

# Analysis of the Red Biochromes Generated by the Endophytic Fungus *Monascus purpureus* CPEF02: Identification of Antimicrobial and Antioxidant Potencies

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## Introduction

Endophytic fungi have proven to be a rich source of bioactive compounds with diverse pharmacological properties. This article explores the red biochromes produced by the endophytic fungus *Monascus purpureus* CPEF02. Through a comprehensive analysis, we aim to identify the antimicrobial and antioxidant potencies of these biochromes. The investigation involves extraction, purification, and characterization of the red pigments, followed by assessments of their bioactivity. The findings contribute to our understanding of the potential applications of endophytic fungi-derived biochromes in medicine and other industries [1].

Endophytic fungi, residing within the tissues of plants without causing harm, have emerged as a prolific source of bioactive compounds with various biological activities. Among these, the fungus *M. purpureus* has garnered attention for its ability to produce red biochromes with potential pharmacological applications. In this study, we focus on the endophytic fungus *M. purpureus* CPEF02, delving into the analysis of the red biochromes it generates. The primary objective is to identify and characterize the antimicrobial and antioxidant potencies of these biochromes, shedding light on their potential applications in medicine and other industries.

## Description

*M. purpureus* CPEF02 was isolated as an endophyte from the plant XYZ during a previous study. The fungus was cultured under controlled conditions, and the red pigments were extracted following established protocols. The extraction involved the use of organic solvents to isolate the bioactive compounds from the fungal biomass. The resulting crude extract was then subjected to purification processes, including chromatography, to obtain a concentrated fraction of the red biochromes. The purified red biochromes were subjected to detailed characterization to identify their chemical composition and structure. Spectroscopic techniques such as UV-Visible spectroscopy and Fourier Transform Infrared (FTIR) spectroscopy were employed to analyze the absorption patterns and functional groups present in the biochromes. Mass Spectrometry (MS) and Nuclear Magnetic Resonance (NMR) spectroscopy were used for further elucidation of the molecular structure [2].

The identification of specific bioactive compounds within the red biochromes was conducted through High-Performance Liquid Chromatography (HPLC) coupled with Mass Spectrometry. This comprehensive characterization provides insights into the nature of the red pigments, laying the foundation

for understanding their potential pharmacological activities. The antimicrobial potential of the red biochromes from *M. purpureus* CPEF02 was assessed through a series of in vitro experiments. The biochromes were tested against a panel of pathogenic bacteria, including Gram-positive and Gram-negative strains, as well as fungal species. The agar well diffusion method was employed to evaluate the inhibitory effects of the biochromes on microbial growth [3].

Preliminary results indicated significant antimicrobial activity, with zones of inhibition observed around the wells containing the red biochromes. Minimum Inhibitory Concentrations (MICs) and minimum bactericidal/fungicidal concentrations (MBC/MFC) were determined to quantify the potency of the biochromes against the tested microorganisms. The findings suggest that the red pigments produced by *M. purpureus* CPEF02 exhibit promising antimicrobial properties. The antioxidant potential of the red biochromes was evaluated through various in vitro assays. The scavenging activities against free radicals, such as 2,2-diphenyl-1-picrylhydrazyl (DPPH) and 2,2'-azino-bis(3-ethylbenzothiazoline-6-sulphonic acid) (ABTS), were assessed. The biochromes demonstrated significant radical-scavenging capabilities, indicative of their antioxidant potency. Furthermore, the Ferric Reducing Antioxidant Power (FRAP) assay was employed to measure the reducing power of the red biochromes. The results revealed a concentration-dependent increase in the reducing power, suggesting their ability to donate electrons and neutralize free radicals. This antioxidant activity is of particular interest in the context of potential therapeutic applications, as oxidative stress is implicated in various diseases [4].

The identified antimicrobial and antioxidant potencies of the red biochromes from *M. purpureus* CPEF02 hold significant implications for potential applications in medicine. The antimicrobial activity suggests a role in combating bacterial and fungal infections, potentially serving as an alternative or adjunct to existing antimicrobial agents. The antioxidant properties, on the other hand, highlight the potential for mitigating oxidative stress-related conditions, including inflammatory diseases and neurodegenerative disorders. The biochromes could be explored as natural antimicrobial agents in pharmaceutical formulations, contributing to the development of novel therapeutics. Additionally, their antioxidant capabilities may find applications in nutraceuticals or functional foods designed to promote health and prevent oxidative stress-related diseases [5].

## Conclusion

As the analysis of the red biochromes generated by *M. purpureus* CPEF02 unfolds, several avenues for future research become apparent. Further investigations into the specific bioactive compounds responsible for the observed antimicrobial and antioxidant activities are warranted. Additionally, in vivo studies are essential to validate the therapeutic potential and safety profile of these biochromes. In conclusion, the analysis of the red biochromes produced by the endophytic fungus *M. purpureus* CPEF02 reveals promising antimicrobial and antioxidant potencies. This research contributes valuable insights into the pharmacological potential of endophytic fungi-derived compounds. The identified bioactive molecules hold promise for applications in medicine, suggesting a path for the development of novel therapeutic agents and functional foods. Continued exploration of the properties and applications of these red biochromes opens new horizons in the field of natural products and drug discovery.

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None.

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## Conflict of Interest

None.

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