

Agricultural Journals

Czech Journal o FOOD SCIENCE

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Czech J. Food Sci Panda B.P., Javed S., Ali M.:

medium for production of lovastatin with *Monascus* species

Czech J. Food Sci., 27 (2009): 352-360

Angkak (red mold rice, red yeast rice, Chinese red rice), a traditional Chinese functional food is produced by solid-state fermentation of cooked non-glutinous rice with *Monascus* species. The secondary metabolite of *Monascus* species, monacolin K (lovastatin), has been proved to lower blood lipid levels. In this study, the best *Monascus purpureus* strain was selected from MTCC 369, 410 1090 based on lovastatin concentration. Four medium parameters (NH_{$_{4}$}Cl,

 $MgSO_4$, NaCl, CaCl₂) screened by Plackett-Burman design from total nine medium variables were optimised by Box Behnken design of response surface methodology. Maximum lovastatin production of 3.420 mg/g was predicted in the solid medium containing 20 g rice and 40 ml liquid nutrient (NH₄Cl 14.32