Jeng-Leun Mau

List of Publications by Year
in descending order

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122 papers	7,728 citations	47006 47 h-index	53230 85 g-index
122 all docs	122 docs citations	122 times ranked	6706 citing authors

#	Article	IF	Citations
1	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
2	Composition, enzyme and antioxidant activities of pineapple. International Journal of Food Properties, 2021, 24, 1244-1251.	3.0	8
3	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
4	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
5	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
6	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
7	Antioxidant Activities of Selected Medicinal Mushroom Submerged Cultivated Mycelia. International Journal of Medicinal Mushrooms, 2020, 22, 367-377.	1.5	4
8	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
9	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
10	Quality Characteristics of Wood Ear Icebox Cookie. Food Science and Technology Research, 2019, 25, 373-381.	0.6	1
11	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
12	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
13	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
14	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
15	Anti-Inflammatory and Antioxidant Properties of Pulsed Light Irradiated Lentinula edodes. Journal of Food Processing and Preservation, 2017, 41, e13045.	2.0	14
16	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
17	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
18	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

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19	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
20	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
21	Quantification of Water-Soluble Metabolites in Medicinal Mushrooms Using Proton NMR Spectroscopy. International Journal of Medicinal Mushrooms, 2016, 18, 413-424.	1.5	8
22	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
23	Quality of Bread Supplemented with Antrodia salmonea Fermented Grains. Food Technology and Biotechnology, 2016, 54, 180-188.	2.1	5
24	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
25	Nonvolatile Taste Components and Functional Compounds of Commercial Soy Sauce Products. Journal of Food Processing and Preservation, 2015, 39, 2680-2686.	2.0	8
26	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
27	Enhancement of Vitamin D₂ Content in Pleurotus Mushrooms Using Pulsed Light. Journal of Food Processing and Preservation, 2015, 39, 2027-2034.	2.0	10
28	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
29	Consumption of vitamin D2 enhanced mushrooms is associated with improved bone health. Journal of Nutritional Biochemistry, 2015, 26, 696-703.	4.2	25
30	Chemical characteristics and anti-proliferation activities of Ganoderma tsugae polysaccharides. Carbohydrate Polymers, 2015, 128, 90-98.	10.2	34
31	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
32	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
33	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
34	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
35	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
36	An NMR Metabolomic Study on the Effect of Alendronate in Ovariectomized Mice. PLoS ONE, 2014, 9, e106559.	2.5	28

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37	Effect of Different Brewing Methods on Quality of Green Tea. Journal of Food Processing and Preservation, 2014, 38, 1234-1243.	2.0	42
38	Quality and Antioxidant Property of Three Types of Tea Infusions. Journal of Food Processing and Preservation, 2014, 38, 1401-1408.	2.0	12
39	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
40	CHANGES IN BUCKWHEAT BREAD DURING STORAGE. Journal of Food Processing and Preservation, 2013, 37, 285-290.	2.0	14
41	Quality of bread supplemented with mushroom mycelia. Food Chemistry, 2013, 138, 70-76.	8.2	90
42	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
43	Immunomodulatory effects of deadLactobacilluson murine splenocytes and macrophages. Food and Agricultural Immunology, 2012, 23, 183-202.	1.4	22
44	Bioactive components and antioxidant properties of Î³-aminobutyric acid (GABA) tea leaves. LWT - Food Science and Technology, 2012, 46, 64-70.	5.2	28
45	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
46	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
47	QUALITY OF WHITE BREAD MADE FROM LACTIC ACID BACTERIA-ENRICHED DOUGH. Journal of Food Processing and Preservation, 2012, 36, 553-559.	2.0	5
48	Preparation of Culinary-Medicinal King Oyster Mushroom Pleurotus eryngiiâˆ'Fermented Products with High Ergothioneine Content and Their Taste Quality. International Journal of Medicinal Mushrooms, 2012, 14, 85-93.	1.5	17
49	Nutrient Compositions of Culinary-Medicinal Mushroom Fruiting Bodies and Mycelia. International Journal of Medicinal Mushrooms, 2011, 13, 343-349.	1.5	85
50	QUALITY AND ANTIOXIDANT PROPERTIES OF ANKA-ENRICHED BREAD. Journal of Food Processing and Preservation, 2011, 35, 518-523.	2.0	6
51	QUALITY OF FUNGAL CHITIN BREAD. Journal of Food Processing and Preservation, 2011, 35, 708-713.	2.0	5
52	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
53	Quality and antioxidant property of green tea sponge cake. Food Chemistry, 2010, 119, 1090-1095.	8.2	182
54	ANTIOXIDANT PROPERTIES OF WATER EXTRACTS FROM PARCHING GREEN TEA. Journal of Food Biochemistry, 2010, 34, 477.	2.9	11

