

ເອກສານອ້າງອີງ

- Aidoo, K.E., Handry, R. & Wood, B.J.B. (1981). Estimation of Fungal Growth in a Solid State Fermentation System. *European Journal Applied Microbiology Biotechnology*. **12**, 6-9.
- The Association of Official Analytical Chemists. (1995). *Official Method of the Association of Official Analytical Chemists*. 15th ed. The Association of Official Analytical Chemists. Virginia.
- Blanc, P.J., Laussac, J.P., Bars, J.L., Loret, M.O., Pareilleux, A., Prome, D., Prome, J.P., Santerre, A.L. & Goma, G. (1995). Characterization of Monascidin A from *Monascus* as Citrinin. *International Journal of Food Microbiology*. **27**, 201-213.
- Blanc, P.J., Loret, M.O. & Goma, G. (1995). Production of Citrinin by Various Species of *Monascus*. *Biotechnology letters*. **17**, 3, 291-294.
- Carvalho, J. C., Pandey, A., Babitha, S. & Soccol, C. R. (2003). Production of *Monascus* Biopigments. *Biotechnology. Agro-Food industry hi-technology*. 37-41.
- Carvalho, J.C., Pandey, A., Oishi, B.O., Brand, D., Rodriguez-Leon, J.A. & Soccol, C.R. (2006). Relation between Growth, Respirometric Analysis and Biopigments Production from *Monascus* by Solid-State Fermentation. *Biochemical Engineering Journal*. **29**, 262-269.
- Chen, M. H. & Johns, M. R. (1993). Effect of pH and Nitrogen Source on Pigment Production by *Monascus purpureus*. *Applied Microbiology and Biotechnology*. **40**, 132-138.
- Comerio, R., Fernandez, V.E. & Vaamonde, G. (1998). Influence of Water Activity on *Penicillium citrinum* growth and Kinetics of Citrinin Accumulation in Wheat. *International Journal of Food Microbiology*. **42**, 219-223.
- Deacon, J. (2006). *Fungal Biology*, Blackwell publishing, Cornwall, UK.
- Erdogral, O. & Azirak, S. (2004). Review of the Red Yeast Rice (*Monascus purpureus*). *Turkish Electronic Journal of Biotechnology*. **2**, 37-49.
- Griffin, D.H. (1994). *Fungal Physiology*. John Wiley & Sons, Inc., Publication. Singapore, pp. 132.
- Hajjaj, H., Blanc, P., Groussac, E., Goma, G., Uribelarrea, J.L. & Loubiere, P. (1999). Improvement of Red Pigment/Citrinin Production Ratio as a Function of Environmental Conditions by *Monascus ruber*. *Biotechnology and Biochemical Engineering*. **64**, 4, 487-501.
- Hajjaj, H., Blanc, P., Groussac, E., Uribelarrea, J.L., Goma, G. & Loubiere, P. (2000). Kinetic Analysis of Red Pigment and Citrinin Production by *Monascus ruber* as a Function of Organic Acid Accumulation. *Enzyme and Microbial Technology*. **27**, 619-625.

