Citrate A Possible Precursor Of Astaxanthin In Phaffia

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Citrate, a possible precursor of astaxanthin in Phaffia rhodozyma: influence of varying levels of ammonium, phosphate and citrate in a chemically defined medium. Flores-Cotera LB(1), Martín R, Sánchez S.

Citrate, a possible precursor of astaxanthin in Phaffia ...

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astaxanthin production by the yeast Phaffia rhodozyma was investigated. The astaxanthin content in cells and the final astaxanthin concentration increased upon reduction of ammonium from 61 mM to

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Citrate, a possible precursor of astaxanthin in Phaffia ...

Abstract. The influence of ammonium, phosphate and citrate on astaxanthin production by the yeast Phaffia rhodozyma was investigated. The astaxanthin content in cells and the final astaxanthin concentration increased upon reduction of ammonium from 61 mM to 12.9 mM (from 140 µg/g to 230 µg/g and 1.2 µg/ml to 2.3 µg/ml, respectively). Similarly, both the astaxanthin content and astaxanthin ...

Citrate, a possible precursor of astaxanthin in Phaffia ...

Citrate is used for feedback inhibition, as it inhibits phosphofructokinase, an enzyme involved in glycolysis that catalyses formation of fructose

1,6-bisphosphate, a precursor of pyruvate. This prevents a constant high rate of flux when there is an accumulation of citrate and a decrease in substrate for the enzyme. Regulation by calcium. Calcium is also used as a regulator in the citric acid cycle.

Citric acid cycle - Wikipedia

Citrate, a possible precursor of astaxanthin in Phaffia rhodozyma: Influence of varying levels of ammonium, phosphate and citrate in a chemically defined medium

Citrate A Possible Precursor Of Astaxanthin In Phaffia

Citric acid is a weak organic acid that has the

molecular formula C6H8O7. It occurs naturally in citrus fruits. In biochemistry, it is an intermediate in the citric acid cycle, which occurs in the metabolism of all aerobic organisms. More than two million tons of citric acid are manufactured every year. It is used widely as an acidifier, as a flavoring and a chelating agent. A citrate is a derivative of citric acid; that is, the salts, esters, and the polyatomic anion found in solution. An examp

Citric acid - Wikipedia

On the basis of these in vitro experiments and according to our previous reports on biomimetic citrated-covered apatites , we can postulate that

citrate may both stabilize the amorphous precursor and provide it with negatively-charged surface, facilitating the electrostatic interaction with specific positively-charged groups of collagen fibrils. As a matter of fact, a similar control through the same mechanism has been proposed for NCPs.

The synergic role of collagen and citrate in stabilizing ...

These experiments from the 1950s align with the conclusion that fatty acids, when converted to acetyl-CoA and condensed with OAA to form citrate, are indeed a gluconeogenic precursor. That is, if acetate derived from fatty acid β-oxidation serves as a carbon

source for glucose production, then, by definition, it is a gluconeogenic precursor.

Are Fatty Acids Gluconeogenic Precursors? | The Journal of ...

In a third possible mechanism in initially pyruvate-only solutions, a portion of citrate could also be formed exclusively from the produced oxaloacetate: this reaction is known and likely involves nucleophilic attack of one molecule of oxaloacetate on the keto carbon of another followed by loss of OC-COOH (24, 25) (we also find citrate in oxaloacetate-only solutions).

Detection and formation scenario of citric acid, pyruvic ...

Citrate and isocitrate conversions in plant cells can be closely related to the fatty acid metabolism, when precursors of gluconeogenesis is produced from storage triacylglycerols through the fatty acid β-oxidation and the glyoxylate cycle.

Citrate and isocitrate in plant metabolism - ScienceDirect

In the mature chromoplast, the permeability to mevalonate and acetate again decreased to about 20% of the maximum value and reached zero for citrate. The results give evidence that during the

transformation of chloroplasts to chromoplasts, precursors for carotenoid biosynthesis are translocated from extraplastidic sites into the plastids, there being possibly incorporated into carotenoids

Envelope Permeability to Possible Precursors of Carotenoid ...

Nickel substituted lithium zinc ferrites with compositional formula Li 0.4-0.5x Zn 0.2 Ni x Fe 2.4-0.5x O 4 where x=0.02 □ x □ 0.1 in steps of 0.02 were prepared by the citrate precursor method. The precursor used was AR grade lithium nitrate, zinc nitrate, iron nitrate, nickel nitrate and citric acid.

