Jeng-Leun Mau

List of Publications by Year
in descending order

122	7,728	47006	53230
papers	citations	47 h-index	85 g-index

122	122	122	6706
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant properties of chitosan from crab shells. Carbohydrate Polymers, 2008, 74, 840-844.	10.2	412
2	Physicochemical characterization of chitin and chitosan from crab shells. Carbohydrate Polymers, 2009, 75, 15-21.	10.2	410
3	Antioxidant properties of several specialty mushrooms. Food Research International, 2002, 35, 519-526.	6.2	330
4	Antioxidant properties of several commercial mushrooms. Food Chemistry, 2002, 77, 229-235.	8.2	325
5	Antioxidant Properties of Several Medicinal Mushrooms. Journal of Agricultural and Food Chemistry, 2002, 50, 6072-6077.	5.2	277
6	Antioxidant properties of methanolic extracts from Grifola frondosa, Morchella esculenta and Termitomyces albuminosus mycelia. Food Chemistry, 2004, 87, 111-118.	8.2	267
7	Antioxidant Properties of Methanolic Extracts from Several Ear Mushrooms. Journal of Agricultural and Food Chemistry, 2001, 49, 5461-5467.	5.2	227
8	Non-volatile taste components of several commercial mushrooms. Food Chemistry, 2001, 72, 465-471.	8.2	223
9	Antimicrobial and antitumor activities of chitosan from shiitake stipes, compared to commercial chitosan from crab shells. Carbohydrate Polymers, 2016, 138, 259-264.	10.2	206
10	Quality and antioxidant property of green tea sponge cake. Food Chemistry, 2010, 119, 1090-1095.	8.2	182
11	Quality and antioxidant property of buckwheat enhanced wheat bread. Food Chemistry, 2009, 112, 987-991.	8.2	169
12	Antioxidant properties of polysaccharides from Ganoderma tsugae. Food Chemistry, 2008, 107, 732-738.	8.2	164
13	Antioxidant properties of three extracts from Pleurotus citrinopileatus. LWT - Food Science and Technology, 2007, 40, 823-833.	5.2	152
14	Contents of lovastatin, Î³-aminobutyric acid and ergothioneine in mushroom fruiting bodies and mycelia. LWT - Food Science and Technology, 2012, 47, 274-278.	5.2	150
15	Antimicrobial Effect of Extracts from Chinese Chive, Cinnamon, and Corni Fructus. Journal of Agricultural and Food Chemistry, 2001, 49, 183-188.	5.2	143
16	Flavor Compounds in Straw MushroomsVolvariellavolvaceaHarvested at Different Stages of Maturity. Journal of Agricultural and Food Chemistry, 1997, 45, 4726-4729.	5.2	138
17	Chemical Composition and Nutritional and Medicinal Value of Fruit Bodies and Submerged Cultured Mycelia of Culinary-Medicinal Higher Basidiomycetes Mushrooms. International Journal of Medicinal Mushrooms, 2014, 16, 273-291.	1.5	130
18	Non-volatile taste components of Agaricus blazei, Agrocybe cylindracea and Boletus edulis. Food Chemistry, 2008, 107, 977-983.	8.2	129

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19	The Umami Taste of Edible and Medicinal Mushrooms. International Journal of Medicinal Mushrooms, 2005, 7, 119-126.	1.5	127
20	Flavour components and antioxidant properties of several cultivated mushrooms. Food Chemistry, 2009, 113, 578-584.	8.2	120
21	Antioxidant properties of Agaricus blazei, Agrocybe cylindracea, and Boletus edulis. LWT - Food Science and Technology, 2007, 40, 1392-1402.	5.2	119
22	Antioxidant properties of various extracts from Hypsizigus marmoreus. Food Chemistry, 2007, 104, 1-9.	8.2	118
23	Antioxidant properties of fermented soybean broth. Food Chemistry, 2000, 71, 249-254.	8.2	116
24	Nonvolatile taste components of Agaricus bisporus harvested at different stages of maturity. Food Chemistry, 2007, 103, 1457-1464.	8.2	115
25	Non-volatile components of several medicinal mushrooms. Food Research International, 2001, 34, 521-526.	6.2	101
26	Antioxidant properties of hot water extracts from Agrocybe cylindracea. Food Chemistry, 2006, 98, 670-677.	8.2	100
27	Ultraviolet Irradiation Increased Vitamin D2Content in Edible Mushrooms. Journal of Agricultural and Food Chemistry, 1998, 46, 5269-5272.	5.2	99
28	Non-volatile taste components of several speciality mushrooms. Food Chemistry, 2001, 73, 461-466.	8.2	97
29	Antioxidant properties of hot water extracts from Ganoderma tsugae Murrill. LWT - Food Science and Technology, 2005, 38, 589-597.	5.2	93
30	Quality of bread supplemented with mushroom mycelia. Food Chemistry, 2013, 138, 70-76.	8.2	90
31	Nutrient Compositions of Culinary-Medicinal Mushroom Fruiting Bodies and Mycelia. International Journal of Medicinal Mushrooms, 2011, 13, 343-349.	1.5	85
32	Non-volatile flavour components of Ganoderma tsugae. Food Chemistry, 2005, 90, 409-415.	8.2	83
33	Physico-chemical characterization of fungal chitosan from shiitake stipes. LWT - Food Science and Technology, 2007, 40, 472-479.	5.2	81
34	Flavor Compounds in King Oyster Mushrooms Pleurotus eryngii. Journal of Agricultural and Food Chemistry, 1998, 46, 4587-4591.	5.2	78
35	Contents of sugars, free amino acids and free 5?-nucleotides in mushrooms,Agaricus bisporus, during post-harvest storage. Journal of the Science of Food and Agriculture, 1999, 79, 1519-1523.	3.5	76
36	Antioxidant properties of fungal chitosan from shiitake stipes. LWT - Food Science and Technology, 2007, 40, 255-261.	5.2	73

