Edible Mushrooms: Improving Human Health and Pron

International Journal of Microbiology
2015, 1-14
DOI: 10.1155/2015/376387

Citation Report

#	Article	IF	Citations
1	Antioxidants of Edible Mushrooms. Molecules, 2015, 20, 19489-19525.	1.7	239
2	Effect of Nutritive Media and PH on in vitro Mycelial Growth of some Pleurotus eryngii Strains. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Horticulture, 2016, 73, 276.	0.2	1
3	Consumer Acceptability and Descriptive Characterization of Fresh and Dried King Oyster (Pleurotus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.1	13
4	<b>Lipid profile and glycemic response of rats fed on a semi-purified diet supplemented with Agaricus brasiliensis mushroom. Acta Scientiarum - Health Sciences, 2016, 38, 71.	0.2	7
5	Effect of Purified Mushroom Tyrosinase on Melanin Content and Melanogenic Protein Expression. Biotechnology Research International, 2016, 2016, 1-8.	1.4	12
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8	Fruiting bodies yield of oyster mushroom (Pleurotus columbinus) as affected by different portions of compost in the substrate. International Journal of Recycling of Organic Waste in Agriculture, 2016, 5, 281-288.	2.0	13
9	Novel polyol-responsive monoclonal antibodies against extracellularÎ²-d-glucans fromPleurotus ostreatus. Biotechnology Progress, 2016, 32, 116-125.	1.3	3
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