Contents

List of Contributors		XIX
Preface	XXVII	

1	Vitamins, Biopigments, Antioxidants and Related Compounds: A Historical, Physiological and (Bio)technological Perspective 1 Erick J. Vandamme and José L. Revuelta
1.1	Historical Aspects of the Search for Vitamins 1
1.2	Vitamins: What's in a Name 3
1.3	Physiological Functions of Vitamins and Related Compounds 6
1.4	Technical Functions of Vitamins and Related Compounds 8
1.5	Production and Application of Vitamins and Related
	Factors 8
1.6	Outlook 13
	References 13
	Part I Water-Soluble Vitamins 15
2	Industrial Production of Vitamin B_2 by Microbial Fermentation 17
	José L. Revuelta, Rodrigo Ledesma-Amaro, and Alberto Jiménez
2.1	Introduction and Historical Outline 17
2.2	Occurrence in Natural/Food Sources 17
2.3	Chemical and Physical Properties; Technical Functions 18
2.4	Assay Methods and Units 18
2.5	Biological Role of Flavins and Flavoproteins 19
2.6	Biotechnological Synthesis of Riboflavin 21
2.6.1	Riboflavin-Producing Microorganisms 21
2.6.2	Biosynthesis of Riboflavin 22
2.6.3	Regulation of the Biosynthesis of Riboflavin 25
2.7	Strain Development: Genetic Modifications, Molecular Genetics and
	Metabolic Engineering 26
2.8	Fermentation Process 31
2.9	Downstream Processing 32
2.10	Chemical Synthesis 33

VIII	Contents	
-	2.11	Application and Economics 33 References 33
	3	Vitamin B ₃ , Niacin 41 Tek Chand Bhalla and Savitri
	3.1	Introduction 41
	3.2	History 42
	3.3	Occurrence in Nature/Food Sources 43
	3.4	Chemical and Physical Properties 44
	3.4.1	Chemical Properties 44
	3.4.2	Physical Properties 44
	3.5	Vitamin B ₃ Deficiency Disease (Pellagra) 45
	3.6	Methods Used for Determination of Vitamin B ₃ 46
	3.6.1	Microbiological Methods 46
	3.6.2	Chemical Methods 46
	3.7	Synthesis 47
	3.7.1	Chemical Process Used for Nicotinic Acid Production 47
	3.7.2	Biosynthesis 49
	3.7.2.1	Biological Processes Used for Nicotinic Acid Production 49
	3.8	Downstream Processing of Nicotinic Acid 52
	3.9	Reactive Extraction 53
	3.10	Physiological Role of Vitamin B ₃ (Niacin) 53
	3.10.1	Coenzyme in Metabolic Reactions 53
	3.10.2	Therapeutic Molecule 56
	3.10.2.1	Treatment of Pellagra 56
	3.10.2.2	Treatment of Cardiovascular Diseases 57
	3.10.2.3	Antihyperlipidemic Effect 57
	3.10.2.4	Treatment of Hypercholesterolemia 57
	3.10.2.5	Diabetes 58
	3.10.2.6	Fibrinolysis 58
	3.10.2.7	Treatment of Neurodegenerative Disorders 58
	3.11	Safety of Niacin 59
	3.12	Toxicity of Niacin 59
	3.12.1	Hepatotoxicity 59 Vasodilation/Niacin Flush 59
	3.12.2	Vasodilation/Niacin Flush 59 Glucose Intolerance 60
	3.12.3 3.13	Derivatives of Niacin 60
	3.14	Application in Cosmetics, Food and Feed 61
	3.15	Future Prospects 61
	3.13	References 61
	4	Pantothenic Acid 67
		Jesus Gonzalez-Lopez, Luis Aliaga, Alejandro Gonzalez-Martinez, and
		Maria V. Martinez-Toledo
	4.1	Introduction and Historical Outline 67