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37	Antioxidant properties of solvent extracts from Terminalia catappa leaves. Food Chemistry, 2002, 78, 483-488.	8.2	65
38	Selected physical properties of chitin prepared from shiitake stipes. LWT - Food Science and Technology, 2007, 40, 558-563.	5.2	65
39	Antioxidant properties of extracts from a white mutant of the mushroom Hypsizigus marmoreus. Journal of Food Composition and Analysis, 2008, 21, 116-124.	3.9	65
40	Antioxidant properties of methanolic extracts from two kinds of Antrodia camphorata mycelia. Food Chemistry, 2004, 86, 25-31.	8.2	64
41	Antioxidant properties of methanolic extracts from Agaricus blazei with various doses of Î³-irradiation. LWT - Food Science and Technology, 2006, 39, 707-716.	5.2	62
42	Effect of different brewing methods on antioxidant properties of steaming green tea. LWT - Food Science and Technology, 2008, 41, 1616-1623.	5.2	61
43	1-Octen-3-ol in the Cultivated Mushroom, Agaricus bisporus. Journal of Food Science, 1992, 57, 704-706.	3.1	60
44	Comparative Study of Contents of Several Bioactive Components in Fruiting Bodies and Mycelia of Culinary-Medicinal Mushrooms. International Journal of Medicinal Mushrooms, 2012, 14, 357-363.	1.5	57
45	Non-volatile taste components of Agaricus blazei, Antrodia camphorata and Cordyceps militaris mycelia. Food Chemistry, 2001, 74, 203-207.	8.2	56
46	Nonvolatile Taste Components of Three Strains ofAgrocybe cylindracea. Journal of Agricultural and Food Chemistry, 1998, 46, 2071-2074.	5.2	53
47	Non-volatile taste components of canned mushrooms. Food Chemistry, 2006, 97, 431-437.	8.2	50
48	Antcin C fromAntrodia cinnamomeaProtects Liver Cells Against Free Radical-Induced Oxidative Stress and ApoptosisIn VitroandIn Vivothrough Nrf2-Dependent Mechanism. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-17.	1.2	49
49	Antioxidant properties of solid-state fermented adlay and rice by Phellinus linteus. Food Chemistry, 2009, 116, 841-845.	8.2	48
50	Nonvolatile taste components of Grifola frondosa, Morchella esculenta and Termitomyces albuminosus mycelia. LWT - Food Science and Technology, 2006, 39, 1066-1071.	5.2	46
51	Antioxidant properties of methanolic extracts from monascal rice. LWT - Food Science and Technology, 2006, 39, 740-747.	5.2	44
52	Antioxidant properties of methanolic extracts from monascal adlay. Food Chemistry, 2006, 97, 375-381.	8.2	42
53	Effect of Different Brewing Methods on Quality of Green Tea. Journal of Food Processing and Preservation, 2014, 38, 1234-1243.	2.0	42
54	Nonvolatile taste components of fruit bodies and mycelia of Cordyceps militaris. LWT - Food Science and Technology, 2006, 39, 577-583.	5.2	41

