

REFERENCES

- Adema, C.M., Van-Der Knaap, W.P.W. and Siminia, T. (1991) Molluscan Haemocyte-Mediated Cytotoxicity: The Role of Reactive Oxygen Intermediates. *Reviews in Aquatic Sciences*. 4(23):20-23
- Alexopoulos, C.J., Mims, C.W. and Blackwell, M. (1996) *Introductory Mycology* (4th Edition). Canada: John Wiley and Sons, Incorporation, Chichester, USA. pp. 869
- Auld, B.A. and Morin, L. (1995) Review: Constraints in the Development of Bioherbicides. *Weed Technology*. 9:638-652
- Alonso, I.S., Jime Nez-Escriv, A., Saura-Calixto, F. and Bordery-As, A. J. (2007) Effect of Grape Antioxidant Dietary Fibre on the Prevention of Lipid Oxidation in Minced Fish: Evaluation by Different Methodologies. *Food Chemistry*. 101:372–378
- Barros, L., Baptista, P. and Isabel, C.F.R. (2007) Effect of *Lactarius piperatus* Fruiting Body Maturity Stage on Antioxidant Activity Measured by Several Biochemical Assays. *Food and Chemical Toxicology*. 45:1731–1737
- Begell, H. (2000) *International Conference*: The International Journal of Medicinal Mushrooms (IJMM) - Perspectives of Medicinal Mushrooms in Health Care and Nutrition in the 21st Century
- Bill, S. (2005) Knowledge of Health : Cooking with Oil. www.knowledgeofhealth.com. Date Of Access : 10/04/2010
- Block, S.S. (2004) Composting Conversion of Solid Wastes for Mushroom Growing. *Journal Biotechnology and Bioengineering*. 6(4):403-418
- Blois, M.S. (1958) Antioxidant Determinations by the Use of a Stable Free Radical. *Nature*. 4617:1199-1200

Botterweck, A.A.M., Verhagen, H., Goldbohm, R.A., Kleinjans, J. and Brandt, P.A.V. D. (2000) Intake of Butylated Hydroxyanisole and Butylated Hydroxytoluene and Stomach Cancer Risk: Results from Analyses in the Netherlands Cohort Study. *Food and Chemical Toxicology*. 38:599-605

Britannica Encyclopedia (2007) <http://www.britannica.com/ebchecked/topic/28420/antioxidant>. Date Of Access : 10/04/2010

Bushra, S., Farooq, A. and Roman, P. (2007) Antioxidant Potential of Corncob Extracts for Stabilization of Corn Oil Subjected to Microwave Heating. *Food Chemistry*. 104:997-1005

Cambell, N.A., Reece, J.B. and Michell, L.G. (1999) In: *Fungi in Biology* (5th Edition). Canada: Additison Wesley Longman. pp. 574-578

Cheung, L. M. and Cheung, P. C. K. (2005) Mushrooms Extracts With Antioxidant Activity Against Lipid Peroxidation. *Food Chemistry*. 89:403–409

Choi, Y., Jeong, H.S. and Lee, J.S. (2007) Antioxidant Activity of Methanolic Extracts from Some Grains Consumed in Korea. *Food Chemistry*. 103:130–138

Czapski, G. (1984) Reaction of OH*. *Method In Enzymology*. 105:209-215

Daker, M., Noorlidah, A., Vikineswary, S., Goh, P.C. and Kuppusamy, U.R (2008) Antioxidant from Maize and Fermented Maize by *Marasmiellus* sp. as Stabiliser of Lipid-Rich Foods. *Food Chemistry*. 107:1092–1098

David, N.P. (1986) The Genus *Lentinus* : A World Monograph. *Royal Botanic Garden Bulletin Additional Series X*

Davis, P.H (1975) Flora of Turkey and the East Aegean Islands. Edinburgh: *Edinburgh University Press*. Volume 5

Decker, E.A. (2002) Antioxidant Mechanisms. *Food lipids* (2nd Edition). New York Dekker Incorporation. pp. 517-542

Deenie, M. B., Helene, H., Gary, H.W. and Bassem, A. (2006) Oxidative Burst in Hard Clam (*Mercenaria Mercenaria*) Haemocytes. *A Marine Sciences Research Center*, Stony Brook University, Stony Brook, NY

