

Jeng-Leun Mau

List of Publications by Citations

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122
papers

6,114
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76
g-index

122
ext. papers

6,746
ext. citations

4.5
avg, IF

5.83
L-index

#	Paper	IF	Citations
122	Physicochemical characterization of chitin and chitosan from crab shells. <i>Carbohydrate Polymers</i> , 2009 , 75, 15-21	10.3	340
121	Antioxidant properties of chitosan from crab shells. <i>Carbohydrate Polymers</i> , 2008 , 74, 840-844	10.3	334
120	Antioxidant properties of several specialty mushrooms. <i>Food Research International</i> , 2002 , 35, 519-526	7	291
119	Antioxidant properties of several commercial mushrooms. <i>Food Chemistry</i> , 2002 , 77, 229-235	8.5	267
118	Antioxidant properties of several medicinal mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6072-7	5.7	233
117	Antioxidant properties of methanolic extracts from Grifola frondosa, Morchella esculenta and Termitomyces albuminosus mycelia. <i>Food Chemistry</i> , 2004 , 87, 111-118	8.5	225
116	Antioxidant properties of methanolic extracts from several ear mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5461-7	5.7	193
115	Non-volatile taste components of several commercial mushrooms. <i>Food Chemistry</i> , 2001 , 72, 465-471	8.5	173
114	Antimicrobial and antitumor activities of chitosan from shiitake stipes, compared to commercial chitosan from crab shells. <i>Carbohydrate Polymers</i> , 2016 , 138, 259-64	10.3	152
113	Antioxidant properties of polysaccharides from Ganoderma tsugae. <i>Food Chemistry</i> , 2008 , 107, 732-738	8.5	144
112	Quality and antioxidant property of green tea sponge cake. <i>Food Chemistry</i> , 2010 , 119, 1090-1095	8.5	140
111	Quality and antioxidant property of buckwheat enhanced wheat bread. <i>Food Chemistry</i> , 2009 , 112, 987-994	8.5	126
110	Antioxidant properties of three extracts from Pleurotus citrinopileatus. <i>LWT - Food Science and Technology</i> , 2007 , 40, 823-833	5.4	126
109	Antimicrobial effect of extracts from Chinese chive, cinnamon, and corni fructus. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 183-8	5.7	122
108	Flavor Compounds in Straw Mushrooms <i>Volvariella volvacea</i> Harvested at Different Stages of Maturity. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4726-4729	5.7	115
107	Antioxidant properties of various extracts from Hypsizigus marmoreus. <i>Food Chemistry</i> , 2007 , 104, 1-9	8.5	104
106	Antioxidant properties of fermented soybean broth. <i>Food Chemistry</i> , 2000 , 71, 249-254	8.5	104