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55	QUALITY OF BREAD SUPPLEMENTED WITH SILVER EAR. Journal of Food Quality, 2010, 33, 59-71.	2.6	8
56	Pivotal role of curcuminoids on the antimutagenic activity ofCurcuma zedoariaextracts. Drug and Chemical Toxicology, 2010, 33, 64-76.	2.3	12
57	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
58	ANTIOXIDANT PROPERTIES OFCOPRINUS COMATUS. Journal of Food Biochemistry, 2009, 33, 368-389.	2.9	15
59	ANTIOXIDANT PROPERTIES OF ETHANOLIC AND METHANOLIC EXTRACTS FROMMONASCUS-FERMENTED SOYBEANS. Journal of Food Biochemistry, 2009, 33, 707-727.	2.9	4
60	Quality and antioxidant property of buckwheat enhanced wheat bread. Food Chemistry, 2009, 112, 987-991.	8.2	169
61	Flavour components and antioxidant properties of several cultivated mushrooms. Food Chemistry, 2009, 113, 578-584.	8.2	120
62	Antioxidant properties of solid-state fermented adlay and rice by Phellinus linteus. Food Chemistry, 2009, 116, 841-845.	8.2	48
63	Physicochemical characterization of chitin and chitosan from crab shells. Carbohydrate Polymers, 2009, 75, 15-21.	10.2	410
64	Composition and non-volatile taste components of Hypsizigus marmoreus. LWT - Food Science and Technology, 2009, 42, 594-598.	5.2	41
65	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
66	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
67	Antioxidant properties of chitosan from crab shells. Carbohydrate Polymers, 2008, 74, 840-844.	10.2	412
68	Antioxidant properties of polysaccharides from Ganoderma tsugae. Food Chemistry, 2008, 107, 732-738.	8.2	164
69	Non-volatile taste components of Agaricus blazei, Agrocybe cylindracea and Boletus edulis. Food Chemistry, 2008, 107, 977-983.	8.2	129
70	QUALITY OF SHIITAKE STIPE BREAD. Journal of Food Processing and Preservation, 2008, 32, 1002-1015.	2.0	22
71	Effect of different brewing methods on antioxidant properties of steaming green tea. LWT - Food Science and Technology, 2008, 41, 1616-1623.	5.2	61
72	Antioxidant properties of fungal chitosan from shiitake stipes. LWT - Food Science and Technology, 2007, 40, 255-261.	5.2	73

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73	Selected physical properties of chitin prepared from shiitake stipes. LWT - Food Science and Technology, 2007, 40, 558-563.	5.2	65
74	Physico-chemical characterization of fungal chitosan from shiitake stipes. LWT - Food Science and Technology, 2007, 40, 472-479.	5.2	81
75	Antioxidant properties of three extracts from Pleurotus citrinopileatus. LWT - Food Science and Technology, 2007, 40, 823-833.	5.2	152
76	Antioxidant properties of Agaricus blazei, Agrocybe cylindracea, and Boletus edulis. LWT - Food Science and Technology, 2007, 40, 1392-1402.	5.2	119
77	Antioxidant properties of various extracts from Hypsizigus marmoreus. Food Chemistry, 2007, 104, 1-9.	8.2	118
78	Nonvolatile taste components of Agaricus bisporus harvested at different stages of maturity. Food Chemistry, 2007, 103, 1457-1464.	8.2	115
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	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
81	Antioxidant properties of methanolic extracts from monascal rice. LWT - Food Science and Technology, 2006, 39, 740-747.	5.2	44
82	Antioxidant properties of methanolic extracts from Agrocybe cylindracea. LWT - Food Science and Technology, 2006, 39, 379-387.	5.2	30
83	Nonvolatile taste components of fruit bodies and mycelia of Cordyceps militaris. LWT - Food Science and Technology, 2006, 39, 577-583.	5.2	41
84	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
85	Antioxidant properties of aqueous extracts from Terminalia catappa leaves. LWT - Food Science and Technology, 2006, 39, 1099-1108.	5.2	30
86	Nonvolatile taste components of Grifola frondosa, Morchella esculenta and Termitomyces albuminosus mycelia. LWT - Food Science and Technology, 2006, 39, 1066-1071.	5.2	46
87	Antioxidant properties of methanolic extracts from monascal adlay. Food Chemistry, 2006, 97, 375-381.	8.2	42
88	Non-volatile taste components of canned mushrooms. Food Chemistry, 2006, 97, 431-437.	8.2	50
89	Antioxidant properties of hot water extracts from Agrocybe cylindracea. Food Chemistry, 2006, 98, 670-677.	8.2	100
90	Storage stability of monascal adlay. Food Chemistry, 2005, 90, 303-309.	8.2	22

