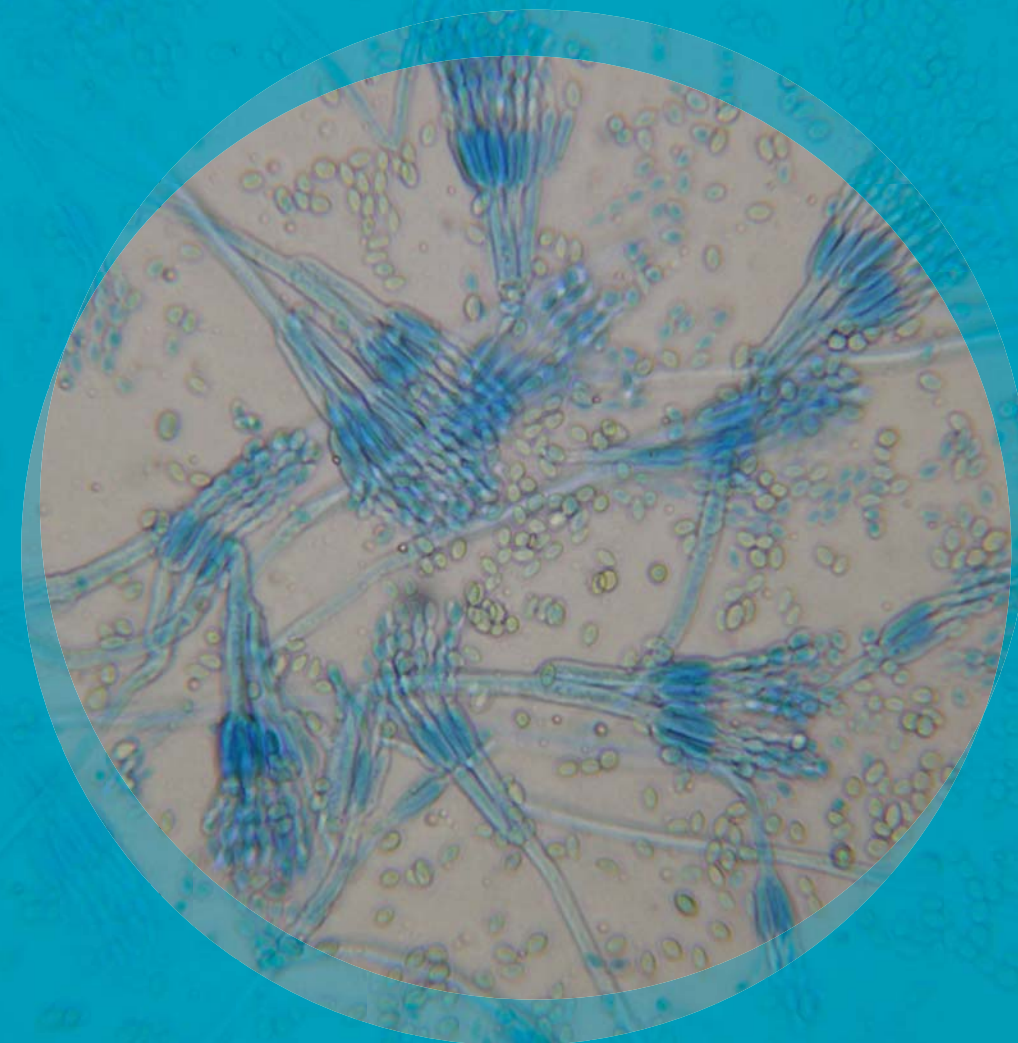


Penicillium



Natural Habitats Soil • Seed • Cereal crops

Suitable Substrates in the Indoor Environment Foods (blue mold on cereals, fruits, vegetables, dried foods) • House dust • Fabrics • Leather • Wallpaper • Wallpaper glue

Water Activity $A_w=0.78-0.86$

Mode of Dissemination Wind • Insects

Allergenic Potential Type I (hay fever, asthma) • Type III (hypersensitivity)

Potential Opportunist or Pathogen Penicilliosis

Industrial Uses *P. chrysogenum* for the antibiotic penicillin • *P. griseofulvum* for the antibiotic griseofulvin a • *P. roquefortii* for Roquefort cheese • *P. camemberti* for Camembert cheese • Brie, Gorgonzola, and Danish Blue cheese are also the products of *Penicillium* • Used to cure ham and salami • Production of organic acids such as fumaric, oxalic, gluconic, and gallic

Potential Toxins Produced Citrinin • Citreoviridin • Cyclopiazonic acid • Fumitremorgen B • Griseofulvin • Janthitremes • Mycophenolic acid • Paxilline • Penitrem A • Penicillic acid • Ochratoxins • Roquefortine C • Secalonic acid D • Verrucologen • Verrucosidin • Viomellein • Viridicatumtoxin • Xanthomegnin

Other Comments *Penicillium* is one of the most common genera of fungi

LAB SERVICES: Asbestos, Mold, Bacteria, Industrial Hygiene, Metals, Allergens, PCR-Polymerase Chain Reaction (DNA), Silica, Volatiles Scan, Formaldehyde by HPLC, Water and Materials Testing.



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