105	Contents of lovastatin, β -aminobutyric acid and ergothioneine in mushroom fruiting bodies and mycelia. <i>LWT - Food Science and Technology</i> , 2012 , 47, 274-278	5.4	103
104	Non-volatile taste components of <i>Agaricus blazei</i> , <i>Agrocybe cylindracea</i> and <i>Boletus edulis</i> . <i>Food Chemistry</i> , 2008 , 107, 977-983	8.5	103
103	Flavour components and antioxidant properties of several cultivated mushrooms. <i>Food Chemistry</i> , 2009 , 113, 578-584	8.5	97
102	Antioxidant properties of <i>Agaricus blazei</i> , <i>Agrocybe cylindracea</i> , and <i>Boletus edulis</i> . <i>LWT - Food Science and Technology</i> , 2007 , 40, 1392-1402	5.4	96
101	Nonvolatile taste components of <i>Agaricus bisporus</i> harvested at different stages of maturity. <i>Food Chemistry</i> , 2007 , 103, 1457-1464	8.5	95
100	Antioxidant properties of hot water extracts from <i>Agrocybe cylindracea</i> . <i>Food Chemistry</i> , 2006 , 98, 670-673	8.5	89
99	The Umami Taste of Edible and Medicinal Mushrooms. <i>International Journal of Medicinal Mushrooms</i> , 2005 , 7, 119-126	1.3	85
98	Ultraviolet Irradiation Increased Vitamin D2 Content in Edible Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 5269-5272	5.7	83
97	Non-volatile taste components of several speciality mushrooms. <i>Food Chemistry</i> , 2001 , 73, 461-466	8.5	74
96	Non-volatile components of several medicinal mushrooms. <i>Food Research International</i> , 2001 , 34, 521-526		72
95	Chemical composition and nutritional and medicinal value of fruit bodies and submerged cultured mycelia of culinary-medicinal higher Basidiomycetes mushrooms. <i>International Journal of Medicinal Mushrooms</i> , 2014 , 16, 273-91	1.3	70
94	Quality of bread supplemented with mushroom mycelia. <i>Food Chemistry</i> , 2013 , 138, 70-6	8.5	68
93	Antioxidant properties of hot water extracts from <i>Ganoderma tsugae</i> Murrill. <i>LWT - Food Science and Technology</i> , 2005 , 38, 589-597	5.4	68
92	Physico-chemical characterization of fungal chitosan from shiitake stipes. <i>LWT - Food Science and Technology</i> , 2007 , 40, 472-479	5.4	66
91	Contents of sugars, free amino acids and free 5'-nucleotides in mushrooms, <i>Agaricus bisporus</i> , during post-harvest storage. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 1519-1523	4.3	66
90	Non-volatile flavour components of <i>Ganoderma tsugae</i> . <i>Food Chemistry</i> , 2005 , 90, 409-415	8.5	65
89	Flavor Compounds in King Oyster Mushrooms <i>Pleurotus eryngii</i> . <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4587-4591	5.7	62
88	Antioxidant properties of fungal chitosan from shiitake stipes. <i>LWT - Food Science and Technology</i> , 2007 , 40, 255-261	5.4	61

87	Nutrient compositions of culinary-medicinal mushroom fruiting bodies and mycelia. <i>International Journal of Medicinal Mushrooms</i> , 2011 , 13, 343-9	1.3	58
86	1-Octen-3-ol in the Cultivated Mushroom, <i>Agaricus bisporus</i> . <i>Journal of Food Science</i> , 1992 , 57, 704-706	3.4	56
85	Selected physical properties of chitin prepared from shiitake stipes. <i>LWT - Food Science and Technology</i> , 2007 , 40, 558-563	5.4	53
84	Antioxidant properties of methanolic extracts from two kinds of <i>Antrodia camphorata</i> mycelia. <i>Food Chemistry</i> , 2004 , 86, 25-31	8.5	53
83	Antioxidant properties of extracts from a white mutant of the mushroom <i>Hypsizigus marmoreus</i> . <i>Journal of Food Composition and Analysis</i> , 2008 , 21, 116-124	4.1	50
82	Antioxidant properties of methanolic extracts from <i>Agaricus blazei</i> with various doses of Irradiation. <i>LWT - Food Science and Technology</i> , 2006 , 39, 707-716	5.4	49
81	Non-volatile taste components of <i>Agaricus blazei</i> , <i>Antrodia camphorata</i> and <i>Cordyceps militaris</i> mycelia. <i>Food Chemistry</i> , 2001 , 74, 203-207	8.5	49
80	Antioxidant properties of solvent extracts from <i>Terminalia catappa</i> leaves. <i>Food Chemistry</i> , 2002 , 78, 483-488	8.5	48
79	Effect of different brewing methods on antioxidant properties of steaming green tea. <i>LWT - Food Science and Technology</i> , 2008 , 41, 1616-1623	5.4	47
78	Non-volatile taste components of canned mushrooms. <i>Food Chemistry</i> , 2006 , 97, 431-437	8.5	46
77	Nonvolatile Taste Components of Three Strains of <i>Agrocybe cylindracea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2071-2074	5.7	44
76	Antioxidant properties of solid-state fermented adlay and rice by <i>Phellinus linteus</i> . <i>Food Chemistry</i> , 2009 , 116, 841-845	8.5	38
75	Antioxidant properties of methanolic extracts from monascal rice. <i>LWT - Food Science and Technology</i> , 2006 , 39, 740-747	5.4	38
74	Antcin C from <i>Antrodia cinnamomea</i> Protects Liver Cells Against Free Radical-Induced Oxidative Stress and Apoptosis In Vitro and In Vivo through Nrf2-Dependent Mechanism. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013 , 2013, 296082	2.3	37
73	Aroma characterization and antioxidant activity of supercritical carbon dioxide extracts from <i>Terminalia catappa</i> leaves. <i>Food Research International</i> , 2003 , 36, 97-104	7	35
72	Nonvolatile Taste Components of Ear Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4583-4586	5.7	32
71	Composition and non-volatile taste components of <i>Hypsizigus marmoreus</i> . <i>LWT - Food Science and Technology</i> , 2009 , 42, 594-598	5.4	31
70	Nonvolatile taste components of fruit bodies and mycelia of <i>Cordyceps militaris</i> . <i>LWT - Food Science and Technology</i> , 2006 , 39, 577-583	5.4	31

