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The influence of ammonium, phosphate and citrate on astaxanthin production by the yeast *Phaffia rhodozyma* was investigated. The astaxanthin content in cells and the final astaxanthin concentration increased upon reduction of ammonium from 61 mM to

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Citrate, a possible precursor of astaxanthin in *Phaffia rhodozyma*: influence of varying levels of ammonium, phosphate and citrate in a chemically defined medium.

~~Citrate, a possible precursor of astaxanthin in Phaffia ...~~

Abstract. The influence of ammonium, phosphate and citrate on astaxanthin production by the yeast *Phaffia rhodozyma* was investigated. The astaxanthin content in cells and the final astaxanthin concentration increased upon reduction of ammonium from 61 mM to 12.9 mM (from 140 µg/g to 230 µg/g and 1.2 µg/ml to 2.3 µg/ml, respectively). Similarly, both the astaxanthin content and astaxanthin ...

~~Citrate, a possible precursor of astaxanthin in Phaffia ...~~

Citrate is used for feedback inhibition, as it inhibits phosphofructokinase, an enzyme involved in glycolysis that catalyses formation of fructose 1,6-bisphosphate, a precursor of pyruvate. This prevents a constant high rate of flux when there is an accumulation of citrate and a decrease in substrate for the enzyme. Regulation by calcium. Calcium is also used as a regulator in the citric acid cycle.

~~Citric acid cycle - Wikipedia~~

Citrate, a possible precursor of astaxanthin in *Phaffia rhodozyma*: Influence of varying levels of ammonium,

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phosphate and citrate in a chemically defined medium

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Citric acid is a weak organic acid that has the molecular formula $C_6H_8O_7$. It occurs naturally in citrus fruits. In biochemistry, it is an intermediate in the citric acid cycle, which occurs in the metabolism of all aerobic organisms. More than two million tons of citric acid are manufactured every year. It is used widely as an acidifier, as a flavoring and a chelating agent. A citrate is a derivative of citric acid; that is, the salts, esters, and the polyatomic anion found in solution. An examp

~~Citric acid—Wikipedia~~

On the basis of these in vitro experiments and according to our previous reports on biomimetic citrated-covered apatites , we can postulate that citrate may both stabilize the amorphous precursor and provide it with negatively-charged surface, facilitating the electrostatic interaction with specific positively-charged groups of collagen fibrils. As a matter of fact, a similar control through the same mechanism has been proposed for NCPs.

~~The synergic role of collagen and citrate in stabilizing ...~~

These experiments from the 1950s align with the conclusion that fatty acids, when converted to acetyl-CoA and condensed with OAA to form citrate, are indeed a gluconeogenic precursor. That is, if acetate derived from fatty acid -oxidation serves as a carbon source for glucose production, then, by definition, it is a gluconeogenic precursor.

~~Are Fatty Acids Gluconeogenic Precursors? | The Journal of~~

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In a third possible mechanism in initially pyruvate-only solutions, a portion of citrate could also be formed exclusively from the produced oxaloacetate: this reaction is known and likely involves nucleophilic attack of one molecule of oxaloacetate on the keto carbon of another followed by loss of OC-COOH (24, 25) (we also find citrate in oxaloacetate-only solutions).

~~Detection and formation scenario of citric acid, pyruvic...~~

Citrate and isocitrate conversions in plant cells can be closely related to the fatty acid metabolism, when precursors of gluconeogenesis is produced from storage triacylglycerols through the fatty acid β -oxidation and the glyoxylate cycle.

~~Citrate and isocitrate in plant metabolism—ScienceDirect~~

In the mature chromoplast, the permeability to mevalonate and acetate again decreased to about 20% of the maximum value and reached zero for citrate. The results give evidence that during the transformation of chloroplasts to chromoplasts, precursors for carotenoid biosynthesis are translocated from extraplastidic sites into the plastids, there being possibly incorporated into carotenoids

~~Envelope Permeability to Possible Precursors of Carotenoid~~

...

