

# Edgardo Albert $\tilde{A}^3$

## List of Publications by Year in descending order

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33  
papers

787  
citations

567281

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h-index

526287

27  
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34  
all docs

34  
docs citations

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times ranked

1074  
citing authors

#	ARTICLE	IF	CITATIONS
1	Enzyme-assisted extraction of phenolic compounds and proteins from sugarcane bagasse using a low-cost cocktail from <i>Auricularia fuscusuccinea</i> . International Journal of Food Science and Technology, 2022, 57, 1114-1121.	2.7	4
2	Towards an Optimal Methodology for Basidiomes Production of Naturally Occurring Species of the Genus <i>Oudemansiella</i> (Basidiomycetes). Current Microbiology, 2021, 78, 1256-1266.	2.2	3
3	Solid-state bioprocessing of sugarcane bagasse with <i>Auricularia fuscusuccinea</i> for phenolic compounds extraction. Preparative Biochemistry and Biotechnology, 2021, , 1-10.	1.9	0
4	Identification of <i>Oudemansiella canarii</i> and <i>O. Cubensis</i> (Basidiomycota, Physalacriaceae) in Argentina Using Morphological, Culture and Molecular Analysis. Harvard Papers in Botany, 2020, 25, .	0.2	3
5	Considerations and consequences of allowing DNA sequence data as types of fungal taxa. IMA Fungus, 2018, 9, 167-175.	3.8	45
6	Pectinase production by <i>Aspergillus giganteus</i> in solid-state fermentation: optimization, scale-up, biochemical characterization and its application in olive-oil extraction. Journal of Industrial Microbiology and Biotechnology, 2017, 44, 197-211.	3.0	51
7	Quimiotipos, Extracción, Composición y Aplicaciones del Aceite Esencial de <i>Lippia alba</i> . Revista Brasileira De Plantas Medicinai, 2016, 18, 191-200.	0.3	14
8	A Comparative Study of New <i>Aspergillus</i> Strains for Proteolytic Enzymes Production by Solid State Fermentation. Enzyme Research, 2016, 2016, 1-11.	1.8	28
9	Biotransformation of 1,8-cineole by solid-state fermentation of Eucalyptus waste from the essential oil industry using <i>Pleurotus ostreatus</i> and <i>Favolus tenuiculus</i> . Folia Microbiologica, 2016, 61, 149-157.	2.3	24
10	Checklist of the Argentine Agaricales 7. Cortinariaceae and Entolomataceae. Check List, 2014, 10, 72.	0.4	6
11	Efficiency of treatments for controlling <i>Trichoderma</i> spp during spawning in cultivation of lignicolous mushrooms. Brazilian Journal of Microbiology, 2014, 45, 1263-1270.	2.0	27
12	Microplate assay for endo-polygalacturonase activity determination based on ruthenium red method. Analytical Biochemistry, 2014, 454, 33-35.	2.4	17
13	Cultivation requirements and substrate degradation of the edible mushroom <i>Gymnopilus pameanus</i> A novel species for mushroom cultivation. Scientia Horticulturae, 2014, 180, 161-166.	3.6	15
14	<i>Hemimycena longipleurocystidiata</i> (Mycenaceae, Agaricomycetes), a new species from the Argentinean Atlantic Forest. Phytotaxa, 2014, 177, 49.	0.3	4
15	Heat treatment of wheat straw by immersion in hot water decreases mushroom yield in <i>Pleurotus ostreatus</i> . Revista Iberoamericana De Micologia, 2013, 30, 125-129.	0.9	17
16	Effect of co-cultivation of two <i>Pleurotus</i> species on lignocellulolytic enzyme production and mushroom fructification. International Biodeterioration and Biodegradation, 2012, 66, 71-76.	3.9	24
17	Search for new naturally occurring strains of <i>Pleurotus</i> to improve yields. <i>Pleurotus albidus</i> as a novel proposed species for mushroom production. Revista Iberoamericana De Micologia, 2011, 28, 148-154.	0.9	32
18	Sensory analysis and fruiting bodies characterisation of the edible mushrooms <i>Pleurotus ostreatus</i> and <i>Polyporus tenuiculus</i> obtained on leaf waste from the essential oil production industry. International Journal of Food Science and Technology, 2010, 45, 466-474.	2.7	15

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19	Volatile composition and nutritional quality of the edible mushroom <i>Polyporus tenuiculus</i> grown on different agro-industrial waste. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1603-1609.	2.7	18
20	<i>Polyporus tenuiculus</i> : a new naturally occurring mushroom that can be industrially cultivated on agricultural waste. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2009, 36, 635-642.	3.0	20
21	Mating tests in <i>Agrocybe cylindracea</i> sensu lato. Recognition of <i>Agrocybe wrightii</i> as a novel species. <i>Mycological Progress</i> , 2009, 8, 337-349.	1.4	8
22	Utilization of new naturally occurring strains and supplementation to improve the biological efficiency of the edible mushroom <i>Agrocybe cylindracea</i> . <i>Journal of Industrial Microbiology and Biotechnology</i> , 2008, 35, 595-602.	3.0	42
23	Optimal conditions for the fruit body production of natural occurring strains of <i>Lentinus tigrinus</i> . <i>Bioresource Technology</i> , 2007, 98, 1866-1869.	9.6	14
24	Modulation of polyamine balance in <i>Lotus glaber</i> by salinity and arbuscular mycorrhiza. <i>Plant Physiology and Biochemistry</i> , 2007, 45, 39-46.	5.8	125
25	Alleviation of salt stress in <i>Lotus glaber</i> by <i>Glomus intraradices</i> . <i>Plant and Soil</i> , 2006, 285, 279-287.	3.7	136
26	The Genus <i>Pleurotus</i> in Argentina. <i>Mycologia</i> , 2004, 96, 845.	1.9	6
27	Presence of different arbuscular mycorrhizal infection patterns in roots of <i>Lotus glaber</i> plants growing in the Salado River basin. <i>Mycorrhiza</i> , 2004, 14, 139-142.	2.8	21
28	Ornithine and arginine decarboxylase activities and effect of some polyamine biosynthesis inhibitors on <i>Gigaspora rosea</i> germinating spores. <i>FEMS Microbiology Letters</i> , 2004, 230, 115-121.	1.8	34
29	The genus <i>Pleurotus</i> in Argentina. <i>Mycologia</i> , 2004, 96, 845-858.	1.9	22
30	<i>Claudopus niger</i> (Entolomataceae $\hat{=}$ Basidiomycota), a new species from the Argentinean Atlantic Forest. <i>New Zealand Journal of Botany</i> , 0, , 1-10.	1.1	0
31	Revision of the genera <i>Agrocybe</i> and <i>Cyclocybe</i> (Strophariaceae, Agaricales, Basidiomycota) in Argentina. <i>Rodriguesia</i> , 0, 71, .	0.9	7
32	Incremento de la productividad de <i>Pleurotus ostreatus</i> mediante el uso de inÃculo como suplemento. <i>Scientia Fungorum</i> , 0, 49, e1243.	0.3	2
33	Effects of Incubation Time and $\hat{=}$ Browning $\hat{=}$ on Yield and Proximate Composition of the Edible Mushroom <i>Lentinula edodes</i> . <i>Brazilian Archives of Biology and Technology</i> , 0, 65, .	0.5	1