This volume represents a collection of papers which were contributed by participants at a Symposium for Cholinergic Mechanisms and Psycho pharmacology, held in La Jolla, California on March 28-30, 1977. The were chosen to emphasize areas in which there has been substantial topics progress in the past 2-3 years and fall into seven major groups dealingwith: cholinergiC receptors; chemistry, histochemistry and enzymology; cyclic nucleotides and cholinergiC mechanisms; storage, compartmentation and release of acetylcholine; regulatory mechanisms in acetylcholine metab olism; modulation of

acetylcholine metabolism; and behavioral and clin ical manifestations of cholinergiC function and dysfunction. Each group contains one or more reviews and a number of shorter contributions de scribing current work. This symposium was the third in a series of which the first two were held in Skokloster, Sweden in 1970 and Boldern, Switzerland in 1974. The Proceedings of the meetings indicate a rapid development of knowledge of cholinergiC mechanisms which for many years lagged behind that of other neurotransmitters and neuroregulators. The inclusion of a large section in the present volume dealing with clinical manifestations of cholinergiC dysfunction reflects one of the most important trends

in current research on cholinergiC mechanisms, namely the close inter-relationship and mutual support of basic science and clinical investigation. I hope that this volume will be of value to all those whose work relates to cholinergiC function, at both basic and clinicalleve18, and will continue to stimulate the vigorous exchange of ideas which was such a prominent feature of the Symposium.

Advances in Enzymology and Related Areas of Molecular Biology is a seminal series in the field of biochemistry, offering researchers access to authoritative reviews of the latest discoveries in all areas of enzymology and molecular biology. These

landmark volumes date back to 1941, providing an unrivaled view of the historical development of enzymology. The series offers researchers the latest understanding of enzymes, their mechanisms, reactions and evolution, roles in complex biological process, and their application in both the laboratory and industry. Each volume in the series features contributions by leading pioneers and investigators in the field from around the world. All articles are carefully edited to ensure thoroughness, quality, and readability. With its wide range of topics and long historical pedigree, Advances in Enzymology and Related Areas of Molecular Biology can be used not only by students and researchers in molecular

biology, biochemistry, and enzymology, but also by any scientist interested in the discovery of an enzyme, its properties, and its applications.

Drawing on the expertise of internationally known, interdisciplinary scientists and researchers, Food Colorants: Chemical and Functional Properties provides an integrative image of the scientific characteristics, functionality, and applications of color molecules as pigments in food science and technology, as well as their impact on health. The book emphasizes the structure-function relationships of pigment molecules to explain biosynthesis, modifications and degradation during storage and

processing, and the effect of these changes on quality and safety. Understanding the rate and nature of degradation assists in selecting optimum processing parameters. Beginning with an overview of the physics and biochemistry of color, the book focuses on the mechanics of pigment stability and bioavailability, and antioxidant and pro-oxidant action. It reviews the influence of pigments on health and metabolism, incorporating results of in vivo and in vitro studies. It addresses the occurrence of pigment in food matrices and their stability during processing and storage. Conventional technologies as well as new, environmentally friendly methods are presented along with recent advances in

biotechnology to produce colorants. There is also a chapter on novel approaches to the biosynthesis of colorants by microalgae, microorganisms, and genetic engineering. Contributions give significant attention to analytical methods and recent advances in detecting both natural and synthetic colorants, their quality, quantity, and degradation during processing and storage. The book rounds out its comprehensive coverage with a look at quality and safety risk assessments and international regulations, as well as lists of formerly and newly approved colorants and additives. Peer reviewed contributions and critical evaluations ensure a concise, systematic presentation of the relationships between the chemical nature and

functional properties of various natural and synthetic pigments used to color food.

This book provides a comprehensive overview on biotechnological applications of unicellular and multicellular fungi in a variety of industrial branches. Targeted genetic and metabolic engineering of fungi allows production of native and transgenic enzymes and proteins in industrial scales. Those most prominently find application in biorefineries for the production of value-added chemicals and biofuels, in the pharmaceutical industry as well as in biomedicine. Each chapter is dedicated to applications and potential beneficial use of particular strains of yeasts

and filamentous fungi and their produced biomolecules. The book targets researchers from both academia and industry and graduate students working in microbial biotechnology.

