Tens of thousands of scientific studies have been performed worldwide affirming the fundamental role that unprocessed, unheated plant-based food plays in the process of disease recovery and prevention. Food IS Medicine is a three-volume series presenting noteworthy and provocative data from studies clearly demonstrating that the most important ingested medicine comes from the food we consume. The key finding of each study is summarized in accessible language for both the layperson or consummate culinary or nutrition professional. The studies are then presented chronologically, so the reader can grasp the evolution of findings and theories about the health impacts of various nutrients and foods. Volume One comprises five chapters covering the following topics: (1) phytochemicals in food and their health-creating properties, (2) the importance of nutrient synergies to human health, (3) the nutrient superiority of organic fruits and vegetables compared to nonorganic produce, (4) the health benefits of calorie-restrictive diets and fasting, and (5) the nutrient retention and health benefits of raw foods compared to cooked or processed foods.

So that we will become intimately acquainted with edible and medicinal plants.

Mushrooms are fleshy fungi with a high prospective for the production of secondary metabolites including extracellular enzymes with high agricultural and biotechnological significance. Worldwide, they are well recognized as supplementary foods due to their high nutritional values and their medicinal importance, which includes their uses in exhibiting antioxidant and antimicrobial activities, immune enhancer, and to be effective for the treatment of several diseases including diabetes and few types of cancers as well. According to recent studies, extracellular enzymes produced by several white-rot fungal strains such as Phanerochaete chrysosporium, Pleurotus sajor-caju and several mushrooms have shown a high capacity to decolorize dyes that are very harmful for the environment. Moreover, wild macrofungi have the capability to synthesize nanoparticles which are more useful for the treatment of cancer, gene therapy, DNA analysis and bioensors. Wild macrofungi are extremely important model for basic biology and commercial manufacture.


This multi-compendium is a comprehensive, illustrated and scientifically up-to-date work covering more than a thousand species of edible medicinal and non-medicinal plants. This work will be of significant interest to scientists, researchers, medical practitioners, pharmacologists, ethnobotanists, horticulturists, food nutritionists, agriculturists, botanists, herbalists, conservationists, teachers, lecturers, students and the general public. Topics covered include: taxonomy (botanical name and synonyms); common English and vernacular names; origin and distribution; agro-ecological requirements; edible plant part and uses; botany; nutritive and medicinal/ pharmacological properties, medicinal uses and current research findings; non-edible uses; and selected/edited references. Each volume covers about a hundred species arranged according to families and species. Each volume has separate scientific and common names indices and separate scientific and medical glossaries.

Insects as Sustainable Food Ingredients: Production, Processing and Food Applications describes how insects can be mass produced and incorporated into our food supply at an industrial and cost-effective scale, providing valuable guidance on how to build the insect-based agriculture and the food and biomaterial industry. Editor Aaron Dossey, a pioneer in the processing of insects for human consumption, brings together a team of international experts who effectively summarize the current state-of-the-art, providing helpful recommendations on which readers can build companies, products, and research programs. Researchers, entrepreneurs, farmers, policymakers, and anyone interested in insect mass production and the industrial use of insects are drawn from Africa, Europe, the USA and Asia. The economic, social, and cultural aspects of insect-utilized plant species are addressed, and the book provides much needed boost to the on-going effort to focus attention on under-utilized plant species and conservation initiatives. Details the current state and future direction of insects as a sustainable source of protein, food, feed, medicine, and other useful biomaterials Provides valuable guidance that is useful to anyone interested in utilizing insects as food ingredients Provides insects as an alternative protein/nutrient source that is ideal for food companies, nutritionists, entomologists, food entrepreneurs, and athletes, etc. Summarizes the current state-of-the-art, providing helpful recommendations on which readers can build companies, products, and research programs Ideal reference for researchers, entrepreneurs, farmers, policymakers, and anyone interested in insect mass production and the industrial use of insects Outlines the challenges and opportunities within this emerging industry