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55	Composition and non-volatile taste components of Hypsizigus marmoreus. LWT - Food Science and Technology, 2009, 42, 594-598.	5.2	41
56	Aroma characterization and antioxidant activity of supercritical carbon dioxide extracts from Terminalia catappa leaves. Food Research International, 2003, 36, 97-104.	6.2	39
57	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. Oncotarget, 2016, 7, 62836-62861.	1.8	37
58	Antrodin C Inhibits Epithelial-to-Mesenchymal Transition and Metastasis of Breast Cancer Cells via Suppression of Smad2/3 and Î²-Catenin Signaling Pathways. PLoS ONE, 2015, 10, e0117111.	2.5	36
59	Factors Affecting 1-Octen-3-ol in Mushrooms at Harvest and During Postharvest Storage. Journal of Food Science, 1993, 58, 331-334.	3.1	35
60	Nonvolatile Taste Components of Ear Mushrooms. Journal of Agricultural and Food Chemistry, 1998, 46, 4583-4586.	5.2	35
61	Chemical characteristics and anti-proliferation activities of Ganoderma tsugae polysaccharides. Carbohydrate Polymers, 2015, 128, 90-98.	10.2	34
62	Antioxidant properties of methanolic extracts from Agrocybe cylindracea. LWT - Food Science and Technology, 2006, 39, 379-387.	5.2	30
63	Antioxidant properties of aqueous extracts from Terminalia catappa leaves. LWT - Food Science and Technology, 2006, 39, 1099-1108.	5.2	30
64	Bioactive components and antioxidant properties of Î³-aminobutyric acid (GABA) tea leaves. LWT - Food Science and Technology, 2012, 46, 64-70.	5.2	28
65	An NMR Metabolomic Study on the Effect of Alendronate in Ovariectomized Mice. PLoS ONE, 2014, 9, e106559.	2.5	28
66	Effects of various oils on volatile compounds of deep-fried shallot flavouring. Food Chemistry, 2001, 74, 41-46.	8.2	25
67	Consumption of vitamin D2 enhanced mushrooms is associated with improved bone health. Journal of Nutritional Biochemistry, 2015, 26, 696-703.	4.2	25
68	Storage stability of monascal adlay. Food Chemistry, 2005, 90, 303-309.	8.2	22
69	QUALITY OF SHIITAKE STIPE BREAD. Journal of Food Processing and Preservation, 2008, 32, 1002-1015.	2.0	22
70	Immunomodulatory effects of deadLactobacilluson murine splenocytes and macrophages. Food and Agricultural Immunology, 2012, 23, 183-202.	1.4	22
71	A novel alcoholic beverage developed from shiitake stipe extract and cane sugar with various Saccharomyces strains. LWT - Food Science and Technology, 2010, 43, 971-976.	5.2	20
72	Physicochemical, Antioxidant and Sensory Characteristics of Chiffon Cakes Fortified with Various Tea Powders. Journal of Food Processing and Preservation, 2015, 39, 443-450.	2.0	17