4.2	Occurrence in Natural Food Sources and Requirements 71
4.3	Physiological Role as Vitamin or as Coenzyme 74
4.4	Chemical and Physical Properties 77
4.5	Assay Methods 79
4.6	Chemical and Biotechnological Synthesis 81
4.7	Application and Economics 92
	References 98
5	Folate: Relevance of Chemical and Microbial Production 103
	Maddalena Rossi, Stefano Raimondi, Luca Costantino, and Alberto Amaretti
5.1	Introduction 103
5.2	Folates: Chemical Properties and Occurrence in Food 103
5.3	Biosynthesis 105
5.4	Physiological Role 106
5.5	Bioavailability and Dietary Supplements 109
5.6	Chemical and Chemoenzymatic Synthesis of Folic Acid and
0.0	Derivatives 110
5.7	Intestinal Microbiota, Probiotics and Vitamins 114
5.8	Folate Production by Lactic acid Bacteria 115
5.9	Folate Production by Bifidobacteria 117
5.10	Conclusions 120
	References 124
	Notice 121
6	Vitamin B ₁₂ – Physiology, Production and Application 129
6	Vitamin B ₁₂ – Physiology, Production and Application 129 Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens
	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens
6.1	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129
6.1 6.2	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130
6.1 6.2 6.3	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131
6.1 6.2 6.3 6.3.1	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131
6.1 6.2 6.3 6.3.1 6.3.2	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4 6.5	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134 Assay Methods 137
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4 6.5 6.6	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134 Assay Methods 137 Biotechnological Synthesis 140
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4 6.5 6.6 6.6.1	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134 Assay Methods 137 Biotechnological Synthesis 140 Producing Microorganisms 140
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4 6.5 6.6 6.6.1 6.6.1.1	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134 Assay Methods 137 Biotechnological Synthesis 140 Producing Microorganisms 140 Propionibacteria (PAB) 142
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4 6.5 6.6 6.6.1 6.6.1.1 6.6.1.2	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134 Assay Methods 137 Biotechnological Synthesis 140 Producing Microorganisms 140 Propionibacteria (PAB) 142 Pseudomonades 143
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4 6.5 6.6 6.6.1 6.6.1.1	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134 Assay Methods 137 Biotechnological Synthesis 140 Producing Microorganisms 140 Propionibacteria (PAB) 142 Pseudomonades 143 Biosynthesis and Metabolic Regulation 144
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4 6.5 6.6 6.6.1 6.6.1.1 6.6.1.2 6.6.2 6.6.3	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134 Assay Methods 137 Biotechnological Synthesis 140 Producing Microorganisms 140 Propionibacteria (PAB) 142 Pseudomonades 143 Biosynthesis and Metabolic Regulation 144 Engineering of B ₁₂ Production 145
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4 6.5 6.6 6.6.1 6.6.1.1 6.6.1.2 6.6.2	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134 Assay Methods 137 Biotechnological Synthesis 140 Producing Microorganisms 140 Propionibacteria (PAB) 142 Pseudomonades 143 Biosynthesis and Metabolic Regulation 144 Engineering of B ₁₂ Production 145 Propionibacteria 145
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4 6.5 6.6 6.6.1 6.6.1.1 6.6.1.2 6.6.2 6.6.3 6.6.3.1 6.6.3.2	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134 Assay Methods 137 Biotechnological Synthesis 140 Producing Microorganisms 140 Propionibacteria (PAB) 142 Pseudomonades 143 Biosynthesis and Metabolic Regulation 144 Engineering of B ₁₂ Production 145 Propionibacteria 145 Pseudomonades 146
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4 6.5 6.6 6.6.1 6.6.1.1 6.6.1.2 6.6.2 6.6.3 6.6.3.1 6.6.3.2 6.6.4	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134 Assay Methods 137 Biotechnological Synthesis 140 Producing Microorganisms 140 Propionibacteria (PAB) 142 Pseudomonades 143 Biosynthesis and Metabolic Regulation 144 Engineering of B ₁₂ Production 145 Propionibacteria 145 Pseudomonades 146 Fermentation Process 146
6.1 6.2 6.3 6.3.1 6.3.2 6.3.3 6.3.4 6.4 6.5 6.6 6.6.1 6.6.1.1 6.6.1.2 6.6.2 6.6.3 6.6.3.1 6.6.3.2	Janice Marie Sych, Christophe Lacroix, and Marc J.A. Stevens Introduction and Historical Outline 129 Occurrence in Food and Other Natural Sources 130 Physiological Role as a Vitamin or Coenzyme 131 Absorption and Transport 131 Metabolic Functions 132 Main Causes and Prevalence of Deficiencies 133 Diagnosis of Deficiencies 134 Chemical and Physical Properties 134 Assay Methods 137 Biotechnological Synthesis 140 Producing Microorganisms 140 Propionibacteria (PAB) 142 Pseudomonades 143 Biosynthesis and Metabolic Regulation 144 Engineering of B ₁₂ Production 145 Propionibacteria 145 Pseudomonades 146 Fermentation Process 146

