

Agricultural Journals

Czech Journal of

FOOD SCIENCES

home page about us contact

US

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- AuthorsDeclaration
- Instruction to Authors
- Guide for Authors
- CopyrightStatement
- Submission

For Reviewers

- Guide for Reviewers
- ReviewersLogin

Subscription

Czech J. Food Sci.

Velí šek J., Cejpek K.: Pigments of higher

fungi – a review

Czech J. Food Sci., 29 (2011): 87-102

This review surveys the literature dealing with the structure of pigments produced by fungi of the phylum Basidiomycota and also covers their significant colourless precursors that are arranged according to their biochemical origin to the shikimate, polyketide and terpenoid derived compounds. The main groups of pigments and their leucoforms include simple benzoquinones, terphenylquinones, pulvinic acids, and derived products, anthraquinones, terpenoid quinones, benzotropolones, compounds of fatty acid origin and nitrogen-containing pigments (betalains and other alkaloids). Out of three orders proposed, the concern is only focused on the orders Agaricales and Boletales and the taxonomic groups (incertae sedis) Cantharellales, Hymenochaetales, Polyporales, Russulales, and Telephorales that cover most of the so called higher fungi often referred to as mushrooms. Included are only the European species that have generated scientific interest due to their attractive

colours, taxonomic importance and distinct biological activity.

Keywords:

higher fungi; Basidiomycota; mushroom pigments; mushroom colour; pigment precursors

[fulltext]

© 2011 Czech Academy of Agricultural Sciences



