**Application of fungi in food industry (Flavour & texture**

Fungi are used in various industrial processes; one of the important industry is food industry. Some of the applications are as follows-

* In brewing and baking industries, yeast is used as the main ingredient. Yeast helps in the fermentation of sugar solution and produces ethyl alcohol and carbon-di=oxide.
* Yeast also used in brewing or wine making industry to produce alcohol and other by products such as carbon-di-oxide.
* Now, carbon-di-oxide is commercially produced, collected, solidified and sold as dry ice. In bread industry carbon-di-oxide causes the dough to rise and makes the bread light.
* In alcohol industry yeast is an important ingredient. It secrets an enzyme complex as zymase, which converts sugar into alcohol. Yeast cannot break the starch into sugar directly, because it lakes diastase. So mould is employed as starters to help in scarification of the starch. Then yeast is employed in second stage to act on sugar.
* Some fungi is used in refining process of cheese, which are known as cheese moulds, they provide characteristics texture and flavour to cheese.
* Fungi, Sacharomyces cerevisiae are used for the synthesis of protein. Yeasts contains high percentage of proteins.
* In industrial processes, yeast are grown on ammonia and molasses, which are serves as the main source of nitrogen and carbon. They produce a product known as food yeast, which contains about 15% protein and vitamin B.
* Yeast is considered as the main source of vitamin B complex. They are produced from the dried yeast or yeast extracts and sold in market.
* Ergosterol is a product of many moulds and yeast which contains vitamin B.
* The filamentous yeast Ashby gossypii helps in production of riboflavin.
* Many fungi contain high amount of fat such as Endomyces vernalis, Penicillium javanicum and Oidim lactis. However the production of fat from these fung is a costly process.
* Some fungi are used for the production of cocaobeans.
* Certain dyes and reagents are produced from fungi.