

Distillery Fungus & Health

What is Distillery Fungus?

Distillery fungus also known as Whiskey fungus, Rum fungus, and Warehouse Staining fungus is a black fungus known as *Baudoinia compniacensis*. While it is black in color, this is not *Stachybotrys*, often referred to as black mold.

Where is Distillery Fungus found?

Distillery fungus is found throughout the world and can withstand many different climates. It requires high humidity and periodic rain. It can grow on many surfaces including, plants, brick, steel, concrete, brick, and plastic.

Distillery fungus feeds off of ethanol vapor. It is commonly found around distilleries for whiskey, scotch, vodka, brandy, and rum because of the ethanol off-gassed in the making of distilled spirits.

Can Distillery Fungus affect human health?

There is not a sufficient body of evidence to state health risks associated with distillery fungus. Despite the lack of research, if you choose to remove the fungus from surfaces you should wear personal protective equipment such as N95 masks, goggles, and gloves during removal.

If you choose to consume any produce visibly contaminated with distillery fungus we suggest washing it fully and removing any visible contamination.

Vulnerable groups like children and people with health conditions that feel they are more susceptible to symptoms from exposure to distillery fungus should discuss these concerns with their physicians.

References

Scott, J.A., et. al. (2007) *Baudoinia*, a new genus to accommodate *Torula compniacensis*. *Mycologia*,99(4), 592-601.

Indiana State Department of Health, (2019) *Baudoinia compniacensis* "Whiskey Fungus". Environmental Public Health Division.