69	Antioxidant properties of methanolic extracts from monascal adlay. <i>Food Chemistry</i> , 2006 , 97, 375-381	8.5	31
68	Comparative study of contents of several bioactive components in fruiting bodies and mycelia of culinary-medicinal mushrooms. <i>International Journal of Medicinal Mushrooms</i> , 2012 , 14, 357-63	1.3	29
67	Factors Affecting 1-Octen-3-ol in Mushrooms at Harvest and During Postharvest Storage. <i>Journal of Food Science</i> , 1993 , 58, 331-334	3.4	29
66	Antrodin C inhibits epithelial-to-mesenchymal transition and metastasis of breast cancer cells via suppression of Smad2/3 and Eatenin signaling pathways. <i>PLoS ONE</i> , 2015 , 10, e0117111	3.7	29
65	Antioxidant properties of aqueous extracts from Terminalia catappa leaves. <i>LWT - Food Science and Technology</i> , 2006 , 39, 1099-1108	5.4	27
64	Nonvolatile taste components of Grifola frondosa, Morchella esculenta and Termitomyces albuminosus mycelia. <i>LWT - Food Science and Technology</i> , 2006 , 39, 1066-1071	5.4	27
63	A steroid like phytochemical Antcin M is an anti-aging reagent that eliminates hyperglycemia-accelerated premature senescence in dermal fibroblasts by direct activation of Nrf2 and SIRT-1. <i>Oncotarget</i> , 2016 , 7, 62836-62861	3.3	26
62	Chemical characteristics and anti-proliferation activities of Ganoderma tsugae polysaccharides. <i>Carbohydrate Polymers</i> , 2015 , 128, 90-8	10.3	25
61	Effect of Different Brewing Methods on Quality of Green Tea. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1234-1243	2.1	25
60	Bioactive components and antioxidant properties of ̢-aminobutyric acid (GABA) tea leaves. <i>LWT - Food Science and Technology</i> , 2012 , 46, 64-70	5.4	21
59	Consumption of vitamin D2 enhanced mushrooms is associated with improved bone health. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 696-703	6.3	20
58	Effects of various oils on volatile compounds of deep-fried shallot flavouring. <i>Food Chemistry</i> , 2001 , 74, 41-46	8.5	19
57	Storage stability of monascal adlay. <i>Food Chemistry</i> , 2005 , 90, 303-309	8.5	17
56	QUALITY OF SHIITAKE STIPE BREAD. <i>Journal of Food Processing and Preservation</i> , 2008 , 32, 1002-1015	2.1	15
55	Antioxidant properties of methanolic extracts from Agrocybe cylindracea. <i>LWT - Food Science and Technology</i> , 2006 , 39, 379-387	5.4	15
54	Effect of UV-B Irradiation on Physiologically Active Substance Content and Antioxidant Properties of the Medicinal Caterpillar Fungus Cordyceps militaris (Ascomycetes). <i>International Journal of Medicinal Mushrooms</i> , 2015 , 17, 241-53	1.3	14
53	A novel alcoholic beverage developed from shiitake stipe extract and cane sugar with various Saccharomyces strains. <i>LWT - Food Science and Technology</i> , 2010 , 43, 971-976	5.4	14
52	Immunomodulatory effects of dead Lactobacillus on murine splenocytes and macrophages. <i>Food and Agricultural Immunology</i> , 2012 , 23, 183-202	2.9	14

