FUNGUS - a day in your life

EVER THOUGHT ABOUT FUNGI?

DID YOU KNOW THAT WE USE FUNGI OR FUNGAL PRODUCTS EVERY DAY OF OUR LIVES?

WE WEAR THEM, EAT THEM AND DRINK THEM.

SOME KEEP US ALIVE.

LET'S FOLLOW DAVE DURING A TYPICAL DAY.

British Mycological Society promoting fungal science

SCRIPT - DAVID MOORE ART - PHIL ELLIOTT
Dave has a quick shower, sharing his bathroom with a few fungi.

Fungi are all around us wherever we live, work or play.
We use fungal enzymes as 'fabric conditioners' to restore fabrics in the wash. The enzyme removes broken fibre ends and makes the fabric 'look like new'.
Do you like stone-washed denim? Stone washing used to mean washing with small stones to ‘distress’ the fabric; but no more. Now fungal enzyme treatment randomly breaks cotton fibres giving the fashionable bleached look.
At least 95% of plants have mycorrhizas associated with their roots. More than 6000 fungi are capable of forming mycorrhizas.
Cows depend on fungi in the gut to digest the grass they eat.
Fungal enzymes called pectinases increase juice yields by 30% to 75%.

The juice he's drinking comes from fruit whose yield is increased with fungal pectinases. The juice is clarified in the same way.
DAVE HAS A CHEESE SANDWICH FOR LUNCH. THE BREAD IS BAKED USING YEAST...AND FUNGAL PATHOGENS BIOCONTROL SOME OF THE PESTS
Annual value of cheese production is £30,000,000,000...and every crumb depends on fungi!
THE CITRIC ACID IN DAVE'S FIZZY DRINK THAT KEEPS THE BUBBLES BUBBLING IS PRODUCED BY A FUNGAL FERMENTATION PROCESS.
ON HIS WAY HOME, DAVE COLLECTS HIS DAD’S PRESCRIPTION FOR STATINS THAT HELP KEEP HIM ALIVE BY CONTROLLING HIS CHOLESTEROL. STATINS ARE A FUNGAL METABOLITE.

Some of the wonder drugs of today come from fungi.
IN THE EVENING DAVE COOKS A MUSHROOM AND VEGETABLE RISOTTO. MUSHROOMS ARE EDIBLE FUNGI...
AND THE VEGETABLES ARE KEPT HEALTHY BY CHEMICALS, STROBILURINS, PRODUCED BY FUNGI, THAT HELP COMPENSATE FOR THE 20% LOSS OF YIELD CAUSED BY FUNGAL DISEASES..
Later, friends come around for a few drinks.

The beer and wine they drink are yeast fermentation products...

More fungi. ...more fun.
BEFORE BED, DAVE MAKES A MUG OF DRINKING CHOCOLATE, THE FLAVOUR OF WHICH IS ENHANCED BY A FUNGAL FERMENTATION.
Finally, Dave goes to bed after a day spent with fungi.

He’ll be doing the same tomorrow.

He sleeps, blissfully unaware of how much he and everyone on this planet depend on fungi for so many things, every day of our lives.

Thank fungus for that!
Thank fungus for that!