## Anita S Klaus

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	The role of <i>Gentiana lutea</i> extracts in reducing UV-induced DNA damage. Mutagenesis, 2023, 38, 71-80.	2.6	5
2	The influence of grape pomace substrate on quality characterization of Pleurotus ostreatus —Total quality index approach. Journal of Food Processing and Preservation, 2021, 45, .	2.0	7
3	Pink oyster mushroom Pleurotus flabellatus mycelium produced by an airlift bioreactor—the evidence of potent in vitro biological activities. World Journal of Microbiology and Biotechnology, 2021, 37, 17.	3.6	4
4	Effect of modified atmosphere packaging on selected functional characteristics of Agaricus bisporus. European Food Research and Technology, 2021, 247, 829-838.	3.3	13
5	Efficient biomass-endopolysaccharide production from an identified wild-Serbian Ganoderma applanatum strain BGS6Ap mycelium in a controlled submerged fermentation. Biocatalysis and Agricultural Biotechnology, 2021, 37, 102166.	3.1	7
6	Impact of grape pomace as a cultivation substrate on the Pleurotus ostreatus chemical and biological properties. Acta Periodica Technologica, 2021, , 25-32.	0.2	0
7	Application of porcini mushroom ( Boletus edulis ) to improve the quality of frankfurters. Journal of Food Processing and Preservation, 2020, 44, e14556.	2.0	13
8	Health impact of the commercially cultivated mushroom Agaricus bisporus and wild-growing mushroom Ganoderma resinaceum - a comparative overview. Journal of the Serbian Chemical Society, 2020, 85, 721-735.	0.8	10
9	The influence of mushroom Coriolus versicolor and hazelnuts enrichment on antioxidant activities and bioactive content of dark chocolate. Food and Feed Research, 2020, 47, 23-32.	0.5	3
10	Efficient biomass-exopolysaccharide production from an identified wild-Serbian Ganoderma lucidum strain BGF4A1 mycelium in a controlled submerged fermentation. Biocatalysis and Agricultural Biotechnology, 2019, 21, 101305.	3.1	26
11	Total quality index of commercial oyster mushroom <i>Pleurotus sapidus</i> in modified atmosphere packaging. British Food Journal, 2019, 121, 1871-1883.	2.9	13
12	Polysaccharides of Pleurotus flabellatus strain Mynuk produced by submerged fermentation as a promising novel tool against adhesion and biofilm formation of foodborne pathogens. LWT - Food Science and Technology, 2019, 112, 108221.	5.2	17
13	Pellet diameter and morphology of European Ganoderma pfeifferi in a repeated-batch fermentation for exopolysaccharide production. Biocatalysis and Agricultural Biotechnology, 2019, 19, 101118.	3.1	24
14	Performance of wild-Serbian Ganoderma lucidum mycelium in treating synthetic sewage loading using batch bioreactor. Scientific Reports, 2019, 9, 16109.	3.3	24
15	The Effect of Cantharellus Cibarius Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. Foods, 2019, 8, 635.	4.3	23
16	Ganoderma lucidumas a cosmeceutical: Antiradical potential and inhibitory effect on hyperpigmentation and skin extracellular matrix degradation enzymes. Archives of Biological Sciences, 2019, 71, 253-264.	0.5	21
17	The impact of puffball autolysis on selected chemical and biological properties: Puffball extracts as potential ingredients of skin-care products. Archives of Biological Sciences, 2019, 71, 721-733.	0.5	5
18	Immobilization of Chaga extract in alginate beads for modified release: Simplicity meets efficiency. Hemiiska Industrija, 2019, 73, 325-335.	0.7	4