х	Contents	
·	6.7	Downstream Processing; Purification and Formulation 149
	6.8	Application and Economics 150
	6.9	Conclusions and Outlook 151
		References 151
	7	Industrial Fermentation of Vitamin C 161 Weichao Yang and Hui Xu
	7.1	Introduction and Historical Outline 161
	7.2	Occurrence in Natural/Food Sources 162
	7.2.1	Occurrence of Asc in Foods 162
	7.2.2	Biosynthesis of Asc in Plants and Mammals 164
	7.3	Physiological Role of Asc 164
	7.4	Chemical and Physical Properties 165
	7.5	Assay Methods 165
	7.6	Industrial Fermentation of Asc 166
	7.6.1	The Reichstein Process: The Major Industrial Asc Process until the
		Late 1990s 167
	7.6.1.1	The Establishment of the Reichstein Process 167
	7.6.1.2	Bioconversion of D-Sorbitol to L-Sorbose by <i>Gluconobacter</i> 167
	7.6.1.3	The Key Enzyme of <i>Gluconobacter</i> for L-Sorbose Production 168
	7.6.1.4	Oxidation of L-Sorbose to 2-KLG and Rearrangement to Asc 168
	7.6.2	The Two-Step Fermentation Process for Asc Production 168
	7.6.2.1	The First Step of Fermentation: Conversion of D-Sorbitol to L-Sorbose 169
	7.6.2.2	The Second Step of Fermentation: Conversion of L-Sorbose to 2-Keto-L-Gulonic acid 170
	7.6.2.3	Strain Development: Genetic Modification, Molecular Genetics and Metabolic Engineering 175
	7.6.2.4	Fermentation Process 177
	7.6.2.5	Upstream and Downstream Processing 181
	7.7	Application and Economics 182
	7.8	Outlook 183
		References 185
	8	Direct Microbial Routes to Vitamin C Production 193
		Günter Pappenberger and Hans-Peter Hohmann
	8.1	Introduction and Scope 193
	8.2	Principles of Direct L-Ascorbic Acid Formation: The Major
		Challenges 195
	8.2.1	Stereochemistry of L-Ascorbic Acid 195
	8.2.2	Enzymes Producing L-Ascorbic Acid and Their By-Product
		Spectrum 196
	8.3	Direct L-Ascorbic Acid Formation via 1,4-Lactones 197
	8.3.1	L-Ascorbic Acid Forming Enzymes: 1,4-Lactone
		Oxidoreductases 198

