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Ellagic Acid: A Review on its Natural Source, Chemical Stability and its Derivatives

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Abstract: *Ellagic acid is a powerful bioactive compound with many potential pharamacological and industrial applications .in this review, the chemical aspects, biological properties and diverse potential applications of ellagic acid for different industries were described. This reviw also discussed the advance in ellagitann in biodegradation, focusing on the process of isolation of microorganism and strain selection, medium and culture optimization, as well as fermentation system for commercially viable industrial scale production. The performances of various fermentation techniques that have been applied for the production of ellegic acid from residual by products were compared, while the advantages and disadvantages of each plant source were also discussed.*

Keywords: Ellagic acid, ellagitannin, biodegradation, fungal physiology, solid state fermentation, submerged fermentation

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