Yeasts are a versatile group of eukaryotic microorganisms, exhibiting heterogeneous nutritional profiles and an extraordinary ability to survive in a wide range of natural and man-associated ecosystems, including cold habitats. Cold-adapted yeasts inhabit numerous low-temperature environments where they are subjected to seasonal or permanent cold conditions. Hence, they have evolved a number of adaptation strategies with

regard to growth and reproduction, metabolic activities, survival and protection. Due to their distinctive ability to thrive successfully at low and even subzero temperatures, cold-adapted yeasts are increasingly attracting attention in basic science and industry for their enormous biotechnological potential. This book presents our current understanding of the diversity and ecology of cold-adapted yeasts in worldwide cold ecosystems, their adaptation strategies, and their biotechnological significance. Special emphasis is placed on the exploitation of cold-adapted yeasts as a source of cold-active enzymes and biopolymers, as well as their benefits for food microbiology, bioremediation and biocontrol. Further,

aspects of food biodeterioration are considered.

Solid catalysts play a fundamental role in all areas between basic research and industrial applications. This book offers a large amount of information about the preparation of solid catalysts. All types of solid catalysts and all important aspects of their preparation are discussed. The highly topical contributions are written by leading experts in disciplines ranging from solid state, interface and solution chemistry to industrial engineering. The straightforward presentation of the material and the comprehensive coverage make this book an essential and indispensible tool for every scientist and engineer

working with solid catalysts.

Cellular Energy Metabolism and Its Regulation examines the metabolic and molecular aspects of living organisms. Beginning with a discussion of evolutionary design and its close analogy with human design, it emphasizes the notion that evolution is a process of functional design, and that the characteristics of an organism, whether morphological or molecular, were selected because of functional advantage to the organism's ancestors. Thus, the study of an enzyme, a reaction, or a sequence can be biologically relevant only if its position in the hierarchy of function is kept in mind. This book deals

with some aspects of metabolism from that point of view. The key concepts discussed include the conservation of solvent capacity and energy; functional stoichiometric coupling and metabolic prices; adenylate control and the adenylate energy charge; aspects of enzyme behavior that appear to be related to metabolic control; interactions between metabolic sequences; and the adenylate energy charge in intact cells. This book was designed for graduate students in biochemistry, physiology, microbiology, and related fields. However, it may also be useful to senior undergraduate students and more advanced workers who have a direct or peripheral interest in energy metabolism. It assumes a general

familiarity with the material covered in a standard biochemistry textbook as well as some knowledge of such related areas as genetics.

CHARLES Y. c. PAK Major progress has been made in the pathophysiologic elucidation and management of nephrolithiasis during the past two decades. It is now possible to detect the cause of stone disease in more than 95% of patients, to prevent recurrent formation of stones in the majority of patients, and to remove most existing stones less invasively. The assumption of editorship of this book permits me to indulge in the discussion of this progress from my personal perspective. Three somewhat fortuitous events in my

academic career dictated my directing major efforts in stone research. The first event occurred in 1963 when, after having completed medical training, I was faced with two years of military service as a participant of the Berry plan. Choices were limited and disconcerting for someone interested in a research career: a staff physician at a military installation or an indian reservation, or a member of a research team in a state penitentiary. An interesting article by Norman Gershfeld on phospholi pid monolayers prompted me to write him seeking a position in his laboratory of Health (NIH) in Bethesda, MD. Partly because of at the National Institutes my rudimentary exposure and publication in surface

chemistry, I was offered a position as a staff scientist and a position in the Public Health Service which satisfied the requirements of a military service.

Increased knowledge of the number, potency, and importance of bioactive compounds in fermented milk and dairy products has spiked their popularity across the globe. And the trend shows no sign of abating any time soon. An all-in-one resource, Fermented Milk and Dairy Products gathers information about different fermented milk and dairy products, th

For more than 30 years, the highly regarded Secrets Series® has provided students and practitioners in all

areas of health care with concise, focused, and engaging resources for quick reference and exam review. Endocrine Secrets, 7th Edition, features the Secrets' popular question-and-answer format that also includes lists, tables, pearls, memory aids, and an easy-to-read style – making inquiry, reference, and review quick, easy, and enjoyable. The proven Secrets Series® format gives you the most return for your time – succinct, easy to read, engaging, and highly effective. Fully revised and updated throughout, including protocols and guidelines that are continuously evolving and that increasingly dictate best practices. Top 100 Secrets and Key Points boxes provide a fast overview of the secrets you must know

for success in practice and on exams. Features bulleted lists, mnemonics, practical tips from prominent endocrinologists – all providing a concise overview of important board-relevant content. Keeps you up to date with new techniques and technologies, as well as changing treatment options and drug information. Equips you for effective practice with coverage of the most current developments in obesity management, weight loss drugs, and bariatric surgery; type 2 diabetes mellitus; insulin therapy; thyroid cancer; osteoporosis therapies; and much more. Portable size makes it easy to carry with you for quick reference or review anywhere, anytime.