Novel Plant Bioresources: Applications in Food, Medicine and Cosmetics serves as the definitive source of information on under-utilized plant species, and fills a key niche in our understanding of the relationship of human beings with under-utilized plants. By covering applications in food, medicine and cosmetics, the book has a broad appeal. In a climate of growing awareness about the perils of biodiversity loss, the world is witnessing an unprecedented interest in novel plants, which are increasingly prized for their potential use in aromas, dyes, foods, medicines and cosmetics. This book highlights these plants and their uses. After an introductory section which sets the scene with an overview of the historical andlegislative importance of under-utilized plants, the main four parts of the book are dedicated to the diverse potential applications of novel plant bioresources in Food, Medicine, Ethnoveterinary Medicine and Cosmetics. Examples and contributors are drawn from Africa, Europe, the USA and Asia. The economic, social, and cultural aspects of under-utilized plant species are addressed, and the book provides much needed boost to the on-going effort to focus attention on under-utilized plant species and conservation initiatives. By focusing on novel plants and the agenda for sustainability initiatives, Novel Plant Bioresources highlights key issues relevant to under-utilized plant genetic resources, and bringsthegether international scholars on this important topic.

Volume 10 is part of a multi-compendium Edible Medicinal and Non-Medicinal Plants. This work is of significant interest to medical practitioners, pharmacologists, ethnobotanists, horticulturists, food nutritionists, botanists, agriculturists, conservationists and general public. 59 plant species with edible modified stems, roots and bulbs in the families Amaranthaceae, Cannaceae, Cibotiacaeae, Convolvulaceae, Cyperaceae, Dioscoreaceae, Euphorbiaceae, Fabaceae, Iridaeae, Lamiacaeae, Marantaceae, Nelumbonaceae, Nyctaginaceae, Nymphaeaceae, Orchidaceae, Oxalidaceae, Papercaceae, Poaceae, Rubiacaeae, Simaroubaceae, Solanaceae, Tropaeoleaceae, Typhaceae and Zingiberaceae. Topics covered include: taxonomy, common/ vernacular names; origin/ distribution; agroecology; edible plant parts/uses; botany; nutritive/medicinal properties, nonedible uses and selected references.
Discover neglected wild food sources—that can also be used as medicine! The long-standing notion of “food as medicine, medicine as food,” can be traced back to Hippocrates.

Eating and Healing: Traditional Food As Medicine is a global overview of wild and semi-domesticated foods and their use as medicine in traditional societies. Important cultural information, along with extensive case studies, provides a clear, authoritative look at the many neglected food sources still being used around the world today. This book bridges the scientific disciplines of medicine, food science, human ecology, and environmental sciences with their ethno-scientific counterparts of ethnobotany, ethnoecology, and ethnomedicine to provide a valuable multidisciplinary resource for education and instruction. Eating and Healing: Traditional Food As Medicine presents respected researchers’ in-depth case studies on foods different cultures use as medicines and as remedies for nutritional deficiencies in diet. Comparisons of living conditions in different geographic areas as well as differences in diet and medicines are thoroughly discussed and empirically evaluated to provide scientific evidence of the many uses of these traditional foods as medicine and as functional foods. The case studies focus on the uses of plants, seaweed, mushrooms, and fish within their cultural contexts while showing the dietary and medical importance of these foods. The book provides comprehensive tables, extensive references, useful photographs, and helpful illustrations to provide clear scientific support as well as opportunities for further thought and study.

Eating and Healing: Traditional Food As Medicine explores the ethnobiology of: Tibet—antioxidants as mediators of high-altitude nutritional physiology Northeast Thailand—“wild” food plant gathering Southern Italy—the consumption of wild plants by Albanians and Italians Northern Spain—medicinal digestive beverages United States—medicinal herb-quality Commonwealth of Dominica—humoral medicine and food Cuba—promoting health through medicinal foods Brazil—medicinal uses of specific fishes Brazil—plants from the Amazon and Atlantic Forest Bolivian Andes—traditional food medicines New Patagonia—gathering of wild plant foods with medicinal uses Western Kenya—uses of traditional herbs among the Luo people South Cameroon—ethnopharmacology in Africa Morocco—food medicine and ethnopharmacology Eating and Healing: Traditional Food As Medicine is an essential research guide and educational text about food and medicine in traditional societies for educators, students from undergraduate through graduate levels, botanists, and research specialists in nutrition and food science, anthropology, agriculture, ethnobotany, and ethnomedicine.

A field guide/cookbook for foraging enthusiasts Delicious wild edible plants and mushrooms are abundant throughout North America, not only in the wilderness but in urban areas, too. Learn how to identify, harvest, and eat the tastiest plants in your backyard. Intended as much for the cooking enthusiast as for the survivalist, this book includes recipes that will transform even the most common edible backyard weeds into guest-worthy fare. Even experienced foragers will be impressed with plantain leaf chips that are crispier and tastier than kale chips. Dandelion flowers become wine, Japanese knotweed becomes rhubarb-like compote and tangy sorbet, red clover blossoms give quick bread a delightfully spongy texture and hint of sweetness.