8.3.2	Direct L-Ascorbic Acid Formation in Heterotrophic Microalgae 200
8.3.3	Direct L-Ascorbic Acid Formation in Recombinant Yeast 201
8.3.4	Direct L-Ascorbic Acid Formation from Orange Processing Waste in
	Recombinant Aspergillus niger 203
8.3.5	Overall Conclusion on 1,4-Lactone Routes 204
8.4	Direct L-Ascorbic Acid Formation via 2-Keto Aldoses 206
8.4.1	L-Ascorbic Acid Forming Enzymes: L-Sorbosone
	Dehydrogenases 208
8.4.1.1	Sndhak 208
8.4.1.2	Sndhai 211
8.4.1.3	Prevalence of L-Asc Forming Sorbosone Dehydrogenases in
	Nature 211
8.4.2	L-Asc or 2-KGA from L-Sorbosone: One Substrate, Several Isomers,
	Two Products 212
8.4.3	L-Sorbose Dehydrogenase, Accumulating L-Sorbosone 215
8.4.3.1	Ssdh from K. vulgare 215
8.4.3.2	Sorbose Dehydrogenase Sdh from <i>G. oxydans</i> 217
8.4.4	Gluconobacter as Host for Direct L-Ascorbic Acid Formation 217
8.5	Outlook 219
	Acknowledgement 220
	References 220
	Part II Fat Soluble Vitamins 227
9	Synthesis of β -Carotene and Other Important Carotenoids with
	Bacteria 229
	Christoph Albermann and Holger Beuttler
9.1	Introduction 229
9.2	Carotenoids: Chemical Properties, Nomenclature and
	Analytics 230
9.2.1	Nomenclature 231
9.2.2	Analysis of Carotenoids 231
9.2.2.1	Handling Precautions 231
9.2.2.2	Extraction 232
9.2.2.3	Chromatography Methods for Analysis of Carotenoids 233
9.3	Natural Occurrence in Bacteria 234
9.4	Biosynthesis of Carotenoids in Bacteria 236
9.5	Biotechnological Synthesis of Carotenoids by Carotenogenic and
	Non-Carotenogenic Bacteria 239
9.5.1	Heterologous Expression of Carotenoid Biosynthesis Genes 240
9.5.2	Increased Isoprenoid Precursor Supply 243
9.5.3	Genome-Wide Modification of E. coli to Increase Carotenoid
	Formation 244
9.5.4	Balancing Recombinant Enzyme Activities for an Improved Synthesis
	of Carotenoids by <i>E. coli</i> 249

Contents	
9.5.5	Production of Industrially Important Carotenoids by Other Recombinant Bacteria 252
9.5.6	Culture Conditions of Improved Formation of Carotenoids by Recombinant Bacteria 252
9.6	Conclusion 253 References 254
10	$oldsymbol{eta}$ -Carotene and Other Carotenoids and Pigments from Microalgae 265
	Borhane Samir Grama, Antoine Delhaye, Spiros N. Agathos, and Clayton Jeffryes
10.1	Introduction and Historical Outline 265
10.2	Occurrence in Nature and Food Sources 266
10.3	Physiological Role as a Vitamin or as a Coenzyme 267
10.4	Chemical and Physical Properties; Technical Functions 268
10.5	Assay Methods and Units 270
10.6	Biotechnological Synthesis 270
10.6.1	Producing Organisms 270
10.6.2	Biosynthesis and Metabolic Regulation 273
10.6.3	Strain Development: Genetic Modification, Molecular Genetics and
	Metabolic Engineering 276
10.6.4	Downstream Processing, Purification and Formulation 276
10.7	Chemical Synthesis or Extraction 279
10.8	Process Economics 279
	References 280
11	Microbial Production of Vitamin F and Other Polyunsaturated Fatty
	Acids 287
	Colin Ratledge
	Lipid Nomenclature 287
11.1	Introduction: Essential Fatty Acids 288
11.2	General Principles for the Accumulation of Oils and Fats in
11.0	Microorganisms 294
11.3	Production of Microbial Oils 297
11.3.1	Production of Gamma-Linolenic Acid (GLA; 18:3 n-6) 297
11.3.2	Productions of Docosahexaenoic Acid (DHA) and Arachidonic Acid (ARA) 300
11.3.3	Alternative Sources of DHA 302
11.3.4	Production of Eicosapentaenoic Acid (EPA n-3) 305
11.3.5	Prospects of Photosynthetic Microalgae for Production of PUFAs 307
11.4	Safety Issues 310
11.5	Future Prospects 312
	Acknowledgements 315
	References 316

