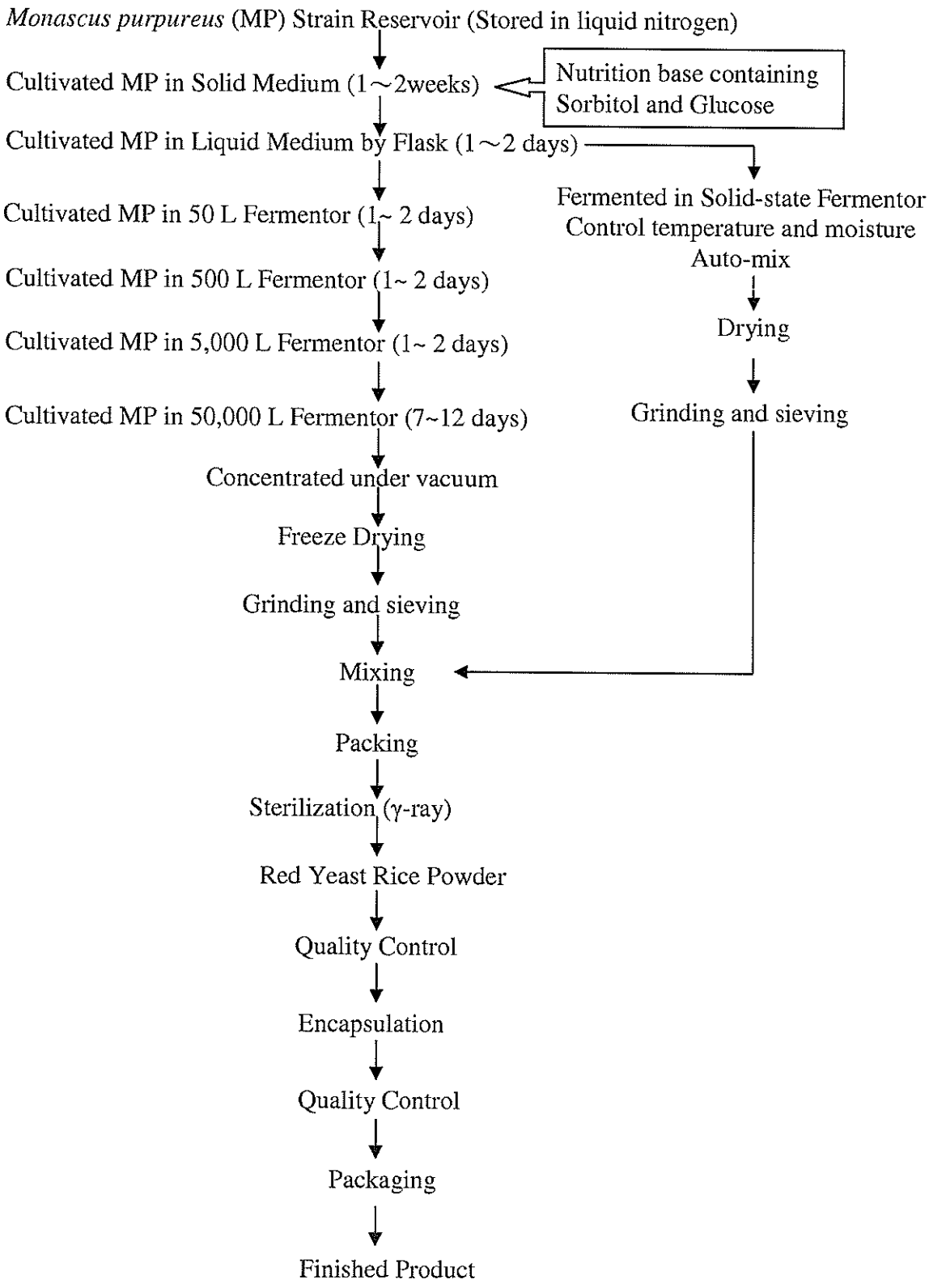
Figure 1


Monascus purpureus (MP) Strain Reservoir (Stored in liquid nitrogen)
Cultivated MP in Solid Medium (1～2weeks)
Nutrition base containing Sorbitol and Glucose
Cultivated MP in Liquid Medium by Flask (1～2 days)
Cultivated MP in 50 L Fermentor (1~ 2 days)
Cultivated MP in 500 L Fermentor (1~ 2 days)
Cultivated MP in 5,000 L Fermentor (1~ 2 days)
Cultivated MP in 50,000 L Fermentor (7~12 days)
Concentrated under vacuum
Freeze Drying
Grinding and sieving
Fermented in Solid-state Fermentor
Control temperature and moisture
Auto-mix
Drying
Grinding and sieving
Mixing
Packing
Sterilization (γ-ray)
Red Yeast Rice Powder
Quality Control
Encapsulation
Quality Control
Packaging
Finished Product