

THE GENUS *Monascus* AS A SOURCE OF FOOD COLORANTS

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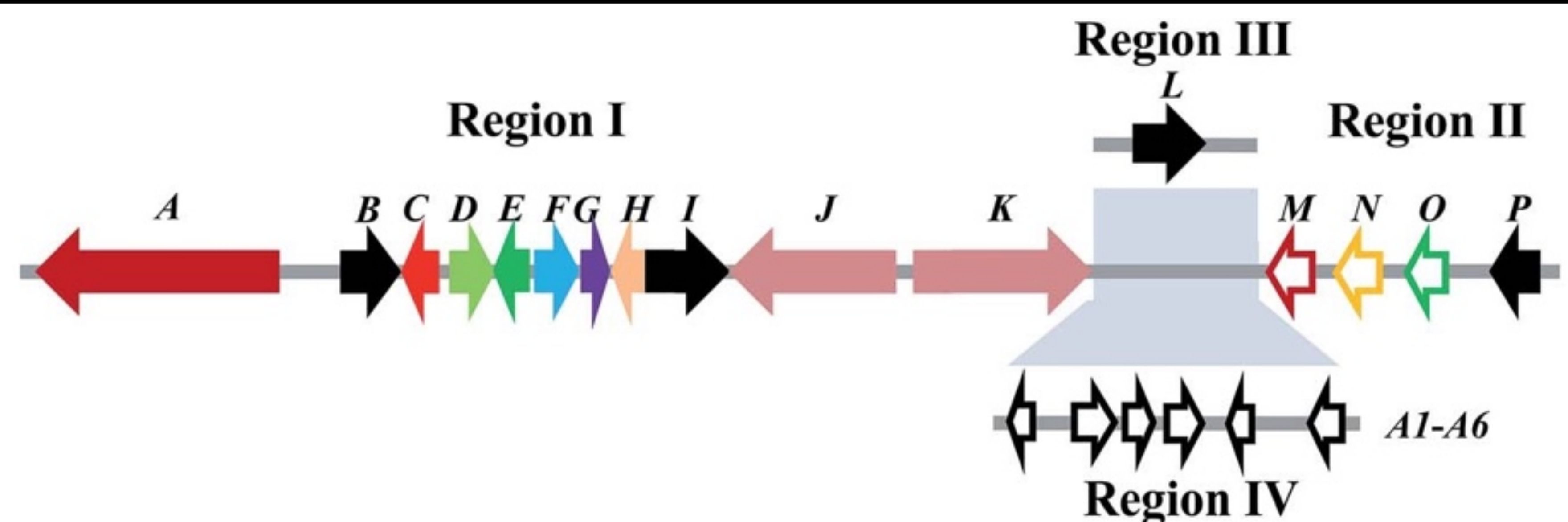
AIM

Make a review of the aspects involved in the perspective of using *Monascus* pigments (MP) at an industrial level, taking into account the production of citrinin by *Monascus*, a mycotoxin.

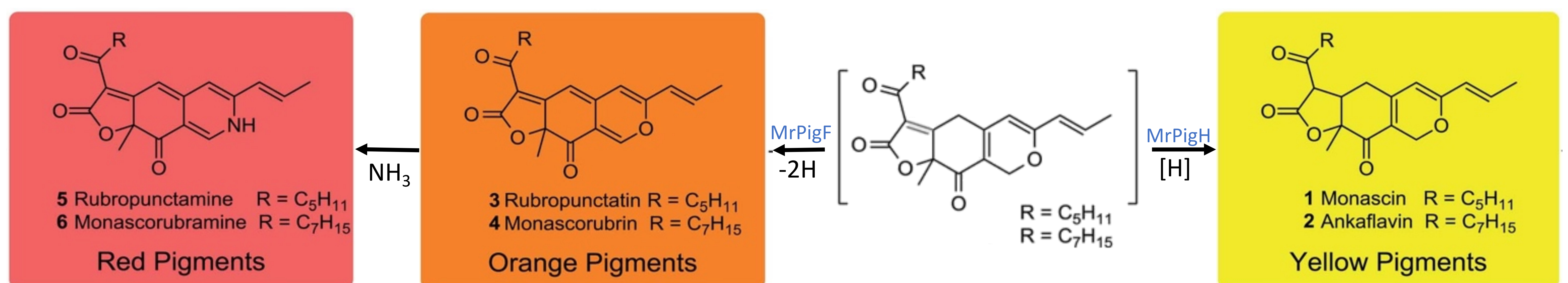
INTEREST

Consumer demand
Extracellular production
No seasonality
High availability and efficiency
Variety of colours