XII

12	Vitamin Q ₁₀ : Property, Production and Application 321 Joong K. Kim, Eun J. Kim, and Hyun Y. Jung
12.1	Background of Vitamin Q ₁₀ 321
12.1.1	Historical Aspects 321
12.1.2	Definition 321
12.1.3	Occurrence 322
12.1.3.1	In Nature 322
12.1.3.2	In Food Sources 322
12.1.3.3	In Microorganisms 326
12.1.4	Functions 326
12.2	Chemical and Physical Properties of CoQ ₁₀ 326
12.2.1	Chemical Properties 326
12.2.2	Physical Properties 327
12.3	Biosynthesis and Metabolic Regulation of CoQ_{10} 327
12.3.1	Biosynthesis of CoQ_{10} 327
12.3.1.1	Microorganisms 327
12.3.1.2	Biosynthetic Pathways 329
12.3.2	Metabolic Regulation 334
12.3.3	Strain Development 335
12.3.3.1	Mutagenesis 335
12.3.3.2	Genetic Modification 335
12.3.3.3	Metabolic Engineering 337
12.3.4	Fermentation Process 339
12.3.5	Upstream and Downstream Processing 340
12.3.5.1	Upstream Processing 340
12.3.5.2	Downstream Processing 343
12.4	Chemical Synthesis and Separation of CoQ ₁₀ 345
12.4.1	Chemical Synthesis 345
12.4.2	Solvent Extraction 346
12.4.3	Purification 350
12.5	Applications and Economics of CoQ ₁₀ 351
12.5.1	Applications 351
12.5.1.1	In Diseases 351
12.5.1.2	In Cosmetics 352
12.5.1.3	In Foods and Others 353
12.5.2	Economics 354
	References 355
13	Pyrroloquinoline Quinone (PQQ) 367
	Hirohide Toyama
13.1	Introduction and Historical Outline 367
13.2	Occurrence in Natural/Food Sources 367
13.3	Physiological Role as Vitamin or as Bioactive Substance 368
13.4	Physiological Role as a Cofactor 373
13.5	Chemical and Physical Properties; Technical Functions 376

XIV	Contents	
	13.6	Assay Methods 377
	13.7	Biotechnological Synthesis 377
	13.7.1	Producing Microorganisms 377
	13.7.2	Biosynthesis and Metabolic Regulation 378
	13.8	Strain Development: Genetic Modification, Molecular Genetics and Metabolic Engineering 378
	13.9	Up- and Down-stream Processing; Purification and Formulation 380
	13.10	Chemical Synthesis or Extraction Technology 380
	13.11	Application and Economics 380
		References 381
		Part III Other Growth Factors, Biopigments and Antioxidants 389
	14	L-Carnitine, the Vitamin ${\bf B_T}$: Uses and Production by the Secondary Metabolism of Bacteria 391
		Vicente Bernal, Paula Arense, and Manuel Cánovas
	14.1	Introduction and Historical Outline 391
	14.2	Occurrence in Natural/Food Sources 392
	14.3	Physiological Role as Vitamin or as Coenzyme 393
	14.3.1	Physiological Role of Carnitine in the Mitochondria 393
	14.3.2	Physiological Role of Carnitine in the Peroxisomes 394
	14.3.3	Other Functions of Carnitine 394
	14.4	Chemical and Physical Properties 394
	14.5	Assay Methods and Units 395
	14.5.1	Chromatographic Methods 395
	14.5.2	MS-Based Methods 395
	14.5.3	Enzymatic Methods 398
	14.5.4	Automated Methods 399
	14.6	Biotechnological Synthesis of L-Carnitine Microbial Metabolism of L-Carnitine and Its Regulation 399
	14.6.1	Biotechnological Methods for L-Carnitine Production 399
	14.6.1.1	De novo Biosynthesis of L-Carnitine 399
	14.6.1.2	Biological Resolution of Racemic Mixtures 399
	14.6.1.3	Biotransformation from Non-Chiral Substrates 400
	14.6.2	Roles of L-Carnitine in Microorganisms 401
	14.6.2.1	Protectant Agent 401
	14.6.2.2	Carbon and Nitrogen Source 401
	14.6.2.3	Electron Acceptor: Carnitine Respiration 402
	14.6.3	L-Carnitine Metabolism in Enterobacteria and Its Regulation 403
	14.6.3.1	Metabolism of L-Carnitine in E. coli 403
	14.6.3.2	Metabolism of L-Carnitine in Proteus sp. 405
	14.6.4	Expression of Metabolising Activities: Effect of Inducers, Oxygen and Substrates 406