51	Stipe Trimming at Harvest Increases Shelf Life of Fresh Mushrooms (<i>Agaricus bisporus</i>). <i>Journal of Food Science</i> , 1992 , 57, 1361-1363	3.4	14
50	An NMR metabolomic study on the effect of alendronate in ovariectomized mice. <i>PLoS ONE</i> , 2014 , 9, e106559	3.7	12
49	ANTIOXIDANT PROPERTIES OF COPRINUS COMATUS. <i>Journal of Food Biochemistry</i> , 2009 , 33, 368-389	3.3	12
48	Effect of γ Irradiation on Flavor Compounds of Fresh Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 1849-1852	5.7	12
47	Preparation of culinary-medicinal king oyster mushroom <i>Pleurotus eryngii</i> -fermented products with high ergothioneine content and their taste quality. <i>International Journal of Medicinal Mushrooms</i> , 2012 , 14, 85-93	1.3	11
46	Physicochemical, antioxidant and sensory characteristics of bread partially substituted with aerial parts of sweet potato. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108602	5.4	11
45	CHANGES IN BUCKWHEAT BREAD DURING STORAGE. <i>Journal of Food Processing and Preservation</i> , 2013 , 37, 285-290	2.1	10
44	Pivotal role of curcuminoids on the antimutagenic activity of <i>Curcuma zedoaria</i> extracts. <i>Drug and Chemical Toxicology</i> , 2010 , 33, 64-76	2.3	10
43	ANTIOXIDANT PROPERTIES OF ETHANOLIC AND HOT WATER EXTRACTS FROM THE RHIZOME OF <i>CURCUMA AROMATICA</i> . <i>Journal of Food Biochemistry</i> , 2007 , 31, 757-771	3.3	10
42	Effect of Nutrient Supplementation on Flavor, Quality, and Shelf Life of the Cultivated Mushroom, <i>Agaricus bisporus</i> . <i>Mycologia</i> , 1991 , 83, 142	2.4	10
41	Enhancement of antioxidant properties and increase of content of vitamin D2 and non-volatile components in fresh button mushroom, <i>Agaricus bisporus</i> (higher Basidiomycetes) by γ Irradiation. <i>International Journal of Medicinal Mushrooms</i> , 2014 , 16, 137-47	1.3	10
40	Nonvolatile Taste Components of Fruit Bodies and Mycelia of Shaggy Ink Cap Mushroom <i>Coprinus comatus</i> (O.F. Ml.: Fr.) Pers. (<i>Agaricomycetidae</i>). <i>International Journal of Medicinal Mushrooms</i> , 2007 , 9, 47-55	1.3	10
39	Submerged Cultivation of Mycelium with High Ergothioneine Content from the Culinary-Medicinal Golden Oyster Mushroom, <i>Pleurotus citrinopileatus</i> (Higher Basidiomycetes). <i>International Journal of Medicinal Mushrooms</i> , 2015 , 17, 749-61	1.3	10
38	Anti-Inflammatory and Antioxidant Properties of Pulsed Light Irradiated <i>Lentinula edodes</i> . <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13045	2.1	9
37	Physicochemical, Antioxidant and Sensory Characteristics of Chiffon Cakes Fortified with Various Tea Powders. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 443-450	2.1	9
36	Nonvolatile taste components of solid-state fermented adlay and rice by <i>Phellinus linteus</i> . <i>LWT - Food Science and Technology</i> , 2009 , 42, 1738-1743	5.4	9
35	Nonvolatile Taste Components and Antioxidant Properties of Fruiting Body and Mycelium with High Ergothioneine Content from the Culinary-Medicinal Golden Oyster Mushroom <i>Pleurotus citrinopileatus</i> (<i>Agaricomycetes</i>). <i>International Journal of Medicinal Mushrooms</i> , 2016 , 18, 689-698	1.3	9
34	Antioxidant and Anti-Inflammatory Properties of Solid-State Fermented Products from a Medicinal Mushroom, <i>Taiwanofungus salmoneus</i> (Higher Basidiomycetes) from Taiwan. <i>International Journal of Medicinal Mushrooms</i> , 2015 , 17, 21-32	1.3	8