Nickel substituted lithium zinc ferrites with compositional formula $\text{Li}_{0.4-0.5x} \text{Zn}_{0.2} \text{Ni}_x \text{Fe}_{2.4-0.5x} \text{O}_4$ where $x=0.02$ $x=0.1$ in steps of 0.02 were prepared by the citrate precursor method. The precursor used was AR grade lithium nitrate, zinc nitrate, iron nitrate, nickel nitrate and citric acid.

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This volume represents a collection of papers which were contributed by participants at a Symposium for Cholinergic Mechanisms and Psycho pharmacology, held in La Jolla, California on March 28-30, 1977. The were chosen to emphasize areas in which there has been substantial topics progress in the past 2-3 years and fall into seven major groups dealingwith: cholinergiC receptors; chemistry, histochemistry and enzymology; cyclic nucleotides and cholinergiC mechanisms; storage, compartmentation and release of acetylcholine; regulatory mechanisms in acetylcholine metab olism; modulation of acetylcholine metabolism; and behavioral and clin ical manifestations of cholinergiC function and dysfunction. Each group contains one or more reviews and a number of shorter contributions de scribing current work. This symposium was the third in a series of which the first two were held in Skokloster, Sweden in 1970 and Boldern, Switzerland in 1974. The Proceedings of the meetings indicate a rapid development of knowledge of cholinergiC mechanisms which for many years lagged behind that of other neurotransmitters and neuroregulators. The inclusion of a large section in the present volume dealing with clinical manifestations of cholinergiC dysfunction reflects one of the most important trends in current research on cholinergiC mechanisms, namely the close inter-relationship and mutual support of basic science and clinical investigation. I hope that this volume will be of value to all those whose work relates to cholinergiC function, at both basic and clinicalleve18, and will continue to stimulate the vigorous exchange of ideas which was such a prominent feature of the Symposium.

The innate immune system is rapidly activated in response to infection and injury. It is a generic rather than pathogen-specific response that recruits immune cells, promotes

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inflammation, and mobilizes the adaptive immune system. Excessive or chronic inflammation may cause tissue damage, so a careful balance is required to restore homeostasis. Written and edited by experts in the field, this collection from Cold Spring Harbor Perspectives in Biology reviews the cellular and molecular mechanisms involved in innate immunity and all types of inflammation. The contributors examine the cell types that make up the innate immune system, their use of pattern recognition receptors (e.g., Toll-like receptors) to identify pathogens and damaged tissues, and how they trigger signaling pathways that culminate in inflammation, pathogen destruction, and tissue repair. The numerous chemical signals and factors involved in innate immunity and inflammation are described, as are those that keep inflammation in check. The authors also discuss the diseases that can result when these processes go awry, such as rheumatoid arthritis and cancer. This volume is therefore a valuable reference for all immunologists, cell biologists, and medical scientists wishing to understand these protective processes and their implications for human health and disease.

Vols. 3-140 include the society's Proceedings, 1907-41

Drawing on the expertise of internationally known, interdisciplinary scientists and researchers, *Food Colorants: Chemical and Functional Properties* provides an integrative image of the scientific characteristics, functionality, and applications of color molecules as pigments in food science and technology, as well as their impact on health. The book emphasizes the structure-function relationships of pigment molecules to explain biosynthesis, modifications and

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degradation during storage and processing, and the effect of these changes on quality and safety. Understanding the rate and nature of degradation assists in selecting optimum processing parameters. Beginning with an overview of the physics and biochemistry of color, the book focuses on the mechanics of pigment stability and bioavailability, and antioxidant and pro-oxidant action. It reviews the influence of pigments on health and metabolism, incorporating results of in vivo and in vitro studies. It addresses the occurrence of pigment in food matrices and their stability during processing and storage. Conventional technologies as well as new, environmentally friendly methods are presented along with recent advances in biotechnology to produce colorants. There is also a chapter on novel approaches to the biosynthesis of colorants by microalgae, microorganisms, and genetic engineering. Contributions give significant attention to analytical methods and recent advances in detecting both natural and synthetic colorants, their quality, quantity, and degradation during processing and storage. The book rounds out its comprehensive coverage with a look at quality and safety risk assessments and international regulations, as well as lists of formerly and newly approved colorants and additives. Peer reviewed contributions and critical evaluations ensure a concise, systematic presentation of the relationships between the chemical nature and functional properties of various natural and synthetic pigments used to color food.