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73	Effect of UV-B Irradiation on Physiologically Active Substance Content and Antioxidant Properties of the Medicinal Caterpillar Fungus Cordyceps militaris (Ascomycetes). International Journal of Medicinal Mushrooms, 2015, 17, 241-253.	1.5	17
74	Preparation of Culinary-Medicinal King Oyster Mushroom Pleurotus eryngiiâ˜'Fermented Products with High Ergothioneine Content and Their Taste Quality. International Journal of Medicinal Mushrooms, 2012, 14, 85-93.	1.5	17
75	Physicochemical, antioxidant and sensory characteristics of bread partially substituted with aerial parts of sweet potato. LWT - Food Science and Technology, 2020, 117, 108602.	5.2	16
76	Stipe Trimming at Harvest Increases Shelf Life of Fresh Mushrooms (Agaricus bisporus). Journal of Food Science, 1992, 57, 1361-1363.	3.1	15
77	Effect of Î³-Irradiation on Flavor Compounds of Fresh Mushrooms. Journal of Agricultural and Food Chemistry, 1997, 45, 1849-1852.	5.2	15
78	ANTIOXIDANT PROPERTIES OFCOPRINUS COMATUS. Journal of Food Biochemistry, 2009, 33, 368-389.	2.9	15
79	ANTIOXIDANT PROPERTIES OF ETHANOLIC AND HOT WATER EXTRACTS FROM THE RHIZOME OF CURCUMA AROMATICA. Journal of Food Biochemistry, 2007, 31, 757-771.	2.9	14
80	CHANGES IN BUCKWHEAT BREAD DURING STORAGE. Journal of Food Processing and Preservation, 2013, 37, 285-290.	2.0	14
81	Anti-Inflammatory and Antioxidant Properties of Pulsed Light Irradiated Lentinula edodes. Journal of Food Processing and Preservation, 2017, 41, e13045.	2.0	14
82	Nonvolatile Taste Components of Fruit Bodies and Mycelia of Shaggy Ink Cap Mushroom Coprinus comatus (O.F. MÃ¼ll.: Fr.) Pers. (Agaricomycetideae). International Journal of Medicinal Mushrooms, 2007, 9, 47-55.	1.5	13
83	Antiproliferative Activities of Hot Water Extracts from Culinary-Medicinal Mushrooms, Ganoderma tsugae and Agrocybe cylindracea (Higher Basidiomycetes) on Cancer Cells. International Journal of Medicinal Mushrooms, 2015, 17, 453-462.	1.5	13
84	Nonvolatile Taste Components and Antioxidant Properties of Fruiting Body and Mycelium with High Ergothioneine Content from the Culinary-Medicinal Golden Oyster Mushroom Pleurotus citrinopileatus (Agaricomycetes). International Journal of Medicinal Mushrooms, 2016, 18, 689-698.	1.5	13
85	Pivotal role of curcuminoids on the antimutagenic activity ofCurcuma zedoariaextracts. Drug and Chemical Toxicology, 2010, 33, 64-76.	2.3	12
86	Quality and Antioxidant Property of Three Types of Tea Infusions. Journal of Food Processing and Preservation, 2014, 38, 1401-1408.	2.0	12
87	Submerged Cultivation of Mycelium with High Ergothioneine Content from the Culinary-Medicinal Golden Oyster Mushroom, Pleurotus citrinopileatus (Higher Basidiomycetes). International Journal of Medicinal Mushrooms, 2015, 17, 749-761.	1.5	12
88	ANTIOXIDANT PROPERTIES OF WATER EXTRACTS FROM PARCHING GREEN TEA. Journal of Food Biochemistry, 2010, 34, 477.	2.9	11
89	Anti-Inflammation Properties of Fruiting Bodies and Submerged Cultured Mycelia of Culinary-Medicinal Higher Basidiomycetes Mushrooms. International Journal of Medicinal Mushrooms, 2016, 18, 999-1009.	1.5	11
90	Effect of Nutrient Supplementation on Flavor, Quality, and Shelf Life of the Cultivated Mushroom, Agaricus bisporus. Mycologia, 1991, 83, 142.	1.9	10

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91	Nonvolatile taste components of solid-state fermented adlay and rice by Phellinus linteus. LWT - Food Science and Technology, 2009, 42, 1738-1743.	5.2	10
92	Isolation and characterization of a strain of Klebsiella pneumoniae with citrinin-degrading activity. World Journal of Microbiology and Biotechnology, 2011, 27, 487-493.	3.6	10
93	Enhancement of Vitamin D₂ Content in Pleurotus Mushrooms Using Pulsed Light. Journal of Food Processing and Preservation, 2015, 39, 2027-2034.	2.0	10
94	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. Processes, 2021, 9, 1204.	2.8	10
95	Enhancement of Antioxidant Properties and Increase of Content of Vitamin D2 and Non-volatile Components in Fresh Button Mushroom, Agaricus bisporus (Higher Basidiomycetes) by Î³-irradiation. International Journal of Medicinal Mushrooms, 2014, 16, 137-147.	1.5	10
96	Taste Quality of Monascal Adlay. Journal of Agricultural and Food Chemistry, 2004, 52, 2297-2300.	5.2	9
97	Antioxidant and Anti-Inflammatory Properties of Solid-State Fermented Products from a Medicinal Mushroom, Taiwanofungus salmoneus (Higher Basidiomycetes) from Taiwan. International Journal of Medicinal Mushrooms, 2015, 17, 21-32.	1.5	9
98	QUALITY OF BREAD SUPPLEMENTED WITH SILVER EAR. Journal of Food Quality, 2010, 33, 59-71.	2.6	8
99	Nonvolatile Taste Components and Functional Compounds of Commercial Soy Sauce Products. Journal of Food Processing and Preservation, 2015, 39, 2680-2686.	2.0	8
100	Composition, enzyme and antioxidant activities of pineapple. International Journal of Food Properties, 2021, 24, 1244-1251.	3.0	8
101	Quantification of Water-Soluble Metabolites in Medicinal Mushrooms Using Proton NMR Spectroscopy. International Journal of Medicinal Mushrooms, 2016, 18, 413-424.	1.5	8
102	Storage Stability of Deep-Fried Shallot Flavoring. Journal of Agricultural and Food Chemistry, 1997, 45, 3211-3215.	5.2	7
103	Effect of the King Oyster Culinary-Medicinal Mushroom Pleurotus eryngii (Agaricomycetes) Basidiocarps Powder to Ameliorate Memory and Learning Deficit in Ability in AÎ²-Induced Alzheimer's Disease C57BL/6J Mice Model. International Journal of Medicinal Mushrooms, 2020, 22, 145-159.	1.5	7
104	QUALITY AND ANTIOXIDANT PROPERTIES OF ANKA-ENRICHED BREAD. Journal of Food Processing and Preservation, 2011, 35, 518-523.	2.0	6
105	Chemical Composition and Antioxidant Properties of Different Combinations of Submerged Cultured Mycelia of Medicinal Mushrooms. International Journal of Medicinal Mushrooms, 2021, 23, 1-24.	1.5	6
106	Extraction of Ergothioneine from Pleurotus eryngii and P. citrinopileatus (Agaricomycetes) and Preparation of Its Product. International Journal of Medicinal Mushrooms, 2018, 20, 381-392.	1.5	6
107	QUALITY OF FUNGAL CHITIN BREAD. Journal of Food Processing and Preservation, 2011, 35, 708-713.	2.0	5
108	QUALITY OF WHITE BREAD MADE FROM LACTIC ACID BACTERIA-ENRICHED DOUGH. Journal of Food Processing and Preservation, 2012, 36, 553-559.	2.0	5