33	Isolation and characterization of a strain of <i>Klebsiella pneumoniae</i> with citrinin-degrading activity. <i>World Journal of Microbiology and Biotechnology</i> , 2011 , 27, 487-493	4.4	8
32	QUALITY OF BREAD SUPPLEMENTED WITH SILVER EAR. <i>Journal of Food Quality</i> , 2010 , 33, 59-71	2.7	8
31	Antiproliferative Activities of Hot Water Extracts from Culinary-Medicinal Mushrooms, <i>Ganoderma tsugae</i> and <i>Agrocybe cylindracea</i> (Higher Basidiomycetes) on Cancer Cells. <i>International Journal of Medicinal Mushrooms</i> , 2015 , 17, 453-62	1.3	8
30	Anti-Inflammation Properties of Fruiting Bodies and Submerged Cultured Mycelia of Culinary-Medicinal Higher Basidiomycetes Mushrooms. <i>International Journal of Medicinal Mushrooms</i> , 2016 , 18, 999-1009	1.3	7
29	Quality and Antioxidant Property of Three Types of Tea Infusions. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1401-1408	2.1	7
28	Nonvolatile Taste Components and Functional Compounds of Commercial Soy Sauce Products. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2680-2686	2.1	7
27	ANTIOXIDANT PROPERTIES OF WATER EXTRACTS FROM PARCHING GREEN TEA. <i>Journal of Food Biochemistry</i> , 2010 , 34, 477	3.3	7
26	Enhancement of Vitamin D2 Content in <i>Pleurotus</i> Mushrooms Using Pulsed Light. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2027-2034	2.1	6
25	QUALITY AND ANTIOXIDANT PROPERTIES OF ANKA-ENRICHED BREAD. <i>Journal of Food Processing and Preservation</i> , 2011 , 35, 518-523	2.1	6
24	Storage Stability of Deep-Fried Shallot Flavoring. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3211-3215	5.7	6
23	Quantification of Water-Soluble Metabolites in Medicinal Mushrooms Using Proton NMR Spectroscopy. <i>International Journal of Medicinal Mushrooms</i> , 2016 , 18, 413-24	1.3	6
22	Taste quality of monascus adlay. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2297-300	5.7	5
21	QUALITY OF WHITE BREAD MADE FROM LACTIC ACID BACTERIA-ENRICHED DOUGH. <i>Journal of Food Processing and Preservation</i> , 2012 , 36, 553-559	2.1	4
20	QUALITY OF FUNGAL CHITIN BREAD. <i>Journal of Food Processing and Preservation</i> , 2011 , 35, 708-713	2.1	4
19	ANTIOXIDANT PROPERTIES OF ETHANOLIC AND METHANOLIC EXTRACTS FROM MONASCUS-FERMENTED SOYBEANS. <i>Journal of Food Biochemistry</i> , 2009 , 33, 707-727	3.3	4
18	Anti-Inflammation and Lipogenic Inhibition of <i>Taiwanofungus salmonea</i> Mycelium and <i>Grifola frondosa</i> Fruiting Body. <i>International Journal of Medicinal Mushrooms</i> , 2017 , 19, 629-640	1.3	4
17	Effect of the King Oyster Culinary-Medicinal Mushroom <i>Pleurotus eryngii</i> (Agaricomycetes) Basidiocarps Powder to Ameliorate Memory and Learning Deficit in Ability in Aβ-induced Alzheimer's Disease C57BL/6J Mice Model. <i>International Journal of Medicinal Mushrooms</i> , 2020 , 22, 145-159	1.3	4
16	Apoptotic Effect of Extract from Medicinal Mushroom from Taiwan <i>Taiwanofungus salmoneus</i> (Higher Basidiomycetes) Mycelium Combined with or without Cisplatin on Hepatocellular Carcinoma Cells. <i>International Journal of Medicinal Mushrooms</i> , 2015 , 17, 567-77	1.3	4