Falanghe, H. (1962) Production of Mushroom Mycelium as a Protein and Fat Source in Submerged Culture in Medium of Vinasse. *Application Microbiology*. 10:572-576

Fenton, H.J.H. (1894) Oxidation of Tartaric Acid in Presence of Iron. *Journal of Chemistry, Social and Translation*. 65:899–911

Frankel, E. N. (1993) In Search of Better Methods to Evaluate Natural Antioxidants and Oxidative Stability in Food Lipids. *Trends in Food Science and Technology*. 4(7):220–225

Garcia-Najera, A., Medina, A., Castro, Y., Reyes-Vega, M.L., Prado-Barragan, L.A and Aguilar, C.N. (2002) Accumulation and Recovery of Gallic Acid in a Submerged Culture of *Aspergillus niger* AA-20. *Biotechnology Annual Meeting and Food Exposition*

Halliwell, B. and Gutteridge, J. M. C. (1984) Oxygen Toxicity, Oxygen Radicals, Transition Metals and Disease. *Biochemical Journal*. 219:1–4

Huang, D., Boxin, O., Maureen, H.W., Judith, A.F. and Elizabeth, K.D. (2002) Analysis of Antioxidant Activities of Common Vegetables Employing Oxygen Radical Absorbance Capacity (ORAC) and Ferric Reducing Antioxidant Power (FRAP) Assays: A Comparative Study. *Journal of Agricultural and Food Chemistry*. 50:3122-3128

Jackson, M. (1997) Environmental and Ecology. TAPPI Short Course-Nonwood Fiber For Paper In North America. San Francisco, CA. Oct 16-17/1997

Joan-Hwa, Y., Hsiu-Ching, L. and Jeng-Leun, M. (2002) Antioxidant Properties of Several Commercial Mushrooms. *Food Chemistry*. 77:229–235

Jong, S.C. and Donovick, R. (1989) Antitumor and Antiviral Substances of Fungi. *Advance in Applied Microbiology*. 34:183-262

Kanjana, M., Goodner, K., Baldwin, E., Manthey, J. and Gary, L. (2000) Total Antioxidant Activity of Florida's Tropical Fruit : First Report for Trust Fund Project with Tropical Fruit Growers of South Florida USDA/ARS Citrus and Subtropical Products Laboratory (USCSPL) Winter Haven, Florida

Kirk. P.M., Cannon, P.F., David, J.C. and Stalpers, J.A. (2001) *Ainsworth & Bisby's Dictionary of the Fungi* (9th Edition). CABI Publishing

Kosar, M., Bozan, B., Temelli, F. and Baser, K.H.C. (2007) Antioxidant Activity and Phenolic Composition of Sumac (*Rhus coriaria L.*) Extracts. *Food Chemistry*. 103:952–959

Kring, U. and Berger, R.G. (2001) Antioxidant Activity of Some Roasted Foods. *Food Chemistry*. 72:223-229

Kurbanoglu, E.B, Algu, O.F. and Zulkadir, A. (2004) Submerged Production of Edible Mushroom *Agaricus bisporus* Mycelium in Ram Horn Hydrolysate. *Industrial Crops and Products*. 19(3):225-230

Kyung, H.K., Rong, T., Raymond, Y. and Steve, W. C. (2006) Phenolic Acid Profiles and Antioxidant Activities of Wheat Bran Extracts and the Effect of Hydrolysis Conditions. *Food Chemistry*. 95:466–473

Lhami, G., Metin, T., Munir, O., Fiukru, B. and Irfan, K. (2004) Evaluation of the Antioxidant and Antimicrobial Activities of Clary Sage (*Salvia Sclareal*). *Turkish Journal of Agriculture*. 28:25-33

Lillian, B., Maria-Joao, F., Bruno, Q., Isabe,l C.F.R. and Paula, B. (2007) Total Phenols, Ascorbic Acid, B-Carotene and Lycopene in Portuguese Wild Edible Mushrooms and Their Antioxidant Activities. *Food Chemistry*. 103:413–419