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91	Non-volatile flavour components of Ganoderma tsugae. Food Chemistry, 2005, 90, 409-415.	8.2	83
92	The Umami Taste of Edible and Medicinal Mushrooms. International Journal of Medicinal Mushrooms, 2005, 7, 119-126.	1.5	127
93	Antioxidant properties of hot water extracts from Ganoderma tsugae Murrill. LWT - Food Science and Technology, 2005, 38, 589-597.	5.2	93
94	Antioxidant properties of methanolic extracts from two kinds of Antrodia camphorata mycelia. Food Chemistry, 2004, 86, 25-31.	8.2	64
95	Antioxidant properties of methanolic extracts from Grifola frondosa, Morchella esculenta and Termitomyces albuminosus mycelia. Food Chemistry, 2004, 87, 111-118.	8.2	267
96	Taste Quality of Monascal Adlay. Journal of Agricultural and Food Chemistry, 2004, 52, 2297-2300.	5.2	9
97	Aroma characterization and antioxidant activity of supercritical carbon dioxide extracts from Terminalia catappa leaves. Food Research International, 2003, 36, 97-104.	6.2	39
98	Antioxidant properties of several specialty mushrooms. Food Research International, 2002, 35, 519-526.	6.2	330
99	Antioxidant Properties of Several Medicinal Mushrooms. Journal of Agricultural and Food Chemistry, 2002, 50, 6072-6077.	5.2	277
100	Antioxidant properties of several commercial mushrooms. Food Chemistry, 2002, 77, 229-235.	8.2	325
101	Antioxidant properties of solvent extracts from Terminalia catappa leaves. Food Chemistry, 2002, 78, 483-488.	8.2	65
102	Antimicrobial Effect of Extracts from Chinese Chive, Cinnamon, and Corni Fructus. Journal of Agricultural and Food Chemistry, 2001, 49, 183-188.	5.2	143
103	Antioxidant Properties of Methanolic Extracts from Several Ear Mushrooms. Journal of Agricultural and Food Chemistry, 2001, 49, 5461-5467.	5.2	227
104	Non-volatile components of several medicinal mushrooms. Food Research International, 2001, 34, 521-526.	6.2	101
105	Non-volatile taste components of several commercial mushrooms. Food Chemistry, 2001, 72, 465-471.	8.2	223
106	Non-volatile taste components of several speciality mushrooms. Food Chemistry, 2001, 73, 461-466.	8.2	97
107	Non-volatile taste components of Agaricus blazei, Antrodia camphorata and Cordyceps militaris mycelia. Food Chemistry, 2001, 74, 203-207.	8.2	56
108	Effects of various oils on volatile compounds of deep-fried shallot flavouring. Food Chemistry, 2001, 74, 41-46.	8.2	25

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109	Antioxidant properties of fermented soybean broth. Food Chemistry, 2000, 71, 249-254.	8.2	116
110	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
111	Nonvolatile Taste Components of Three Strains ofAgrocybe cylindracea. Journal of Agricultural and Food Chemistry, 1998, 46, 2071-2074.	5.2	53
112	Flavor Compounds in King Oyster Mushrooms Pleurotus eryngii. Journal of Agricultural and Food Chemistry, 1998, 46, 4587-4591.	5.2	78
113	Ultraviolet Irradiation Increased Vitamin D2Content in Edible Mushrooms. Journal of Agricultural and Food Chemistry, 1998, 46, 5269-5272.	5.2	99
114	Nonvolatile Taste Components of Ear Mushrooms. Journal of Agricultural and Food Chemistry, 1998, 46, 4583-4586.	5.2	35
115	Storage Stability of Deep-Fried Shallot Flavoring. Journal of Agricultural and Food Chemistry, 1997, 45, 3211-3215.	5.2	7
116	Effect of Î³-Irradiation on Flavor Compounds of Fresh Mushrooms. Journal of Agricultural and Food Chemistry, 1997, 45, 1849-1852.	5.2	15
117	Flavor Compounds in Straw MushroomsVolvariellavolvaceaHarvested at Different Stages of Maturity. Journal of Agricultural and Food Chemistry, 1997, 45, 4726-4729.	5.2	138
118	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
119	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
120	Stipe Trimming at Harvest Increases Shelf Life of Fresh Mushrooms (Agaricus bisporus). Journal of Food Science, 1992, 57, 1361-1363.	3.1	15
121	1-Octen-3-ol in the Cultivated Mushroom, Agaricus bisporus. Journal of Food Science, 1992, 57, 704-706.	3.1	60
122	Effect of Nutrient Supplementation on Flavor, Quality, and Shelf Life of the Cultivated Mushroom, Agaricus bisporus. Mycologia, 1991, 83, 142.	1.9	10