MICOLOGIA APLICADA INTERNATIONAL

represents the combined

International Journal of Mushroom Sciences and Micologia Neotropical Aplicada

Contents

Volume 23(2)

July 2011

37-45 Kinetic studies of invertase production by xerophilic *Aspergillus* and *Penicillium* strains under submerged culture. F. Veana, C. N. Aguilar and R. Rodríguez Herrera

Xerophilic strains of *Aspergillus* and *Penicillium* isolated from a Mexican semi-desert region were found to produce high amounts of invertase by submerged fermentation, an enzyme important in the food industry.

47-53 Blanching process of oyster mushrooms (*Pleurotus ostreatus*) and its effect on parameters of technological interest in Argentina. M. B. Vullioud, R. Rusalen and A. De Michelis

Oyster mushrooms undergo rapid postharvest deterioration, thus the processing of fruit bodies can be important for commercial production and marketing strategies. The authors determined suitable blanching time for freezing and canning oyster mushrooms based on biochemical and physical parameters.

55-58 Cultivation of *Trametes versicolor* in Mexico. D. González Guerrero, V. Esparza Martínez and R. de la Torre Almaráz

A native strain of *Trametes versicolor*, a species having wood-degrading ability, was isolated from the Biosphere Reserve of the Monarch Butterfly and cultivated on sterile sawdust substrates.

59-64 *MICOLOGIA APLICADA INTERNATIONAL* indexes for volumes 19-23 (2007-2011). THE EDITORS

Our indexes for the last five years, covering all issues published during that period.