14.6.5	Biotransformation with D-Carnitine or Crotonobetaine as Substrates 406
14.6.6	Transport Phenomena for L-Carnitine Production 407
14.6.6.1	Membrane Permeabilisation 407
14.6.6.2	Osmotic Stress Induction of Transporters 408
14.6.6.3	Overexpression of the Transporter caiT 408
14.6.7	Metabolic Engineering for High-Yielding L-Carnitine Producing
	Strains 408
14.6.7.1	Link between Central and Secondary Metabolism during
	Biotransformation 408
14.6.7.2	Metabolic Engineering for Strain Engineering: Feedback
	between Modelling and Experimental Analysis of Cell
	Metabolism 409
14.7	Other Methods for L-Carnitine Production: Extraction from Natural
	Sources and Chemical Synthesis 411
14.7.1	Isolation of L-Carnitine from Natural Sources 411
14.7.2	Chemical Synthesis 411
	Acknowledgement 412
	References 412
15	Application of Carnosine and Its Functionalised Derivatives 421
	Isabelle Chevalot, Elmira Arab-Tehrany, Edouard Husson, and Christine
	Gerardin
15.1	Introduction and Historical Outline 421
15.2	Sources and Synthesis 422
15.2.1	Occurrence in Natural/Food Sources 422
15.2.2	Chemical Synthesis of Carnosine 422
15.2.3	Enzymatic Synthesis of Carnosine 423
15.3	Physico-Chemical and Biological Properties of
	Carnosine 425
15.3.1	Physico-Chemical Properties 425
15.3.2	Physiological Properties 426
15.4	Biotechnological Synthesis of Carnosine Derivatives: Modification,
	Vectorisation and Functionalisation 427
15.4.1	Chemical Functionalisation 427
15.4.2	Enzymatic Functionalisation: Enzymatic N-Acylation of
	Carnosine 430
15.4.2.1	Lipase-Catalysed N-Acylation of Carnosine in Non-Aqueous
	Medium <i>431</i>
15.4.2.2	Acyltransferase-Catalysed N-Acylation of Carnosine in Aqueous
	Medium 432
15.4.2.3	Impact of Enzymatic Oleylation of Carnosine on Some Biological
	Properties 434
15.4.3	Vectorisation 434
15.5	Applications of Carnosine and Its Derivatives 435