The Argentinean Patagonia offers a great diversity of scarcely explored environments suitable for the bioprospection of biotechnological relevant microorganisms. This book provides readers with a concise and clearly illustrated treatment of outstanding topics of Patagonian microbiology and biotechnology. It covers a wide range of

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areas interesting to several audiences such as researchers, graduate students and professionals working on the industry food. Among the main topics we will discuss examples of environmental applications, such as heavy metal and hydrocarbon bioremediation, bioprospection of valuable molecules from extremophilic bacteria and yeasts, the use of Patagonian yeasts and lactic acid bacteria in fermented foods and beverages, aquaculture probiotics and yeasts for food biopreservation.

Yeasts are a versatile group of eukaryotic microorganisms, exhibiting heterogeneous nutritional profiles and an extraordinary ability to survive in a wide range of natural and man-associated ecosystems, including cold habitats. Cold-adapted yeasts inhabit numerous low-temperature environments where they are subjected to seasonal or permanent cold conditions. Hence, they have evolved a number of adaptation strategies with regard to growth and reproduction, metabolic activities, survival and protection. Due to their distinctive ability to thrive successfully at low and even subzero temperatures, cold-adapted yeasts are increasingly attracting attention in basic science and industry for their enormous biotechnological potential. This book presents our current understanding of the diversity and ecology of cold-adapted yeasts in worldwide cold ecosystems, their adaptation strategies, and their biotechnological significance. Special emphasis is placed on the exploitation of cold-adapted yeasts as a source of cold-active enzymes and biopolymers, as well as their benefits for food microbiology, bioremediation and biocontrol. Further, aspects of food biodeterioration are considered.

Advances in Enzymology and Related Areas of Molecular Biology is a seminal series in the field of biochemistry,

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offering researchers access to authoritative reviews of the latest discoveries in all areas of enzymology and molecular biology. These landmark volumes date back to 1941, providing an unrivaled view of the historical development of enzymology. The series offers researchers the latest understanding of enzymes, their mechanisms, reactions and evolution, roles in complex biological process, and their application in both the laboratory and industry. Each volume in the series features contributions by leading pioneers and investigators in the field from around the world. All articles are carefully edited to ensure thoroughness, quality, and readability. With its wide range of topics and long historical pedigree, *Advances in Enzymology and Related Areas of Molecular Biology* can be used not only by students and researchers in molecular biology, biochemistry, and enzymology, but also by any scientist interested in the discovery of an enzyme, its properties, and its applications.

Sweet Biochemistry: Remembering Structures, Cycles, and Pathways by Mnemonics makes biochemistry lively, interesting and memorable. by connecting objects, images and stories. Dr. Kumari has converted cycles and difficult pathways into very simple formula, very short stories and images which will help readers see familiar things in complicated cycles and better visualize biochemistry. Provides quick, indigenous formulas, mnemonics, figures and short stories to help users simply recollect the study of biochemistry Gives unique descriptions of the difficult areas in biochemistry and new ways of remembering a pathway or structure Presents original diagrams that resonate and are easy to recall

The *Scientists Guide to Cardiac Metabolism* combines the basic concepts of substrate metabolism, regulation, and

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interaction within the cell and the organism to provide a comprehensive introduction into the basics of cardiac metabolism. This important reference is the perfect tool for newcomers in cardiac metabolism, providing a basic understanding of the metabolic processes and enabling the newcomer to immediately communicate with the expert as substrate/energy metabolism becomes part of projects. The book is written by established experts in the field, bringing together all the concepts of cardiac metabolism, its regulation, and the impact of disease. Provides a quick and comprehensive introduction into cardiac metabolism
Contains an integrated view on cardiac metabolism and its interrelation in metabolism with other organs
Presents insights into substrate metabolism in relation to intracellular organization and structure as well as whole organ function
Includes historical perspectives that reference important investigators that have contributed to the development of the field

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