
- Conduct a free-living dietary intervention to assess the feasibility of increasing mushroom intake in Australian adults, including adherence, effects on diet quality, food substitution patterns, and practical pathways for everyday use.
- Develop and validate mushroom-based meal applications and recipes that translate high-impact consumption pathways into practical formats that support everyday meal inclusion.
- Evaluate whether using mushrooms as a meat extender, substitute or volume addition in typical Australian meals reduces energy intake, improves satiety and supports weight management outcomes, testing meal swap formats to inform practical consumer communication.
- Conduct a consumer meal study examining whether incorporating mushrooms into meat-based dishes reduces sodium intake without measurable loss of taste, generating evidence to position mushrooms as a practical salt reduction tool.
- Evaluate mushroom inclusion rates, preparation preferences and consumer acceptance across institutional settings, including aged care, hospitals and school canteens, to support menu planning guidance and foodservice partnerships.

A large, semi-circular graphic on the left side of the page, divided into three segments by white lines. The central segment is a solid brown color and contains the text 'PILLAR 2 NUTRITIONAL ENHANCEMENT AND PRODUCT INNOVATION'. The other two segments are lighter brown and contain the numbers '01' and '03' respectively.

PILLAR 2 NUTRITIONAL ENHANCEMENT AND PRODUCT INNOVATION

02

NUTRITIONAL ENHANCEMENT AND PRODUCT INNOVATION

Advance innovations that improve the nutritional profile, usability, and consumer appeal of mushrooms and mushroom-based products, supporting increased consumption and new market opportunities.

STRATEGY 1: BIOFORTIFICATION AND NUTRIENT ENRICHMENT

Improve the nutritional profile of button mushrooms through cultivation and post-harvest approaches.

Medium-term: 3-5 years

STRATEGY 2: VALUE-ADD MUSHROOM PRODUCTS

Develop new mushroom-based products, ingredients, and formulations that increase nutritional value and market opportunities.

Medium-term: 3-5 years

STRATEGY 3: PROCESSING AND FUNCTIONAL INGREDIENT INNOVATION

Optimise processing methods to retain or enhance the nutritional and functional properties of mushrooms.

Long-term: 5-10 years

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Improve the nutritional profile of button mushrooms through cultivation and post-harvest approaches.

Medium-term: 3-5 years

Enhancing the nutritional value of mushrooms can strengthen their contribution to healthy diets and support clear consumer messaging. Approaches such as vitamin D enhancement demonstrate that the nutritional profile of mushrooms can be improved through targeted production and post-harvest techniques while maintaining product familiarity and accessibility.

Potential project(s):

- Assess baseline levels of priority micronutrients in Australian-grown mushrooms, including selenium, and relevant population-level nutrient gaps, to inform the feasibility and targeting of biofortification strategies.
- Conduct optimisation trials for biofortification of *Agaricus bisporus* via irrigation and other delivery pathways, including selenium, to determine viable application rates, yield and quality impacts, and consumer safety parameters under Australian production conditions.
- Evaluate and optimise nutrient enhancement approaches for mushrooms, including vitamin D, mineral biofortification and other priority nutrients, assessing nutrient stability, bioavailability and impacts on product quality under Australian production conditions.
- Evaluate the feasibility and commercial viability of integrating UV light treatment directly into growing rooms as a pre-harvest nutrient enhancement step, reducing post-harvest conversion barriers and enabling broader vitamin D enhancement across production systems.

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Develop new mushroom-based products, ingredients, and formulations that increase nutritional value and market opportunities.

Medium-term: 3-5 years

Developing value-added products can help increase mushroom consumption by offering formats that align with consumer preferences for convenience, versatility, and nutrition. Products that clearly demonstrate the nutritional benefits of mushrooms can also strengthen consumer understanding and support consistent health messaging.