XVI	Contents	
	15.5.1	Nutraceutics and Food Supplementation 435
	15.5.2	Cosmetics 436
	15.5.3	Pharmaceuticals 436
		References 438
	16	Metabolism and Biotechnological Production of
		Gamma-Aminobutyric Acid (GABA) 445
	161	Feng Shi, Yalan Ni, and Nannan Wang
	16.1	Introduction 445
	16.2	Properties and Occurrence of GABA in Natural Sources 446
	16.3	Metabolism of GABA 447
	16.3.1	Biosynthesis and Export of GABA 450
	16.3.1.1	Biosynthesis of GABA 450
	16.3.1.2	Essential Enzyme for GABA Biosynthesis – GAD 451
	16.3.1.3	Export of GABA 452
	16.3.2	Uptake and Catabolism of GABA 454
	16.3.2.1	The Uptake System of GABA 454
	16.3.2.2	The Catabolism of GABA 455
	16.4	Regulation of GABA Biosynthesis 456
	16.5	Biotechnological Production of GABA 457
	16.5.1	Fermentative Production of GABA by LAB 458
	16.5.2	Production of GABA by Enzymatic Conversion 459
	16.5.2.1	Production of GABA by Immobilised GAD 459
	16.5.2.2	Improving GAD Activity by Rational and Irrational Designs 459
	16.5.3	Fermentation of GABA by Recombinant C. glutamicum 460
	16.6	Physiological Functions and Applications of GABA 461
	16.6.1	Physiological Functions of GABA 461
	16.6.2	Applications of GABA 462
	16.7	Conclusion 462
		Acknowledgement 462
		References 463
	17	Flavonoids: Functions, Metabolism and Biotechnology 469
		Celestino Santos-Buelga and Ana M. González-Paramás
	17.1	Introduction 469
	17.2	Structure and Occurrence in Food 471
	17.3	Activity and Metabolism 476
	17.4	Biosynthesis of Flavonoids in Plants 481
	17.5	Biotechnological Production 484
	17.5.1	Reconstruction of Flavonoid Pathways in Plant Systems 485
	17.5.2	Reconstruction of Flavonoid Pathways in Microbial Systems 487
	17.5.2.1	E. coli Platform 487
	17.5.2.2	Saccharomyces cerevisiae Platform 489
	17.6	Concluding Remarks 489
		References 490

18	Monascus Pigments 497
	Yanli Feng, Yanchun Shao, Youxiang Zhou, Wanping Chen, and
	Fusheng Chen
18.1	Introduction and History of Monascus Pigments 497
18.2	Categories of MPs 497
18.3	Physiological Functions of MPs 498
18.3.1	Anti-Cancer Activities 498
18.3.2	Antimicrobial Activities 508
18.3.3	Anti-Obesity Activities 509
18.3.4	Anti-Inflammation Activities 510
18.3.5	Regulation of Cholesterol Levels 510
18.3.6	Anti-Diabetes Activities 511
18.4	Chemical and Physical Properties of MPs 511
18.4.1	Solubility 511
18.4.2	Stability 511
18.4.2.1	Effects of Temperature, pH and Solvent on Stability of MPs 511
18.4.2.2	Effect of Light on Stability of MPs 512
18.4.2.3	Effect of Metal Ion on Stability of MPs 513
18.4.3	Safety 513
18.5	Assay Methods and Units of MPs 513
18.5.1	Extraction and Detection of MPs 513
18.5.2	Isolation and Purification of MPs Components 514
18.5.2.1	CC and TLC 514
18.5.2.2	HPLC 515
18.5.2.3	CE and the Others 515
18.5.3	Identification of MPs Components 515
18.6	MPs Producer – <i>Monascus</i> spp. 520
18.6.1	Brief Introduction of <i>Monascus</i> Species and Their Applications 520
18.6.2	Producing Methods of MPs 520
18.6.3	Progress of <i>Monascus</i> spp. at the Genetic Level 521
18.6.3.1	DNA Transformation 521
18.6.3.2	Citrinin Synthesis and Its Regulations 521
18.6.3.3	MK Synthesis and Its Regulations 522
18.6.3.4	MPs Synthesis and Its Regulation 522
18.6.3.5	The Regulation of Secondary Metabolism in <i>Monascus</i> spp. 523
18.6.4	Monascus Genomics 524
18.7	Application and Economics of MPs 524
	Acknowledgements 524
	References 526

Index *537*