Fermentation and Extraction

Jing Xu

Abstract

Citation: Jing Xu Fermentation and Extraction. **protocols.io**
dx.doi.org/10.17504/protocols.io.jipckdn
Published: 23 Aug 2017

Protocol

Prepared medium as described below: Dextrose Agar (PDA) 200g potato 20g glucose 1000ml seawater PH=7.0 Czapek's Aga (CZA) 30g sucrose 15g agar 0.5g KCl 1g K2HPO4 1.5g MgSO4•7H2O 0.01g FeSO4 1000ml seawater pH=7.5 Rice Medium (RM) 100g rice 0.6g peptone 0.1g KH2PO4 0.1g CaCl2, 0.5g MgSO4 100ml H2O Grain Medium (GM) 7.5g grain 7.5g bran 0.5g yeast extract 0.1g sodium tartrate 0.01 FeSO4•7H2O 0.1g sodium glutamate 0.1ml pure corn oil 30ml H2O

Step 1.
Prepared medium as described below:Dextrose Agar(PDA) 200g potato20g glucose1000ml seawaterPH=7.0 Czapek's Aga(CZA) 30g sucrose15g agar0.5g KCl1g K2HPO4

Step 2.
The fungal strains were cultured on Petri dishes of potato dextrose agar (PDA) at 28 °C for 5 days.

Step 3.
The agar patches with the title fungus were inoculated into Erlenmeyer flasks with four different media.

Step 4.
Fungus were adopted for the stationary fermentation and grown for 40 days at room temperature.

Step 5.
The harvested cultures were extracted twice with an equal volume of EtOAc and evaporated to dryness to get the crude extracts.