Potential project(s):

- Develop and test mushroom-based product concepts that enhance convenience and highlight nutritional benefits, assessing consumer acceptance and potential impacts on mushroom consumption.
- Identify and test high-impact product formats and meal applications that encourage regular mushroom consumption, including concepts suitable for retail promotion and foodservice menus.
- Develop and assess commercially viable mushroom powder products utilising stipes and off-specification mushrooms, including evaluation of nutrient composition, stability and consumer acceptance across functional food applications.
- Assess the feasibility of producing UV-treated mushroom powder as a shelf-stable, cost-effective vitamin D delivery format for institutional catering and consumer health product markets.

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STRATEGY 3: PROCESSING AND FUNCTIONAL INGREDIENT INNOVATION

Optimise processing methods to retain or enhance the nutritional and functional properties of mushrooms.

Long-term: 5-10 years

Processing and post-harvest conditions can influence the stability, availability and functionality of nutrients and bioactive compounds in mushrooms. Improving processing techniques, developing mushroom-derived ingredients, and identifying effective post-harvest handling approaches can help maintain nutritional quality while expanding opportunities for mushrooms to be incorporated into a broader range of food products.

Potential project(s):

- Investigate processing methods that preserve priority nutrients and bioactive compounds and develop mushroom-derived ingredients suitable for incorporation into a variety of food products.
- Investigate processing methods that preserve or concentrate priority nutrients and bioactive compounds, including development of mushroom-derived ingredients (e.g. powders and stipe-based products) suitable for incorporation into a range of food applications.
- Investigate post-harvest handling and supply chain conditions affecting mushroom freshness and shelf quality at retail, identifying evidence-based interventions that can be adopted by growers and retailers to reduce quality deterioration between farm gate and point of consumer purchase, improving the in-store experience and supporting impulse purchasing.



PILLAR 3 EVIDENCE AND HEALTH MESSAGING

03

EVIDENCE DEVELOPMENT AND HEALTH MESSAGING

Generate and consolidate robust, Australia-relevant evidence to support credible nutrition messaging and, where appropriate, substantiated nutrition and health claims for button mushrooms.

STRATEGY 1: UNIQUE VALUE PROPOSITION

Translate the evidence base into clear, consistent, and defensible messages about the nutritional contribution of mushrooms, supported by agreed evidence thresholds and governance.

Short-term: 1-3 years

STRATEGY 2: SECTOR-FOCUSSED TRIALS

Undertake targeted studies that address priority evidence gaps for mushrooms using realistic serving sizes, meal contexts, and outcomes relevant to consumers and stakeholders.

Medium-term: 3-5 years

STRATEGY 3: HEALTH CLAIM SUBSTANTIATION

Build the level of evidence required to support compliant nutrition and health claims, prioritising claim pathways that are realistic and evidence-aligned for mushrooms.

Long-term: 5-10 years

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Translate the evidence base into clear, consistent, and defensible messages about the nutritional contribution of mushrooms, supported by agreed evidence thresholds and governance.

Short-term: 1-3 years

To build consumer trust and enable consistent sector messaging, the mushroom value proposition must be grounded in the strongest available evidence and expressed through claims that are accurate, compliant, and repeatable across channels. Effective messaging should also connect nutrition with taste and everyday meal appeal, recognising that consumers choose foods for flavour as well as health. An evidence-led messaging framework helps avoid overstating benefits and supports alignment across industry, health professionals, and retailers.

Potential project(s):