This volume explores the complex interrelationships between food and agriculture, politics, and society. More specifically, it considers the political aspects of three basic economic questions: what is to be produced? how is it to be produced? how is it to be distributed? It also outlines three unifying themes running through the politics of answering these societal questions with regard to food, namely: ecology, technology and property.

Food, Medical, and Environmental Applications of Polysaccharides provides a detailed resource for those interested in the design and preparation of polysaccharides for state-of-the-art applications. The book begins with an introductory section covering sources, chemistry, architectures, bioactivity, and chemical modifications of polysaccharides. Subsequent parts of the book are organized by field, with chapters focusing on specific applications across food, medicine, and the environment. This is an extremely valuable book for researchers, scientists, and advanced students in biopolymers, polymer science, polymer chemistry, biomaterials, materials science, biotechnology, biomedical engineering, cosmetics, medicine, food science, and environmental science. This important class of biopolymer can offer attractive properties and modification potential, enabling its use in groundbreaking areas across food, medical, and environmental fields. The book will be of interest to scientists, R&D professionals, designers, and engineers who utilize polysaccharide-based materials. Presents comprehensive information of the polymeric structures and properties that can be developed from polysaccharides Offers systematic coverage of classification, synthesis, and characterization, enabling targeted design and preparation of polysaccharides for specific applications Explores advanced methods, for novel applications across food, medicine, and the environment

This book highlights the medical importance of and increasing global interest in herbal medicines, herbal health products, herbal pharmaceuticals, nutraceuticals, food supplements, herbal cosmetics, etc. It also addresses various issues that are hampering the advancement of Indian herbal medicine around the globe; these include quality concerns and quality control, pharmacovigilance, scientific investigation and validation, IPR and biopiracy, and the challenge that various indigenous systems of medicine are at risk of being lost. The book also explores the role of traditional medicine in providing new functional leads and modern approaches that can offer elegant strategies for facilitating the drug discovery process. The book also provides in-depth information on various traditional medicinal systems in India and discusses their medical importance. India has a very long history of safely using many herbal drugs. Folk medicine is also a key source of biopolymer that can offer attractive properties and modification potential, enabling its use in groundbreaking areas across food, medical, and environmental fields. The book will be of interest to scientists, R&D professionals, designers, and engineers who utilize polysaccharide-based materials. Presents comprehensive information of the polymeric structures and properties that can be developed from polysaccharides Offers systematic coverage of classification, synthesis, and characterization, enabling targeted design and preparation of polysaccharides for specific applications Explores advanced methods, for novel applications across food, medicine, and the environment

This book continues as volume 5 of a multicompendium on Edible Medicinal and Non-Medicinal Plants. It covers edible fruits/seeds used fresh, cooked or processed as vegetables, cereals, spices, stimulant, edible oils and beverages. It covers selected species from the following families: Apiaceae, Brassicaceae, Chenopodiaceae, Cunoniaceae, Lythraceae, Papaveraceae, Poaceae, Polygalaceae, Polygonaceae, Proteaceae, Ranunculaceae, Rhamnaceae, Rubiaceae, Salicaceae, Santalaceae, Xanthorrhoeaceae and Zingiberaceae. This work will be of significant interest to scientists, medical practitioners, pharmacologists, ethnobotanists, horticulturists, food nutritionists, botanists, agriculturists, conservationists, lecturers, students and the general public. Topics covered include: taxonomy; common/English and vernacular names; origin and distribution; agroecology; edible plant parts and uses; botany; nutritive/pharmacological properties, medicinal uses, nonedible uses; and selected references.

Medicinal plants or medicinal herbs have been identified and used since ancient times to improve the sensory characteristics of food. The main compounds found in plants correspond to four major biochemical classes: Polyphenols, terpenes, glycosides and alkaloids. Plants synthesize these compounds for a variety of purposes, including protection of the plant against fungi and bacteria, defense against insects and attraction of pollinators and dispersal agents to favor the dispersion of seeds and pollens.