- Hajjaj, H., Klaebe, A., Goma, G., Blanc, P.J., Barbier, E. & Francois, J. (2000). Medium-Chain Fatty Acids Affect Citrinin Production in the Filamentous Fungus *Monascus ruber*. *Applied and Environmental Microbiology*, 1120-1125.
- Hajjaj, H., Klaebe, A., Loret, M.O., Goma, G., Blanc, P.J. & Francois, J. (1999). Biosynthetic Pathway of Citrinin in the Filamentous Fungus *Monascus ruber* as Revealed by ¹³C Nuclear Magnetic Resonance. *Applied and Environmental Microbiology*, 311-314.
- Hajjaj, H., Klaebe, A., Loret, M.O., Tzedakis, T., Goma, G. & Blanc, P.J. (1997). Production and Identification of N-Glucosylrubropunctamine and N-Glucosylmonascorubramine from *Monascus ruber* and Occurrence of Electron Donor-Acceptor Complexes in These Red Pigments. *Applied and Environmental Microbiology*, 2671-2678.
- Han, O. & Mudgett, R. E. (1992). Effects of Oxygen and Carbon Dioxide Partial Pressured on *Monascus* Growth and Pigment Production in Solid-state Fermentations. *Biotechnology Progress*. **8**, 5-10.
- Johns, M. R. & Stuart, D. M. (1991). Production of Pigment by *Monascus purpureus* in Solid Culture. *Journal of Industrial Microbiology*. **8**, 23-28.
- Lee, C. L., Wang, J.J., Kuo, S.L. & Pan, T.M. (2006). *Monascus* Fermentation of Dioscorea for Increasing the Production of Cholesterol-lowering agent-Monacolin K and Antiinflamation Agent-Monascin. *Applied Microbiology Biotechnology*. **72**, pp. 1254-1262.
- Lian, W. P., Nan, X. Z. & Lin, C. P., 2007, "Monacolin K Production by *Aspergillus terreus* in Solid-State Fermentation". *Journal of Zhejiang University Science A*, **8**, pp. 1521-1526.
- Lin, C. F. (1973). Isolation and Culture Conditions of *Monascus* sp. for the Production of Pigment in a Submerged Culture. *Journal of Fermentation Technology*. **51**, 6, 407-414.
- Manzoni, M. & Rollini, M. (2002). Biosynthesis and Biotechnology Production of Statins by Filamentous Fungi and Application These Cholesterol-Lowering Drugs. *Applied Microbiology and Biotechnology*. **58**, pp. 555-564.
- Mitchell, D.A. & Lonane, B.K. (1992). Definition, Characteristics and Potential, *In Solid State Cultivation*, Elsevier Applied Science, Barking, Essex, pp. 1-13.
- Muthuwong, K. (2003). *Production of Monascus Fungal Pigments by Solid Substrate Fermentation*. Master of Science. Applied Microbiology. Science, King Mongkut's University of Technology Thonburi.
- Ng, C.C. & shyu, Y.T. (2004). Development and Production of Cholesterol-lowering *Monascus-nata* complex. *World Journal of Microbiology and Biotechnology*. **20**, pp. 875-879.
- Panda, B. P., Javed, S. & Ali, M. (2010). Optimization of Fermentation Parameters for Higher monacolin K Production in Red Mold Rice through Co-Culture of *Monascus purpureus* and *Monascus ruber*. *Food and Bioprocess Technology*. **3**, pp. 373-378.

- Rosenblitt, A., Agosin, E., Delgado, J. & Correa, R. P. (2000). Solid Substrate Fermentation of *Monascus purpureus*: Growth, Carbon Balance, and Consistency Analysis. *Biotechnology progress*. **16**, 152-162.
- Su, Y.C., Wang, J.J., Lin, T.T. & Pan, T.M. (2003). Production of the secondary metabolites γ -aminobutyric acid and monacolin K by *Monascus*. *Journal of Industrial Microbiology and Biotechnology*. **30**, pp. 41-46.
- Teng, S. S. & Feldheim, W. (2000). The Fermentation of Rice for Anka Pigment Production. *Journal of Industrial Microbiology and Biotechnology*. **25**, 3, 141-146.
- Teng, S. S. & Feldheim, W. (2001). Anka and Anka Pigment production. *Journal of Industrial Microbiology and Biotechnology*. **26**, 5, 280-282.
- Wang, J.J., Lee, C.L. & Pan, T.M. (2003). Improvement of Monacolin K, γ -amino butyric Acid and Citrinin Production Ration as a Function of Environmental Conditions of *Monascus purpureus* NTU 601. *Journal of Industrial Microbiology and Biotechnology*. **33**, 669-676.
- Wang, J.J., Lee, C.L. & Pan, T.M. (2004). Modified Mutation Method for Screening Low Citrinin-Producing Strain of *Monascus pupureus* on Rice Culture. *Journal of Agricultural and Food Chemistry*. **52**, 6977-6982.
- Wild, D., Toth, G., & Humpf, H. U. (2002). New *Monascus* Metabolite Isolated from Red Yeast Rice (Angkok, Red Koji). *Journal of Agriculture of Food Chemistry*. **50**, 3999-4002.
- Xu, B.J., Jia, X.Q., Gu, L.J. & Sung, C.K. (2006). Review on the Qualitative and Quantitative analysis of the Mycotoxin Citrinin. *Food Control*. **17**, 271-285.
- Yongsmith, B., Kitprechavanich, V., Chitradon, L., Chaisrisook, C. and Budda, N. (2000). Color Mutants of *Monascus* sp. KB9 and Their Comparative Glucoamylase on Rice Solid Culture. *Journal of Molecular Catalysis B: Enzymatic*. **10**, pp. 263-272.
- Yongsmith, B., Tabloka, W., Yongmanitchai, W. & Bavavoda, R. (1993). Culture Conditions for Yellow Pigment Formation by *Monascus* sp. KB-10 grown on cassava medium. *World Journal of Microbiology and Biotechnology*. **9**, 1, 85-90.