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19	Optimisation of biomass, exopolysaccharide and intracellular polysaccharide production from the mycelium of an identified <em>Ganoderma lucidum</em> strain QRS 5120 using response surface methodology. AIMS Microbiology, 2019, 5, 19-38.	2.2	34
20	Challenging the difference between white and brown <i>Agaricus bisporus</i> mushrooms. British Food Journal, 2018, 120, 1381-1394.	2.9	10
21	WHEAT STRAW – A PROMISSING SUBSTRATE FOR Ganoderma lucidum CULTIVATION. Acta Scientiarum Polonorum, Hortorum Cultus, 2018, 17, 13-22.	0.6	8
22	Antifungal-demelanizing properties and RAW264.7 macrophages stimulation of glucan sulfate from the mycelium of the mushroom Ganoderma lucidum. Food Science and Biotechnology, 2017, 26, 159-165.	2.6	16
23	Application of quality function deployment on shelf-life analysis of Agaricus bisporus Portobello. LWT - Food Science and Technology, 2017, 78, 82-89.	5.2	41
24	Total quality index of <i>Agaricus bisporus</i> mushrooms packed in modified atmosphere. Journal of the Science of Food and Agriculture, 2017, 97, 3013-3021.	3.5	28
25	Antimicrobial Activity of Chitosan Films With Essential Oils Against Listeria monocytogenes on Cabbage. Jundishapur Journal of Microbiology, 2016, 9, e34804.	0.5	10
26	Antimicrobial activity of chitosan coatings and films against Listeria monocytogenes on black radish. Revista Argentina De Microbiologia, 2016, 48, 128-136.	0.7	35
27	Biological potential of puffballs: A comparative analysis. Journal of Functional Foods, 2016, 21, 36-49.	3.4	18
28	Safety of Foods Based on Mushrooms. , 2016, , 421-439.		6
29	Antiproliferative and antibacterial activity of some glutarimide derivatives. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 915-923.	5.2	12
30	Addition of Zeolites to Improve the Functional Characteristics of the Hen of the Wood or Maitake Medicinal Mushroom, Grifola frondosa (Agaricomycetes). International Journal of Medicinal Mushrooms, 2016, 18, 781-792.	1.5	3
31	Application of chitosan films in the quality control of fresh shredded vegetables. Hrana I Ishrana, 2016, 57, 29-36.	0.2	1
32	Antioxidants of Edible Mushrooms. Molecules, 2015, 20, 19489-19525.	3.8	239
33	Nutraceutical properties of the methanolic extract of edible mushroom Cantharellus cibarius (Fries): primary mechanisms. Food and Function, 2015, 6, 1875-1886.	4.6	53
34	Biological potential of extracts of the wild edible Basidiomycete mushroom Grifola frondosa. Food Research International, 2015, 67, 272-283.	6.2	68
35	Did the Iceman Know Better? Screening of the Medicinal Properties of the Birch Polypore Medicinal Mushroom, Piptoporus betulinus (Higher Basidiomycetes). International Journal of Medicinal Mushrooms, 2015, 17, 1113-1125.	1.5	14
36	Dietary polysaccharide extracts of Agaricus brasiliensis fruiting bodies: chemical characterization and bioactivities at different levels of purification. Food Research International, 2014, 64, 53-64.	6.2	27

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37	Zeolites as possible biofortifiers in Maitake cultivation. Archives of Biological Sciences, 2014, 66, 123-129.	0.5	2
38	Polysaccharides of higher fungi: Biological role, structure, and antioxidative activity. Hemijska Industrija, 2014, 68, 305-320.	0.7	50
39	The edible mushroom <i>Laetiporus sulphureus</i> as potential source of natural antioxidants. International Journal of Food Sciences and Nutrition, 2013, 64, 599-610.	2.8	36
40	Antioxidative activities and chemical characterization of polysaccharide extracts from the widely used mushrooms Ganoderma applanatum, Ganoderma lucidum, Lentinus edodes and Trametes versicolor. Journal of Food Composition and Analysis, 2012, 26, 144-153.	3.9	214
41	Antioxidative activities and chemical characterization of polysaccharides extracted from the basidiomycete Schizophyllum commune. LWT - Food Science and Technology, 2011, 44, 2005-2011.	5.2	98
42	Antioxidative and immunomodulating activities of polysaccharide extracts of the medicinal mushrooms Agaricus bisporus, Agaricus brasiliensis, Ganoderma lucidum and Phellinus linteus. Food Chemistry, 2011, 129, 1667-1675.	8.2	348
43	Antioxidant properties of hot water extracts from carpophore and spores of mushroom Ganoderma lucidum. Zbornik Matice Srpske Za Prirodne Nauke, 2011, , 279-288.	0.1	1
44	Antioxidant activity of water extracts from fruit body of Lentinus edodes enriched with selenium. Zbornik Matice Srpske Za Prirodne Nauke, 2011, , 307-314.	0.1	2
45	Extract from wild strain of mushroom Ganoderma lucidum as natural antioxidant. Zbornik Matice Srpske Za Prirodne Nauke, 2011, , 289-297.	0.1	0
46	Antioxidant activities of herbs, fruit and medicinal mushroom Ganoderma lucidum extracts produced by microfiltration process. Journal of Agricultural Sciences (Belgrade), 2009, 54, 45-62.	0.3	3
47	Growth and fruit body formation of Pleurotus ostreatus on media supplemented with inorganic selenium. Zbornik Matice Srpske Za Prirodne Nauke, 2009, , 209-215.	0.1	6
48	Influence of bioactive compounds extracted from mushroom Ganoderma lucidum on B and T cells. Zbornik Matice Srpske Za Prirodne Nauke, 2009, , 217-223.	0.1	1
49	Influence of structural features on immunostimulating activity of glucans extracted from Agaricus blazei mushroom. Zbornik Matice Srpske Za Prirodne Nauke, 2009, , 225-233.	0.1	1
50	Antibacterial activity of aromatic plants essential oils from Serbia against the Listeria monocytogenes. Journal of Agricultural Sciences (Belgrade), 2009, 54, 95-104.	0.3	4
51	Influence of ethereal oils extracted from Lamiaceae family plants on some pathogen microorganisms. Zbornik Matice Srpske Za Prirodne Nauke, 2008, , 65-74.	0.1	3
52	Influence of the extracts isolated from Ganoderma lucidum mushroom on some microorganisms. Zbornik Matice Srpske Za Prirodne Nauke, 2007, , 219-226.	0.1	12