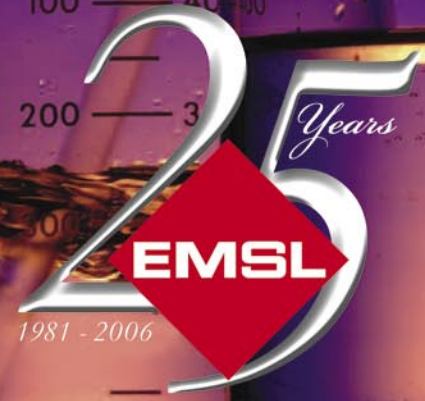


Fungal Glossary



Laboratory Testing Services Since 1981

Penicillium

Natural Habitat	<ul style="list-style-type: none"> ◆ Soil ◆ Seed ◆ Cereal crops
Suitable Substrates in the Indoor Environment	<ul style="list-style-type: none"> ◆ Foods (blue mold on cereals, fruits, vegetables, dried foods) ◆ House dust ◆ Fabrics ◆ Leather ◆ Wallpaper ◆ Wallpaper glue
Water Activity	<ul style="list-style-type: none"> ◆ Aw=0.78-0.86
Mode of Dissemination	<ul style="list-style-type: none"> ◆ Wind ◆ Insects
Allergenic Potential	<ul style="list-style-type: none"> ◆ Type I (hay fever, asthma) ◆ Type III (hypersensitivity)
Potential Opportunist or Pathogen	<ul style="list-style-type: none"> ◆ Penicilliosis
Industrial Uses	<ul style="list-style-type: none"> ◆ <i>P. chrysogenum</i> for the antibiotic penicillin ◆ <i>P. griseofulvum</i> for the antibiotic griseofulvin a ◆ <i>P. roquefortii</i> for Roquefort cheese ◆ <i>P. camemberti</i> for Camembert cheese ◆ Brie, Gorgonzola, and Danish Blue cheese are also the products of <i>Penicillium</i> ◆ Used to cure ham and salami ◆ Production of organic acids such as fumaric, oxalic, gluconic, and gallic
Potential Toxins Produced	<ul style="list-style-type: none"> ◆ Citrinin ◆ Citreoviridin ◆ Cyclopiazonic acid ◆ Fumitremorgen B ◆ Grisiofulvin ◆ Janthitremis ◆ Mycophenolic acid ◆ Paxilline ◆ Penitrem A ◆ Penicillic acid ◆ Ochratoxins ◆ Roquefortine C ◆ Secalonic acid D ◆ Verruculogen ◆ Verrucosidin ◆ Viomellein ◆ Viridicatumtoxin ◆ Xanthomegnin
Other Comments	<ul style="list-style-type: none"> ◆ <i>Penicillium</i> is one of the most common genera of fungi
References	<ul style="list-style-type: none"> ◆ Alexopoulos, C.J., Mims, C.W., Blackwell, M. 1996. John Wiley and Sons