- Commission and analyse major supermarket scanner data, integrated with consumer behaviour surveys and international market comparisons, to establish a data-driven understanding of purchase drivers, declining consumer cohorts and market gaps, to inform investment priorities.
- Review successful category campaigns (e.g. “Nuts for Life”) to identify key drivers of effective nutrition positioning and develop a differentiated value proposition for mushrooms.
- Synthesise current evidence on button mushroom nutrition into a practical message architecture, including core facts, supporting evidence statements and clear guidance on permissible claims, supported by a governance process to ensure consistency and ongoing updates as evidence evolves.
- Undertake a comparative feasibility study of trusted messengers for mushroom nutrition communication, including health professionals and influencers, to assess their relative effectiveness in delivering evidence-based messages, improving credibility, and influencing consumer attitudes and purchase behaviour.
- Commission regionally contained, health-focused consumer campaigns with pre- and post-consumption tracking to evaluate the impact of nutrition messaging on purchase behaviour, generating evidence to inform positioning, messaging and future campaign investment decisions.
- Assess the potential for key mushroom nutrients and bio-actives, including ergothioneine and beta-glucans, to support differentiated nutrition positioning, identifying evidence gaps and prioritising investment to strengthen credible messaging.

PILLAR 3 EVIDENCE AND HEALTH MESSAGING

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Generate and consolidate robust, Australia-relevant evidence to support credible nutrition messaging and, where appropriate, substantiated nutrition and health claims for button mushrooms.

STRATEGY 2: SECTOR-FOCUSSED TRIALS

Undertake targeted studies that address priority evidence gaps for mushrooms using realistic serving sizes, meal contexts, and outcomes relevant to consumers and stakeholders.

Medium-term: 3-5 years

Existing evidence for button mushrooms is strong on nutritional composition, but targeted, well-designed studies are often needed to strengthen confidence in specific outcomes and inform guidance that resonates with consumers. Sector-focused trials ensure research investment is practical, relevant, and directly supports credible messaging and industry decision-making.

Potential project(s):

- Conduct a targeted dietary or meal-based study using mushrooms to evaluate priority endpoints under realistic consumption conditions and generate sector-ready evidence for guidance and messaging.
- Review and assess the outcomes of the Mushrooms on the Menu (MOM) aged care study and the Mushroom Menu initiative at Mater Hospital, identifying opportunities for further sector-focused trials and partnerships e.g. a targeted study in aged care settings to assess the impact of incorporating UV-exposed mushrooms into menus on vitamin D intake and status under real-world conditions.
- Conduct a targeted human study examining the effect of regular *Agaricus bisporus* consumption on plasma ergothioneine levels and cognitive performance markers in older adults, generating evidence relevant to healthy ageing positioning.
- Conduct an exploratory functional ageing study assessing multiple outcomes, including vitamin D status, ergothioneine exposure, inflammation, oxidative stress and cognition, to evaluate the potential for a multi-benefit healthy ageing narrative.

PILLAR 3 EVIDENCE AND HEALTH MESSAGING

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EVIDENCE DEVELOPMENT AND HEALTH MESSAGING

Generate and consolidate robust, Australia-relevant evidence to support credible nutrition messaging and, where appropriate, substantiated nutrition and health claims for button mushrooms.

STRATEGY 3: HEALTH CLAIM SUBSTANTIATION

Build the level of evidence required to support compliant nutrition and health claims, prioritising claim pathways that are realistic and evidence-aligned for mushrooms.

Long-term: 5-10 years

Health claims require a higher level of scientific substantiation than general nutrition messaging. Prioritising achievable claim pathways and aligning research investments with the relevant evidentiary requirements reduces risk and ensures outcomes can be confidently communicated. This includes supporting nutrition and functional food positioning based on established nutrient–health relationships, while generating stronger evidence where additional substantiation is required.

Potential project(s):