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109	Taste Quality of the Hot Water Extract from <i>Flammulina velutipes</i> and its Application in Umami Seasoning. Food Science and Technology Research, 2018, 24, 201-208.	0.6	5
110	Quality of Bread Supplemented with Antrodia salmonea Fermented Grains. Food Technology and Biotechnology, 2016, 54, 180-188.	2.1	5
111	ANTIOXIDANT PROPERTIES OF ETHANOLIC AND METHANOLIC EXTRACTS FROMMONASCUS-FERMENTED SOYBEANS. Journal of Food Biochemistry, 2009, 33, 707-727.	2.9	4
112	Instrumental texture and sensory preference of vacuum-fried shiitake crisps as affected by isomalto-oligosaccharide pretreatment. International Journal of Food Properties, 2021, 24, 859-870.	3.0	4
113	Anti-Inflammation and Lipogenic Inhibition of Taiwanofungus salmonea Mycelium and Grifola frondosa Fruiting Body. International Journal of Medicinal Mushrooms, 2017, 19, 629-640.	1.5	4
114	Antioxidant Activities of Selected Medicinal Mushroom Submerged Cultivated Mycelia. International Journal of Medicinal Mushrooms, 2020, 22, 367-377.	1.5	4
115	Apoptotic Effect of Extract from Medicinal Mushroom from Taiwan Taiwanofungus salmoneus (Higher Basidiomycetes) Mycelium Combined with or without Cisplatin on Hepatocellular Carcinoma Cells. International Journal of Medicinal Mushrooms, 2015, 17, 567-577.	1.5	4
116	PREPARATION, PURIFICATION AND IDENTIFICATION OF 10-OXO-TRANS-8-DECENOIC ACID FROM THE CULTIVATED MUSHROOM, AGARICUS BISPORUS. Journal of Food Biochemistry, 1992, 16, 371-388.	2.9	3
117	Quality characteristics of centrifuged broth from blanched Pleurotus eryngii and its application as instant drink. Journal of Food Processing and Preservation, 2018, 42, e13356.	2.0	3
118	Morphological Characteristics, Molecular Identification and Antioxidant Activities of Phallus atrovolvatus (Agaricomycetes) Isolated from Thailand. International Journal of Medicinal Mushrooms, 2020, 22, 743-753.	1.5	2
119	Apoptotic Effect of Taiwanofungus salmoneus (Agaricomycetes) Mycelia and Solid-State Fermented Products on Cancer Cells. International Journal of Medicinal Mushrooms, 2017, 19, 777-495.	1.5	1
120	Quality Characteristics of Wood Ear Icebox Cookie. Food Science and Technology Research, 2019, 25, 373-381.	0.6	1
121	Composition of Mycelia and Basidiomata of the Culinary-Medicinal Golden Oyster Mushroom, Pleurotus citrinopileatus (Agaricomycetes) by Nuclear Magnetic Resonance Spectroscopy. International Journal of Medicinal Mushrooms, 2019, 21, 965-977.	1.5	1
122	Effect of Ethanolic Extracts from Taiwanofungus camphoratus and T. salmoneus (Agaricomycetes) Mycelia on Osteoporosis Recovery. International Journal of Medicinal Mushrooms, 2020, 22, 277-287.	1.5	0