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Novel Food catalogue - Details

Product Name

What does it mean ?

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Monascus purpureus

Description

The request concerns the use of so-called 'red yeast fermented rice' in food supplements only. Red yeast fermented rice is produced by cultivating the yeast *Monascus purpureus* on rice. The rice is first soaked in water until the grains are fully saturated. The raw soaked rice then is steamed for the purpose of sterilizing and cooking the grains prior to inoculation. Inoculation is done by mixing either *M. purpureus* spores or powdered red yeast rice together with the rice that is being treated. The mix is then incubated in an environment around room temperature for 3-6 days. During this period of time, the rice should be fully cultured with *M. purpureus*, with each rice grain turning bright red in its core and reddish purple on the outside. The fully cultured rice is then either sold as the dried grain, or cooked and pasteurized to be sold as a wet paste, or dried and pulverized to be sold as a fine powder.

status



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