- Map and assess the current evidence base for priority mushroom nutrients and bio-actives against FSANZ evidentiary requirements to identify feasible nutrition and health claim pathways, assess readiness, and prioritise targeted investment to address key evidence gaps.
- Develop a claim substantiation plan for priority, evidence-aligned claim pathways, including an evidence review, a research plan to address gaps, and a compliant claim wording guide for sector use.
- Assess emerging areas of research relevance, including gut health, immune function, satiety and chronic disease risk reduction pathways, to identify longer-term evidence development opportunities and future claim pathways aligned with regulatory requirements.
- Profile beta-glucan across fresh, dried and powdered *Agaricus bisporus*, and compare absorption with oats and barley to support FSANZ claim requirements.
- Recommission the previously registered CSIRO-led clinical trial, using a scaled and cost-efficient design to assess the effect of mushroom-derived beta-glucan on low-density lipoprotein cholesterol levels and support progression along the FSANZ health claim pathway.
- Develop a formal claim substantiation dossier to support extending the existing FSANZ oats and barley beta-glucan LDL cholesterol claim to include *Agaricus bisporus*.
- Develop evidence and a claims dossier to support a general-level gut health claim for mushrooms, building on human microbiome and dietary fibre research, and informed by relevant international precedents for fresh produce claims.
- Develop and submit an evidence-based stakeholder brief supporting recognition of mushrooms as a distinct food group in the Australian Dietary Guidelines, aligned to the current review process.



PILLAR 3 EVIDENCE AND HEALTH MESSAGING

04

PROFESSIONAL AND CONSUMER EDUCATION

Translate research findings into trusted information and practical initiatives that strengthen professional engagement, increase consumer awareness, and support greater consumption.

STRATEGY 1: CULINARY ENGAGEMENT AND EARLY PALATE DEVELOPMENT

Promote familiarity with mushrooms through culinary initiatives and food education that encourage regular inclusion in meals from an early age.

Short-term: 1-3 years

STRATEGY 2: HIGHER EDUCATION AND PROFESSIONAL PARTNERSHIPS

Strengthen collaboration with universities and training institutions to build research capacity and integrate mushroom nutrition into professional education.

Short-term: 1-3 years

STRATEGY 3: EXTENSION AND ADOPTION OF RESEARCH OUTCOMES

Translate research findings into practical resources, messaging, and guidance for consumers, health professionals, retailers etc. to support broader awareness and uptake.

Long-term: 1-3 years

A young girl with pigtails is shown from the chest up, eating from a white bowl. She is holding a fork and has a piece of food on it. The background is a warm, brownish-orange color with a circular graphic element on the left side.

PILLAR 4 PROFESSIONAL AND CONSUMER EDUCATION

04

PROFESSIONAL AND CONSUMER EDUCATION

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STRATEGY 1: CULINARY ENGAGEMENT AND EARLY PALATE DEVELOPMENT

Promote familiarity with mushrooms through culinary initiatives and food education that encourage regular inclusion in meals from an early age.

Short-term: 1-3 years

Food preferences and dietary habits are often shaped early in life and reinforced through repeated exposure and positive eating experiences. Culinary education and meal-based initiatives can help build familiarity with mushrooms and demonstrate practical ways to incorporate them into everyday diets.

Potential project(s):

- Develop and test evidence-based guidance and practical resources for early-life introduction of mushrooms, including parent-facing tools and recipes, to support familiarity and acceptance during infancy and early childhood.
- Expand the existing schools mushroom education program beyond its current reach, incorporating updated health-focused messaging and curriculum alignment, and assess opportunities for digital delivery to increase national reach.
- Develop and evaluate culinary education programs and initiatives that encourage mushroom inclusion in everyday meals, including school-based food education activities, chef partnerships, and recipe-led consumer engagement.
- Develop and integrate mushroom-focused nutrition and culinary education content across university, TAFE and professional training programs, supported by modular teaching materials, curriculum alignment and grower site visits.
- Assess the feasibility of using food and health content creators to support mushroom familiarity, cooking confidence and everyday meal inclusion, including pilot testing of culinary-led digital engagement approaches.
- Evaluate community-based culinary engagement activities - including supermarket tastings, recipe card distribution and local food events - to increase familiarity with mushrooms and encourage repeat household use.



PILLAR 4 PROFESSIONAL AND CONSUMER EDUCATION

04

PROFESSIONAL AND CONSUMER EDUCATION

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STRATEGY 2: HIGHER EDUCATION AND PROFESSIONAL PARTNERSHIPS

Strengthen collaboration with universities and training institutions to build research capacity and integrate mushroom nutrition into professional education.