Obesity is a global public health problem of crucial importance. Obesity rates remain high in high-income countries and are rapidly increasing in low- and middle-income countries. Concurrently, the global consumption of unhealthy products, such as soft drinks and processed foods, continues to rise. The ongoing expansion of multinational food and beverage companies, or ‘Big Food’, is a key factor behind these trends. This collection provides critical insight into the global expansion of ‘Big Food’, including its incursion into low-income countries. It examines the changing dynamics of the global food supply, and discusses how low-income countries can alter the ‘Big Food’ diet from the bottom-up. It examines a number of issues related to ‘Big Food’ marketing strategies, including the way in which they are advertised to youths and the rural poor. These issues are discussed in terms of their public health implications, and their relation to public health activities, for example ‘soda taxes’, and the promotion of nutritionally-healthier products. This book was originally published as a special issue of Critical Public Health.

This book covers such plants with edible modified storage subterranean stems (corms, rhizomes, stem tubers) and unmodified subterranean stem tuberosities, above ground swollen stems and hypocotyls, storage roots (tap root, lateral roots, root tubers), and bulbs, that are eaten as conventional or functional food as vegetables and spices, as herbal teas, and may provide a source of food additive or nutraceuticals. This volume covers selected plant species with edible modified stems, roots and bulbs in the families Iridaceae, Lamiaeaceae, Marantaceae, Nelumbonaceae, Nyctaginaceae, Nymphaeaceae, Orchidaceae, Oxalidaceae, Piperaceae, Poaceae, Rubiaceae and Simaroubaceae. The edible species dealt with in this work include wild and underutilized crops and also common and widely grown ornamentals. To help in identification of the plant and edible parts coloured illustrations are included. As in the preceding ten volumes, topics covered include: taxonomy (botanical name and synonyms), common English and vernacular names; origin and distribution; agro-ecological requirements; edible plant parts and uses; plant botany; nutritive, medicinal and pharmacological properties with up-to-date research findings; traditional medicinal uses; other non-edible uses; and selected/cited references for further reading. This volume has separate indices for scientific and common names; and separate scientific and medical glossaries.

Therapeutic, Probiotic and Unconventional Foods compiles the most recent, interesting and innovative research on unconventional and therapeutic foods, highlighting their role in improving health and life quality, their implications on safety, and their industrial and economic impact. The book focuses on probiotic foods, addressing the benefits and challenges associated with probiotic and probiotic use. It then explores the most recently investigated and well-recognized nutraceutical and medicinal foods and the food products and ingredients that have both an impact on human health and a potential therapeutic effect. The third and final section explores unconventional foods and discusses intriguing and debated foods and food sources. While research has been conducted on the beneficial biological effects of probiotics and therapeutic food, the use of these foods remains controversial. To overcome the suspicion of the use of alternative, homeopathic and traditional products as therapy, this book reveals and discusses the most recent and scientifically sound and confirmed aspects of the research. Compiles the most recent, interesting and innovative research on unconventional and therapeutic foods Highlights the role of unconventional and therapeutic foods in improving health and life quality Discusses the implications of unconventional and therapeutic foods on safety Presents the industrial and economic impact of unconventional and therapeutic foods

This book is about the food consumption practises of the citizen of Bilaspur, Chhattisgarh. It gives the information about how the food is affecting their health. It also gives the information about the lifestyle which they follow, and giving information about whether such lifestyles are having ill effects on the people or not. It also explains us on the disease occurring in them due to food consumption practices.

Ethnobotany of India: 1st Eastern Ghatis and Adjacent Deccan, this book covers a first-five-volume set, provides an informative overview of human-plant interrelationships in India, focusing on the regional plants and their medicinal properties and uses. Each volume focuses on a different significant region of India, including Volume 1: Eastern Ghats and Deccan Volume 2: Western Ghats and West Coast of Peninsular India Volume 3: North-East India and Andaman and Nicobar Islands Volume 4: Western and Central Himalaya Volume 5: The Indo-Gangetic Region and Central India With chapters written by experts in the field, the book provides comprehensive information on the tribes (the indigenous populations of the region) and knowledge on plants that grow around them. Each volume includes an introductory chapter with an overview of the region and then goes on to cover ethnic diversity and culture of the ethnic tribes plants used for healing and medical purposes for humans and animals ethnic food plants and ethnic food preparation specific information on the ethnomedical plants, the parts used, and the diseases cured other uses of plants by the ethnic tribes, such as for fiber, dyes, flavor, and recreation conservation, documentation, and management efforts of the ethnic communities and their plant knowledge. The books include the details of the plants used, their scientific names, the parts used, and how the plants are used, providing the what, how, and why of plant usage. The volumes are well illustrated with over 100 color and 130 b/w illustrations. Together, the five volumes in the Ethnobotany of India series bring together the available ethnobotanical knowledge of India in one place. India is one of the most important regions of the old world, and its ancient and culturally rich and diverse knowledge of ethnobotany will be valuable to many in the fields of botany and plant sciences, pharmacognosy and pharmacology, nutraceuticals, and others. The books also consider the threat to plant biodiversity imposed by environmental degradation, which impacts cultural diversity.