GENE CLUSTER FOR THE PRODUCTION OF MP



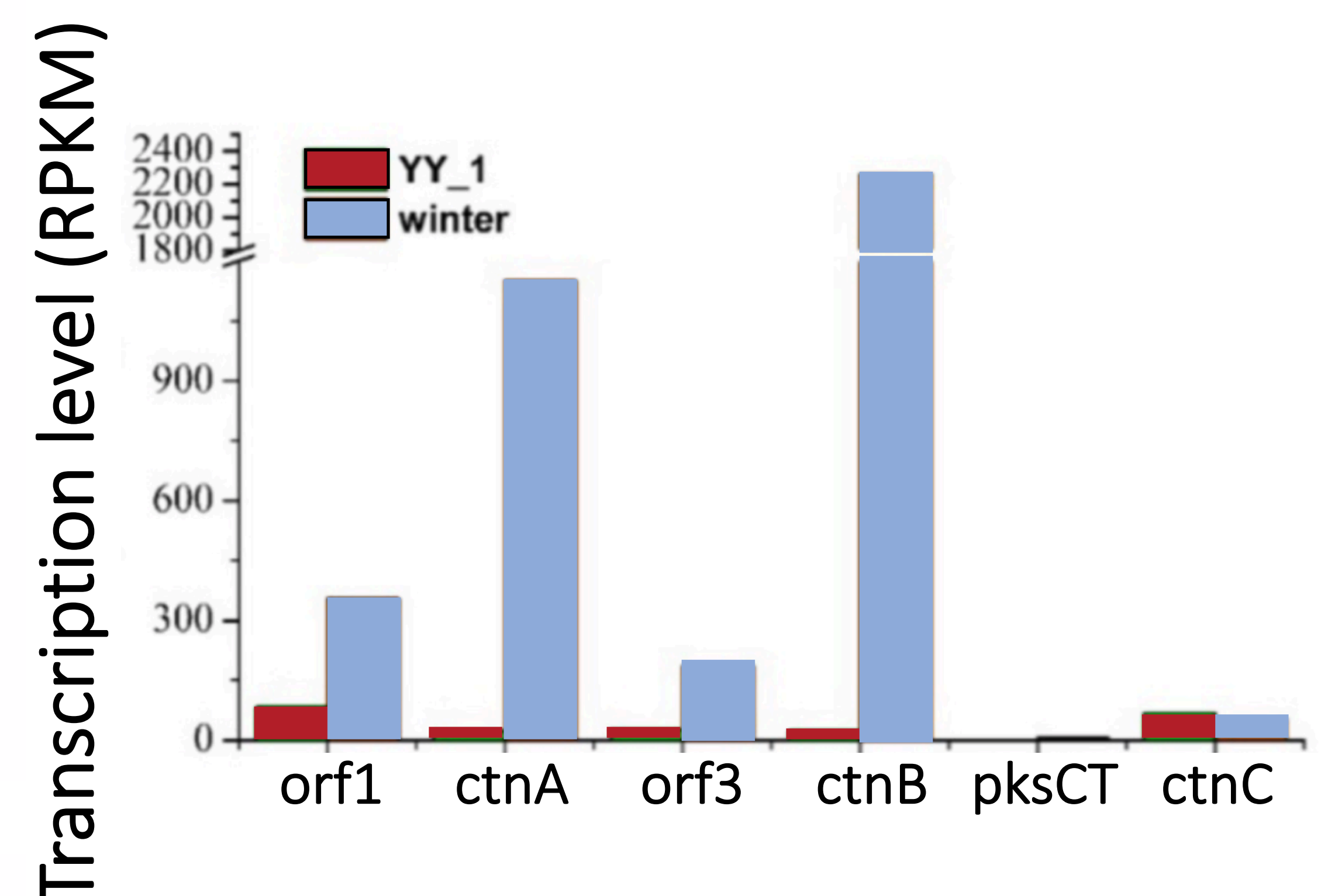
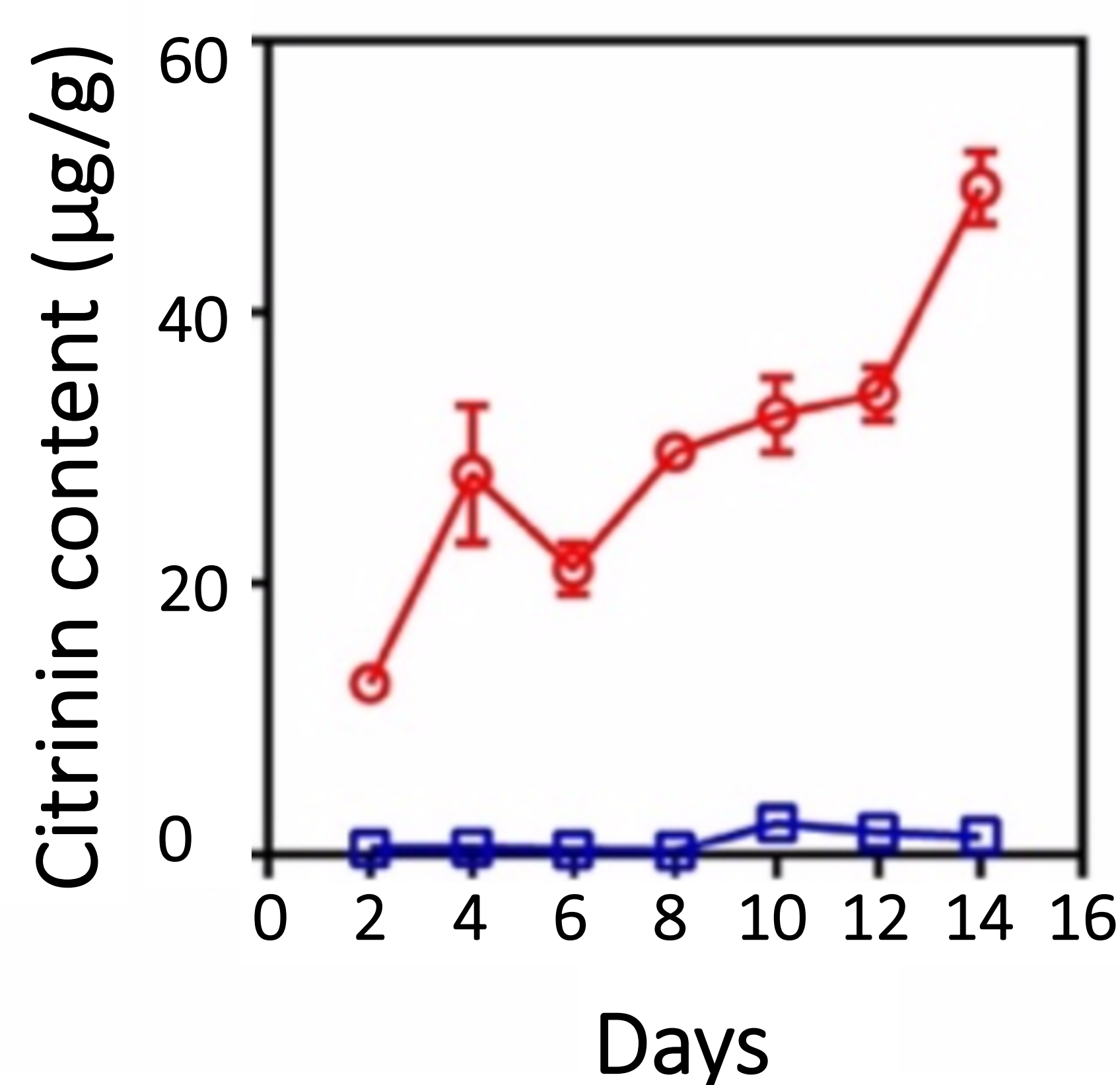
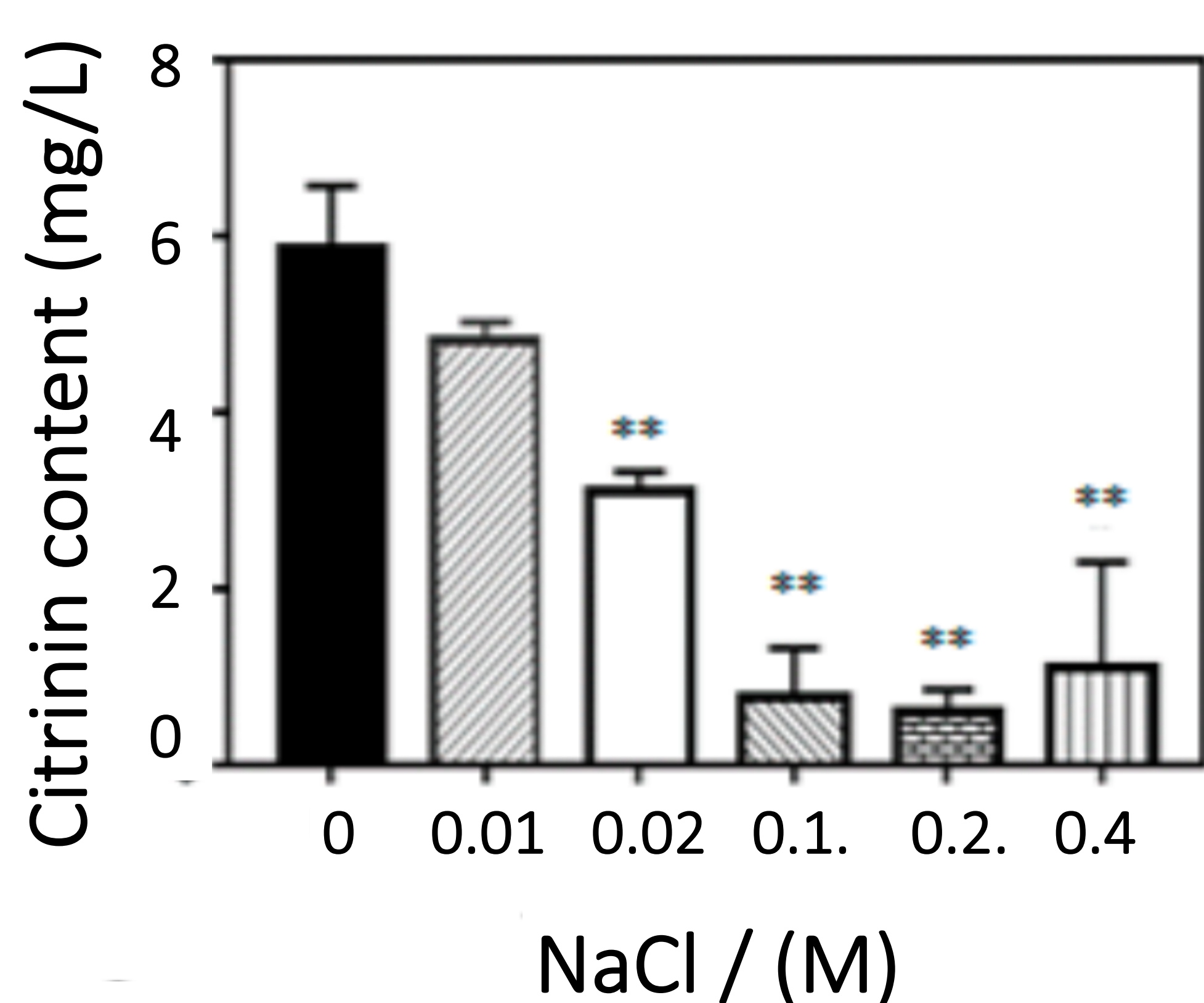
BIOSYNTHESIS OF MP



DECREASED CITRININ PRODUCTION

Optimized cultures
 $\uparrow[\text{salt}]$

Random mutagenesis
Transformation by protoplasts



CONCLUSIONS

The use of MP has a great potential but still more studies are needed to make its application viable, taking into account that the consumer wants natural sources without the use of genetically modified organisms (GMOs).

UAB

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