Short-term: 1-3 years

Partnerships with universities and professional training programs support the development of future researchers, health professionals, and food industry leaders. Integrating mushroom nutrition into educational programs can help build long-term awareness and ensure emerging professionals are familiar with the nutritional contribution of mushrooms.

Potential project(s):

- Establish partnerships with universities and training institutions to support student research, curriculum and joint research initiatives.
- Develop and integrate mushroom-focused nutrition and culinary education content across university, TAFE and professional training programs, supported by modular teaching materials, curriculum alignment and grower site visits.
- Partner with Dietitians Australia and accredited continuing professional development providers to incorporate mushroom nutrition content into professional education courses.
- Continue investment in the Mushroom Health Science Australia (MHSA) platform to support health professional education and integrate new research outputs as they become available.
- Support PhD student research involvement in priority clinical trials through university partnerships to reduce costs and build long-term domestic research capacity in mushroom nutrition science.
- Investigate the feasibility of, and develop, an AI-powered tool enabling health professionals to model the nutritional impact of incorporating mushrooms into client meal plans, with a consumer-facing version to support understanding of health benefits.



PILLAR 4 PROFESSIONAL AND CONSUMER EDUCATION

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STRATEGY 3: EXTENSION AND ADOPTION OF RESEARCH OUTCOMES

Translate research findings into practical resources, messaging, and guidance for consumers, health professionals, retailers etc. to support broader awareness and uptake.

Long-term: 1-3 years

Research findings have the greatest impact when they are translated into accessible and trusted information that supports practical decision-making. Structured extension activities help ensure that evidence generated through research is communicated effectively and adopted across the supply chain and by consumers.

Potential project(s):

- Review the current evidence base and incorporate the findings into communication resources and extension programs that enable consistent, evidence-based messaging across consumer education, professional guidance materials and industry partnerships.
- Develop a structured institutional engagement program providing catering managers and dietetic teams at aged care facilities, hospitals and school canteens with mushroom nutrition evidence packs, menu integration guides and practical culinary support.
- Extend the UV-exposed mushroom aged care menu model to additional residential care facilities, supporting implementation and assessing practical requirements for scaling adoption across the aged care sector.
- Assess the effectiveness of retail-based health and nutrition messaging at point of sale, including pilot partnerships with major supermarket chains to evaluate impacts on consumer awareness and purchase behaviour.
- Assess the effectiveness of food and health content creators in supporting mushroom awareness, culinary confidence and consumption, including pilot programs to evaluate impacts on consumer engagement and purchase behaviour.



**SHORT
TERM**
1-3 Years



01

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RESEARCH**

**STRATEGY 1: EMERGING PUBLIC
HEALTH PRIORITIES**



02

**NUTRITIONAL
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03

**EVIDENCE
DEVELOPMENT
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MESSAGING**

**STRATEGY 1: UNIQUE VALUE
PROPOSITION**



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OF RESEARCH OUTCOMES**



**MEDIUM
TERM**
3-5 Years



01

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**STRATEGY 2: NUTRITIONAL COMPOSITION
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**STRATEGY 2: VALUE-ADD
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**EVIDENCE
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**STRATEGY 2: SECTOR-
FOCUSSED TRIALS**



04

**PROFESSIONAL
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EDUCATION**



**LONG
TERM**
3-5 Years



01

**MUSHROOM
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02

**NUTRITIONAL
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**STRATEGY 3: PROCESSING AND
FUNCTIONAL INGREDIENT INNOVATION**



03

**EVIDENCE
DEVELOPMENT
AND HEALTH
MESSAGING**

**STRATEGY 3: HEALTH CLAIM
SUBSTANTIATION**



04

**PROFESSIONAL
AND CONSUMER
EDUCATION**

MUSHROOM HEALTH AND NUTRITION

Research, Development and Extension Strategic Plan

Thank You

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