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Biological activity and anti-diabetic effect of fermentation red-rice by isolated fungi *Monascus sp. BHN-321*

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Biological Activity and Anti-diabetic effect of red-rice by fermented Monascus sp. BHN-321 for studies on the Functional food materials: Monascus belongs to the phylum Eumycota, subphylum Ascomycotina, class Ascomycetes, order Eurotiales and the family Monascaceae. Monascus sp. has been used to produce for natural colourants, food supplements food colourant, preservative, food supplement, and traditional medicine over 1,000 years in East Asia. Currently, red yeast rice has become one of the major cholesterol-lowering ingredients used in food supplements worldwide. Also, It is noteworthy that red yeast rice has been used to strengthen the spleen, promote or improve digestion, eliminate dampness and phlegm, promote or improve blood circulation, and remove blood stasis in Chinese medicine. In this study, fermented red-rice from isolated fungi Monascus sp. BHN321 was investgeed anti-diabetic effect. As a result, we confirmed that fermented red-rice by Monascus sp. BHN321 can use functional food materials. Also, Monascus sp. BHN321 was an excellent strain to producing for useful substances.

Biography

Jung-Bok, Lee has completed his PhD from Andong National University and postdoctoral studies of Department of Medical Plant Resources in ANU. He is the director of BHNBIO co. LTD., a premier Food and functional-material organization. He has published more than 25 papers and has been serving as a member of 'The Korea Society for Microbiology and Biotechnology.

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