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The white koji fungus, *Aspergillus luchuensis* mut. *kawachii*, is an industrially important microorganism used in the production of shochu, a traditional distilled alcoholic beverage indigenous to Japan. It secretes large amounts of citric acid that can prevent the growth of contaminating microbes during the fermentation process. The citrate exporter CexA plays a key role in the overproduction of citric acid. The photograph shows the vegetative hyphae of *A. luchuensis* mut. *kawachii*.

For more information regarding this work, read the article: Eri Nakamura, Chihiro Kadooka, Kayu Okutsu, Yumiko Yoshizaki, Kazunori Takamine, Masatoshi Goto, Hisanori Tamaki, Taiki Futagami, "[Citrate exporter enhances both extracellular and intracellular citric acid accumulation in the koji fungi \*Aspergillus luchuensis\* mut. \*kawachii\* and \*Aspergillus oryzae\*](#)", J. Biosci. Bioeng., volume 131, issue 1, pages 68–76 (2021) (Copyright©2022 The Society for Biotechnology, Japan).

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