

WHAT FUNGI DO FOR US

FUNGI USED IN THE WORLD

Commercial uses of fungi

Search ...

Fungi used in medicines
Catergot- Ergot fungi
Cyclosporin - Tolypocladium inflatum Fungi
Statins- Aspergillus terreus and Penicillium citrinum Fungus
Fungi in food we eat
Mycoprotein
Cheese
Mushrooms
Soy sauce
Other
Yeast uses
Bread
Beer
Other uses
Keef fizz in drinks
Stone wash jeans

Penicillin – Ascomycetous fungi
Ascomycetous fungi is used to produce some drugs. Some members of the genus are used to generate penicillin, a drug which used as an antibiotic, which kills or stops the growth of certain kinds of bacteria.

Agriculture
The fungi attach to the roots of some plants and help them in taking up nutrients from the soil. This is known as mycorrhizal association. These plants rely on the fungi to help it access its nutrients and the fungi also relies on the plant for nutrients.

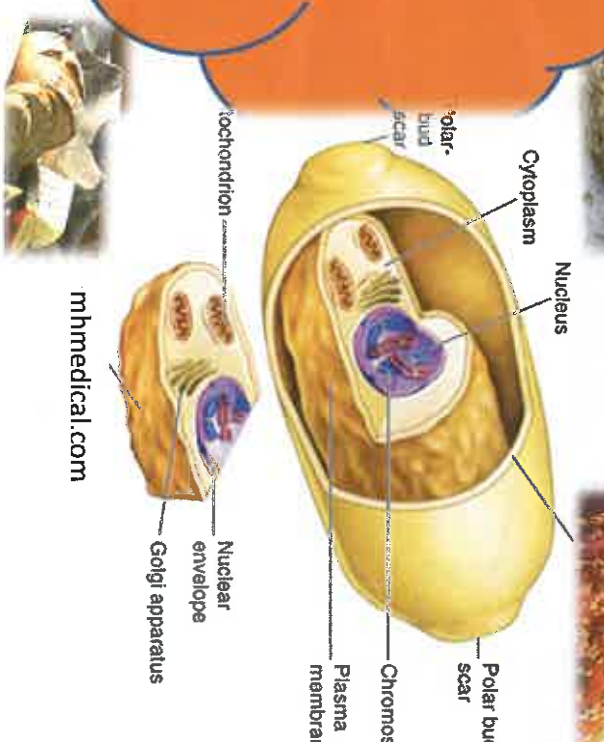
Ascomycetous fungi

<http://naturales.cubaeduc.ae/hongus-beneficiosos2>



Biological insecticides - Beauveria bassiana fungi
As animal pathogens, fungi help to control the population of damaging pests. These fungi are very specific to the insects they attack, they do not infect animals or plants. They are potential insecticides.

Food Industry
In many cheese the moulds of the genus *Penicillium* is used to ripen many them. They are taken from places such as caves & meadows. A very common fungus in the food industry is yeast (*Saccharomyces cerevisia*) which is used in baking and brewing due to it producing CO₂ and ethanol when it respire.

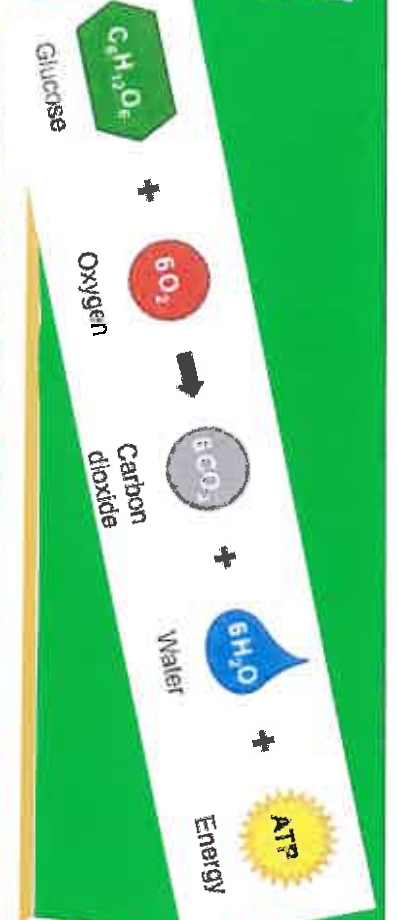


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Fusarium venenatum
Scientific classification

- Kingdom: Fungi
- Phylum: Ascomycota
- Subphylum: Pezizomycotina
- Class: Sordariomycetes
- Order: Hypocerales
- Family: Nectriaceae
- Genus: *Fusarium*
- Species: *F. venenatum*

Binomial name
Fusarium venenatum



Nutritional information (typical values per 100g)	Per 100g	Per 100g
Energy	509kJ	498kJ
Fat of which saturates	122kcal	119kcal
Carbohydrate of which sugars	4.9g	4.8g
Fibre	2.2g	2.2g
Protein	5.0g	4.9g
Salt	2.8g	2.7g
	5.4g	5.3g
	11.7g	11.5g
	1.3g	1.2g

AWESOME MUSHROOM VENENATUM!

FACT.....
FERMENTERS CAN RUN FOR UP TO 6 WEEKS AT A TIME!

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FERMENTERS CAN RUN FOR UP TO 6 WEEKS AT A TIME!

EVER HEARD OF QUORN AND WONDERED WHAT IT IS AND HOW IT'S MADE?



The fermenter will be fed with nutrients needed by the fungus such as glucose syrup and ammonia to maintain optimum pH. Temperature must also be at optimum.

Fusarium venenatum is placed in a fermenter

- Air containing oxygen is supplied to allow fungus to aerobically respire. Any waste gases produced by the fungus are extracted
- The fungi uses the nutrients to make mycoprotein solids which are continuously removed from fermenter

Product is then to form giving meat like texture such as egg are used to mixture and after steaming and further cooling, water is removed in centrifuges, fungal nucleic acids are broken down and the mycoprotein is now ready to be used in a range of products!

RUN FACT.....
THE FIRST PATENT WAS FILLED IN 1985 AND HAS NOW EXPIRED SO ANYONE CAN COMMERCIALY PRODUCE MYCOPROTEIN!