15	Quality of Bread Supplemented with -Fermented Grains. <i>Food Technology and Biotechnology</i> , 2016 , 54, 180-188	2.1	4
14	Comparison of Single and Combined Use of Ergothioneine, Ferulic Acid, and Glutathione as Antioxidants for the Prevention of Ultraviolet B Radiation-Induced Photoaging Damage in Human Skin Fibroblasts. <i>Processes</i> , 2021 , 9, 1204	2.9	3
13	PREPARATION, PURIFICATION AND IDENTIFICATION OF 10-OXO-TRANS-8-DECENOIC ACID FROM THE CULTIVATED MUSHROOM, AGARICUS BISPORUS. <i>Journal of Food Biochemistry</i> , 1992 , 16, 371-388	3.3	2
12	Taste Quality of the Hot Water Extract from <i>Flammulina velutipes</i> and its Application in Umami Seasoning. <i>Food Science and Technology Research</i> , 2018 , 24, 201-208	0.8	2
11	Quality characteristics of centrifuged broth from blanched <i>Pleurotus eryngii</i> and its application as instant drink. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13356	2.1	1
10	Extraction of Ergothioneine from <i>Pleurotus eryngii</i> and <i>P. citrinopileatus</i> (Agaricomycetes) and Preparation of Its Product. <i>International Journal of Medicinal Mushrooms</i> , 2018 , 20, 381-392	1.3	1
9	Antioxidant Activities of Selected Medicinal Mushroom Submerged Cultivated Mycelia. <i>International Journal of Medicinal Mushrooms</i> , 2020 , 22, 367-377	1.3	1
8	Morphological Characteristics, Molecular Identification and Antioxidant Activities of <i>Phallus atrovolutus</i> (Agaricomycetes) Isolated from Thailand. <i>International Journal of Medicinal Mushrooms</i> , 2020 , 22, 743-753	1.3	1
7	Apoptotic Effect of <i>Taiwanofungus salmoneus</i> (Agaricomycetes) Mycelia and Solid-State Fermented Products on Cancer Cells. <i>International Journal of Medicinal Mushrooms</i> , 2017 , 19, 777-495	1.3	1
6	Instrumental texture and sensory preference of vacuum-fried shiitake crisps as affected by isomalto-oligosaccharide pretreatment. <i>International Journal of Food Properties</i> , 2021 , 24, 859-870	3	1
5	Composition, enzyme and antioxidant activities of pineapple. <i>International Journal of Food Properties</i> , 2021 , 24, 1244-1251	3	1
4	Chemical Composition and Antioxidant Properties of Different Combinations of Submerged Cultured Mycelia of Medicinal Mushrooms. <i>International Journal of Medicinal Mushrooms</i> , 2021 , 23, 1-24	1.3	1
3	Quality Characteristics of Wood Ear Icebox Cookie. <i>Food Science and Technology Research</i> , 2019 , 25, 373-381	3.8	0
2	Effect of Ethanolic Extracts from <i>Taiwanofungus camphoratus</i> and <i>T. salmoneus</i> (Agaricomycetes) Mycelia on Osteoporosis Recovery. <i>International Journal of Medicinal Mushrooms</i> , 2020 , 22, 277-287	1.3	
1	Composition of Mycelia and Basidiomata of the Culinary-Medicinal Golden Oyster Mushroom, <i>Pleurotus citrinopileatus</i> (Agaricomycetes) by Nuclear Magnetic Resonance Spectroscopy. <i>International Journal of Medicinal Mushrooms</i> , 2019 , 21, 965-977	1.3	