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教師研究成果資料明細



SCI、SSCI、A&HCI、EI、TSSCI期刊論文

1. 蔡淑瑤(Shu-Yao Tsai)、蔡惠利(Hui-Li Tsai)、毛正倫(Jeng-Leun Mau)* ,2007-10, (已刊登)

LWT-FOOD SCIENCE AND TECHNOLOGY 40卷8期:1392頁~1402頁

Antioxidant properties of Agaricus blazei, Agrocybe cylindracea and Boletus edulis

2. 蔡淑瑤(Shu-Yao Tsai)、吳彩平(Tsai-Ping Wu)、黃仕政(Shih-Jeng Huang)、毛正倫(Jeng-Leun Mau)* ,2007-08, (已刊登)

FOOD CHEMISTRY 103卷2期:1457頁~1464頁

Nonvolatile taste components of Agaricus bisporus harvested at different stages of maturity

3. 蔡淑瑤(Shu-Yao Tsai)、李之恩(Chi-En Lee)、曾裕琇(Yu-Hsiu Tseng)、毛正倫(Jeng-Leun Mau)* ,2010-08, (已刊登)

JOURNAL OF FOOD PROCESSING AND PRESERVATION 34卷4期:649頁~663頁

Quality of silver ear steamed bun

4. 蔡淑瑤(Shu-Yao Tsai)、黃仕政(Shih-Jeng Huang)、羅勝華(Sheng-Hua Lo)、毛正倫(Jeng-Leun Mau)* ,2008-09, (已刊登)

INTERNATIONAL JOURNAL OF MEDICINAL MUSHROOMS

10卷3期:223頁~245頁

Antioxidant properties of several mushrooms during postharvest storage.

5. 蔡淑瑤(Shu-Yao Tsai)、吳彩平(Tsai-Ping Wu)、黃仕政(Shih-Jeng Huang)、毛正倫(Jeng-Leun Mau)* ,2008-06, (已刊登)

INTERNATIONAL JOURNAL OF MEDICINAL MUSHROOMS

10卷2期:127頁~137頁

Antioxidant properties of ethanolic extracts from culinary-medicinal button mushroom Agaricus bisporus (J. Lange) Imbach (Agaricomycetideae) harvested at different stages of maturity.

6. 蔡淑瑤(Shu-Yao Tsai)、黃仕政(Shih-Jeng Huang)、羅勝華(Sheng-Hua Lo)、吳彩平(Tsai-Ping Wu)、(Pei-Ying Lian)、毛正倫(Jeng-Leun Mau)* ,2009-03, (已刊登)

FOOD CHEMISTRY 113卷2期:578頁~584頁

Flavor compounds and antioxidant properties of several cultivated mushrooms

7. 蔡淑瑤(Shu-Yao Tsai)、蔡惠利(Hui-Li Tsai)、毛正倫(Jeng-Leun Mau)*

,2009-06, (已刊登)

JOURNAL OF FOOD BIOCHEMISTRY 33卷3期:368頁~389頁

Antioxidant properties of *Coprinus comatus*

8. 梁志弘(Chih-Hung Liang)、黃仕政(Shih-Jeng Huang)、蔡淑瑤(Shu-Yao Tsai)、李煜玲(Yu-Ling Lee)、郭惠菁(Hui-Ching Kuo)、吳彩平(Tsai-Ping Wu)、簡韶妤(Shao-Yu Jian)、黃婉莉(Wan-Lih Huang)、毛正倫(Jeng-Leun Mau)* ,2009-04, (已刊登)

INTERNATIONAL JOURNAL OF MEDICINAL MUSHROOMS

11卷2期:141頁~156頁

Preparation of novel culinary-medicinal mushroom products using solid-state fermentation and their taste quality

9. 蔡淑瑤(Shu-Yao Tsai)、蔡惠利(Hui-Li Tsai)、毛正倫(Jeng-Leun Mau)* ,2008-04, (已刊登)

FOOD CHEMISTRY 107卷3期:977頁~983頁

Nonvolatile taste components of *Agaricus blazei*, *Agrocybe cylindracea* and *Boletus edulis*.

10. (C.-H. Liang)、蔡淑瑤(Shu-Yao Tsai) ,2010-06, (已刊登)

INTERNATIONAL JOURNAL OF MEDICINAL MUSHROOMS

12卷2期:141頁~150頁

Taste quality and antioxidant properties of *Phellinus linteus* and *Sparassis crispa* mycelia

11. 梁志弘(Chih-Hung Liang)、黃仕政(Shih-Jeng Huang)、蔡淑瑤(Shu-Yao Tsai)、李煜玲(Yu-Ling Lee)、郭惠菁(Hui-Ching Kuo)、吳彩平(Tsai-Ping Wu)、簡韶妤(Shao-Yu Jian)、黃婉莉(Wan-Lih Huang)、毛正倫(Jeng-Leun Mau)* ,2009-06, (已刊登)

INTERNATIONAL JOURNAL OF MEDICINAL MUSHROOMS

11卷2期:141頁~156頁

Preparation of novel mushroom products using solid-state fermentation and their taste quality

12. 蔡淑瑤(Shu-Yao Tsai) ,2011-03, (已刊登)

INTERNATIONAL JOURNAL OF MEDICINAL MUSHROOMS 13卷1期:61頁~71頁

Preparation of Culinary-Medicinal Maitake Mushroom, *Grifola frondosa* (Dicks.: Fr.) S.F. Gray (Aphyllorphomycetidae)-fermented Wheat and its Antioxidant Properties

13. 蔡淑瑤(Shu-Yao Tsai) ,2011-06, (已刊登)

INTERNATIONAL JOURNAL OF MEDICINAL MUSHROOMS

13卷3期:265頁~272頁

Nonvolatile Taste Components of Culinary-Medicinal Maitake Mushroom, *Grifola frondosa* (Dicks.:Fr.) S.F.Gray

14. 蔡淑瑤(Shu-Yao Tsai) ,2009-09, (已刊登)

INTERNATIONAL JOURNAL OF MEDICINAL MUSHROOMS

11卷3期:259頁~268頁

Antioxidant properties of novel solid-state fermented culinary-medicinal mushroom and fungi products