Lloyd, B.J., Siebenmorgen, T.J. and Beers, K.W. (2000) Effects of Commercial Processing on Antioxidants in Rice Bran. *Cereal Chemistry*. 77(5):551–555

Ma, Y.T. (2004) Antioxidant Activities of Fresh and Thermally Processed Mushrooms: *Food and Nutritional Sciences*. Annual Meeting

Mancuso, M. (2005) Hereditary Ferritinopathy: A Novel Mutation, its Cellular Pathology and Pathogenetic Insights. *Journal of Neuropathology and Experimental Neurology*. 64:280-94

Marnett, L.J. (1999) Lipid Peroxidation-DNA Damage by Malondialdehyde. *Mutation Research*. 8;424(1-2):83-95

Martinez-Cayuela, M. (1995) Review: Oxygen Free Radicals and Human Disease. *Biochemistry*. 77:147-161

Mau, J.L., Lin, H.C., and Chen, C.C. (2002a) Antioxidant Properties of Several Medicinal Mushrooms. *Journal of Agricultural and Food Chemistry*. 50:6072–6077

Mau, J.L., Lin, H.C., and Song, S.F. (2002b) Antioxidant Properties of Several Specialty Mushrooms. *Food Research International*. 35:519–526

Mau, J.L., Huang, P.N., Huang, S.J. and Chin-Chu, C. (2004) Antioxidant Properties of Methanolic Extracts from Two Kinds of *Antrodia camphorata* Mycelia. *Food Chemistry*. 38:589–597

Mau, J.L., Shu-Yao, T., Yu-Hsiu, T. and Shih-Jeng, H. (2005) Antioxidant Properties of Methanolic Extracts from *Ganoderma tsugae*. *Food Chemistry*. 86:25–31

Mau, J.L., Shu, Y.T., Tsai, P.W. and Shih, J.H. (2007) Non-volatile Taste Components of *Agaricus bisporus* Harvested at Different Stages of Maturity. *Food Chemistry*. 103(4):1457-1464

Miller, H.E., Rigelhof, F., Leonard, M., Prakash, A. and Kanter, M. (2002) Antioxidant Content of Whole Grain Breakfast Cereals, Fruits and Vegetables. *Journal of the American College of Nutrition*. 19: 312-319

Mital, B., Sangita, S. and Saluja, A.K. (2008) Research Article In-Vitro Antioxidant Activity of the Flowers of *Ipomoea aquatica* Forsk. *Pharmacognosy Magazine*. 4(16):973-1296

Molyneux, P. (2004) The Use of the Stable Free Radical Diphenylpicrylhydrazyl (DPPH) for Estimating Antioxidant Activity. *Songklanakarin Journal of Science Technology*. 26(2):211-219

Naik, G.H., Indira, P.K. and Mohan, H. (2005) Evaluating the Antioxidant Activity of Different Plant Extracts and Herbal Formulations. *Research on Chemical Intermediates*. 31(1–3):145–151

Nwanze, P., Khan, A., Ameh, J. And Umoh, V. (2006) Nutritional Studies with *Lentinus squarrosulus* (Mont.) Singer and *Psathyrella atroumbonata* Pegler: I. Animal Assay. *African Journal of Biotechnology*. 5 (5):457-460

Ohkawa, H., Ohishi, N., Yagi, K. (1979) Assay for Lipid Peroxides in Animal Tissues by Thiobarbituric Acid Reaction. *Analytical Biochemistry*. 95:351–358

Oscar, M.M., Yaned, M.C., Diana, C.B. and Jaime, N. (2007) Antioxidant Activity of Twenty Five Plants from Colombian Biodiversity. *Memorias do Instituto Oswaldo Cruz, Rio De Janeiro*. 102(5):631-634

Othman, A., Ismail, A., Abdul Ghani, N. and Adenan, I. (2007) Antioxidant Capacity and Phenolic Content of Cocoa Beans. *Food Chemistry*. 100:1523–1530

Parker, L. and Ong, A.S.H. (1992) *Birkhauser*. Lipid Soluble Antioxidants: Biochemistry and Clinical Applications. USA

Pastarana, L. (2005) Main Characteristics and Applications of Solid Substrate Fermentation. *Journal of Environment, Agriculture and Food*. 5: 121-125

