addition amounts of peptone, green pea powder or mung bean powder in the solid medium were adjusted (see Table 9 for details).

The contents of extractives and monacolin in the fermented red yeast rice decoction pieces were compared. Details are shown in Table 9.

Table 9

Group No.	1	2	3	4	5	6
	Peptone 8 parts	Green pea powder 2 parts, peptone 8 parts	Green pea powder 5 parts, peptone 5 parts	Green pea powder 8 parts, peptone 2 parts	Green pea powder 8 parts	Mung bean powder 5 parts, peptone 5 parts
MKAmg/g	2.86	4.23	4.23	3.50	2.20	4.16
MK mg/g	3.31	2.33	12.08	8.43	9.12	13.1
MK+MKA(mg/g)	6.17	6.56	16.31	11.93	11.32	17.26
Total monacolins (mg/g)	7.17	7.77	19.9	15.17	14.93	21.35
Extractives %	7.9	8.5	24.5	7.8	17.4	23.6

The results show that in the case of using 5 parts of green pea powder and 5 parts of peptone in the solid medium formula, the content of monacolin K is 3.65 times that of using peptone alone, and the content of acid form of monacolin K is 1.48 times that of using peptone alone. In addition, black beans, red beans and soybeans can also be used in combination or as separate replacements.

In addition, the contents of nine kinds of monacolin compounds in the red yeast rice decoction pieces obtained from Group 3 and Group 6 in Table 9 are determined and recorded in Table 10.

Table 10

	MJA (mg/g)	MJ (mg/g)	MLA (mg/g)	MKA (mg/g)	ML (mg/g)	MMA (mg/g)	MK (mg/g)	DMK (mg/g)	MK+MKA (mg/g)	Total monacolins (mg/g)
3	0.27	0.41	0.41	4.23	1.12	0.72	12.08	0.65	16.31	19.90
6	0.28	0.43	0.46	4.16	1.33	0.81	13.10	0.78	17.26	21.35

It should be noted that the present application is not limited to