

# SCOUTING SUPPLIERS AND LABS FOR EDIBLE FUNGI STRAINS AND TESTING PHARMA-BIOTECH

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6 MIN READ

# **OVERVIEW OF THE FUNGAL VALUE CHAIN**

This white paper presents Researchwire's approach to scouting suppliers and laboratories for sourcing and testing edible fungi strains. The project aimed to identify partners for providing fungal strains and conducting detailed nutritional and toxin analysis. This paper outlines the methodologies, key findings, and successful project execution, emphasizing its impact on the client's strategic goals.

# INTRODUCTION

Edible fungi have been consumed for both food and medicinal purposes due to their high protein content, essential amino acids, dietary fiber, and low fat. This paper focuses on the scouting and testing of edible fungi strains, which have significant applications in the food and pharmaceutical industries.

## CONTEXT AND SUBJECT MATTER

### **EDIBLE FUNGI AND THEIR APPLICATIONS**

Edible fungi such as Fusarium venenatum, Aspergillus oryzae, Neurospora intermedia, Rhizopus oligosporus, and Rhizopus oryzae are valued for their nutritional content and utility in producing meat alternatives and fermented foods.

Fusarium venenatum	Aspergillus oryzae
Used to produce mycoprotein for meat	Used in fermentation for soy sauce, sake, and
substitutes.	other foods.
Neurospora intermedia Used in producing the traditional food oncom.	<b>Rhizopus Strains</b> Enhance nutritional quality of tempeh and produce enzymes/acids.

#### Rhizopus oryzae

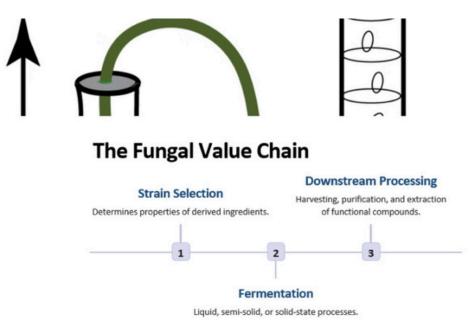
Produces enzymes and organic acids used in food, biodiesel, and pharmaceuticals.

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# **EXECUTIVE SUMMARY**

Strain Selection: Determines properties of derived ingredients. Production through Fermentation: Liquid-state or semi-solid-state fermentation for yeast and filamentous fungi, solid-state fermentation for fruiting bodies.

**Downstream Processing:** Harvesting, RNA removal, sterilization, and extraction of functional ingredients like proteins, enzymes, and chitin.



## **PROJECT OBJECTIVES**

## **SCOPE OF THE SOLUTION**

#### • SOURCING FUNGI FOR COMMERCIAL USE:

- Identify suppliers of different edible fungi strains.
- Ensure availability and delivery of specific strains to India and Sweden.

#### • PRODUCING AND TESTING EDIBLE FUNGI:

- Identify laboratories capable of producing and testing fungi strains.
- Conduct nutritional and toxin analysis.

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#### • PATENT PREPARATION:

• Draft a patent document based on novelty search results.

## **TESTING PARAMETERS**

 1
 Substrate Types
 2
 Nutritional Analysis
 3
 Toxin Screening

 Temperature, agitation, oxygen, pH, CO2 levels, Brix.
 Total nitrogen, amino acid profiling.
 Mycotoxins, biotoxins, natural toxins.

# **METHODOLOGY**

## DATA IDENTIFICATION AND WORKFLOW

#### • ENTITY IDENTIFICATION:

• Utilize secondary and primary research to create a unified list of relevant entities.

#### VALIDATION AND ANALYSIS:

- Validate the list through detailed analysis and direct communication.
- Classify entities based on their relevance to the project scope.

#### VISUALIZATION AND REPORTING

- Use tools like Tableau, Power BI, Microsoft Excel, and MS PowerPoint for data visualization.
- Present results in detailed reports highlighting the main findings and potential collaboration partners.

# **KEY FINDINGS**

## **POTENTIAL SUPPLIERS AND LABORATORIES**

Researchwire identified potential suppliers and laboratories capable of meeting the project's requirements. Entities were evaluated based on their ability to provide specific fungal strains and conduct detailed nutritional and toxin analysis.



## **DETAILED ANALYSIS OF FUNGAL STRAINS**

The study provided insights into the nutritional composition, growth conditions, and commercial applications of each fungal strain. This information is crucial for selecting suitable strains for further development and testing.

# CONCLUSION

The project successfully identified and validated potential suppliers and laboratories for sourcing and testing edible fungi strains. Researchwire's comprehensive analysis and strategic recommendations were wellreceived by the client, enabling them to move forward with their objectives. The detailed insights provided by Researchwire will help in forming valuable collaborations and advancing the development of sustainable, high-protein food products.

Researchwire remains dedicated to delivering high-quality, comprehensive analyses that support strategic decision-making and innovation in the food and biotechnology industries. The successful execution of this project exemplifies our expertise and commitment to our clients' goals.