Pegler, D. L. (1983) The Genus *Lentinus*: A World Monograph. Additional Series. 10:1-281

Peter, D. (2003) Corn with Enhanced Antioxidant Potential: Characterization and Manipulation of a Novel Prenyltransferase from Monocot Plant Seeds. *Nature Biotechnology*. 21(9):1015

Raymond, M.L. and Robert, R. (2002) Mushrooms May Prove Beneficial For Immunity and More: Probes the Latest Research on the Fungi Front. *Academic Press*

Ray, S. (2006) Phenolic Compounds and Phenolic Acids by Benefit of Phenols Methods. *Journal of Clinical Pharmacology*. 28(3):157-60

Schmit, J.P. (2002) Tradeoffs Between Reproduction and Mycelium Production in the Unit-Restricted Decomposer *Coprinus cinereus*. *Mycologia*. 94:40–48

Shahidi, F., and Wanasundara, P.K.J.P.D. (1992) Phenolic Antioxidants. *Critical Reviews in Food Science and Nutrition*. 32:67–103

Sies, H. (1991) *Oxidative Stress*. Introductory with Oxidative Stress: Oxidants and Antioxidants. *Academic Press Ltd.*, London. pp. 1–7

Simic, M.G. (1988) Mechanisms of Inhibition of Free-Radical Processed in Mutagenesis and Carcinogenesis. *Mutation Research*. 202:377–386

Smith, A. K., Rackis, J. J., Hesseltine, C. W., Smith, M., Robbins, D. and Booth, A. N. (1964) Tempeh: Nutritive Value in Relation to Processing. *Cereal Chemistry*. 41:173-181

Sodergren, E. (2000) Lipid Peroxidation in Vivo: Evaluation and Application of Methods for Measurement. Comprehensive Summaries of Dissertations from the Faculty of Medicine. pp. 78

Tawaha, K., Alali, F., Gharaibeh, M., Mohammad, M. and El-Elimat, T. (2007) Antioxidant Activity and Total Phenolic Content of Selected Jordanian Plant Species. *Food Chemistry*. 104:1372-1378

Thompson, D. (2005) Antioxidants: They're a Rich Source of One Disease Fighting Compound (<http://www.keepmedia.com/pubs/healthday/2005/09/01/988192extid=10032&oliid=213>). Date of Access : 06/10/2009

Tsai, S.Y. (2002) Antioxidant Properties and Their Cytotoxic Activities on Tumour Cells of *Ganoderme tsugae* and *Agrocybe cylindracea* and Antimutagenic Properties of *Agrocybe cylindracea*. Master Thesis. National Chung-Hsing University, Taichung, Taiwan

Tseng, Y.H., Yang, J.H. and Mau, J.L. (2008) Antioxidant Properties of Polysaccharides from *Ganoderma tsugae*. *Food Chemistry*. 107:732-738

Williams, W. B., Cuvelier, M. E. and Berset, C. (1995) Use of a Free Radical Method to Evaluate Antioxidant Activity. *Food Science and Technology*. 28:25-30

Wong, K.H, Vikineswary, S., Noorlidah, A., Umah R.K. and Murali N. (2009) Effects of Cultivation Techniques and Processing on Antimicrobial and Antioxidant Activities of *Hericium erinaceus* (Bull.:Fr.) Pers. Extracts. *Food Technology and Biotechnology*. 47(1):47–55

Yang, J.H., Lin, H.C., and Mau, J.L. (2002) Antioxidant Properties of Several Commercial Mushrooms. *Food Chemistry*. 77:229–235

Yu-Hsiu, T., Joan-Hwa, Y. and Jeng-Leun, M. (2008) Antioxidant Properties of Polysaccharides from *Ganoderma tsugae*. *Food Chemistry*. 107:732-738

Yingming, P., Jinchan, Z., Hengshan, W., Xiaopu, Z., Ye, Z., Chunhuan, H., Xiaowen, J. and Haiyun, L. (2007) Antioxidant Activity of Ethanolic Extract of *Cortex fraxini* and Use in Peanut Oil. *Food Chemistry*. 103: 913–918