Download File PDF Food And Medicine Worldwide Edible Plant Guide
The Wild Wisdom of Weeds is the only book on foraging and edible weeds to focus on the thirteen weeds found all over the world, each of which represents a complete food source and extensive medical pharmacy and first-aid kit. More than just a field guide to wild edibles, it is a global plan for human survival. When Katrina Blair was eleven she had a life-changing experience where wild plants spoke to her, beckoning her to become a champion of their cause. Since then she has spent months on end taking walkabouts in the wild, eating nothing but what she forages, and has become a wild foods advocate, community activist, gardener, and chef, teaching and presenting internationally about foraging and the healthful lifestyle it promotes. Katrina Blair’s philosophy in The Wild Wisdom of Weeds is sobering, realistic, and ultimately optimistic. If we can open our eyes to see the wisdom found in these weeds right under our noses, instead of trying to eradicate an “invasive,” we will achieve true food security. The Wild Wisdom of Weeds is about healing ourselves—both in body and in spirit, in an age where technology, commodity agriculture, and processed foods dictate the terms of our intelligence. But if we can become familiar with these thirteen edible survival weeds found all over the world, we will never go hungry, and we will become closer to our own wild human instincts—all the while enjoying the freshest, wildest, and most nutritious food there is. For free! The thirteen plants found growing in every region across the world are: dandelion, mallow, purslane, plantain, thistle, amaranth, dock, mustard, grass, chickweed, clover, lambsquarter, and knotweed. These special plants contribute to the regeneration of the earth while supporting the survival of our human species; they grow everywhere humans civilization exists, from the hottest deserts to the Arctic Circle, following the path of human disturbance. Indeed, the more humans disturb the earth and put our food supply at risk, the more these thirteen plants proliferate. It’s a survival plan for the ages. Including over one hundred unique recipes, Katrina Blair’s book teaches us how to prepare these wild plants from root to seed in soups, salads, slaws, crackers, pestos, seed breads, and seed butters; cereals, green powders, sauerkrauts, smoothies, and milks; first-aid concoctions such as tinctures, teas, salves, and soothers; self-care/beauty products including shampoo, mouthwash, toothpaste (and brush), face masks; and a lot more. Whether readers are based at home or traveling, this book aims to empower individuals to maintain a state of optimal health with minimal cost and effort.

This comprehensive book documents African foods for functional and medicinal foods. It contains more than 60 detailed monographs of African foods, describing foods with various characteristics such as prebiotic, probiotic, satiety, immune modulation, stress-reduction, sports performance, mental acuity, sleep-supporting, metabolic syndrome, antioxidant, and unsaturated fats. Plant description, botanical names and synonyms, plant part used, habitat and distribution, folk use, nutritional content, and chemistry are all fully detailed. The book highlights indigenous African food processing technologies up to the modern era.

This book is the result of remarkable contribution from the experts of interdisciplinary fields of Science with comprehensive, in-depth and up-to-date research and reviews. It describes the applications of date palm for food, medicine and the environmental sectors. Date palm is one of the oldest cultivated trees and its fruit has been a dietary staple around the world for thousands of years. Fruits contain ribulose and easily digestible sugars (70%), mainly glucose, sucrose and fructose. They also contain vitamins like biotin, thiamine, riboflavin, ascorbic and folic acid that are important for our body. Date palm fruit has been used in folk remedies for the treatment of various infectious diseases, cancer and immuno-modulatory activity. Date stones and date palm leaves are freely and abundantly available biomass. Therefore, the renovation of agricultural biomass wastes into activated carbons for drinking water purification, wastewater treatment, treatment of dyes, and metal-ions from aqueous solution would add value to agricultural commodities which offer a solution to environmental problems as well as reduce the cost of waste disposal.

Wild Plants, Mushrooms and Nuts: Functional Properties and Food Applications is a compendium of current and novel research on the chemistry, biochemistry, nutritional and pharmaceutical value of traditional food products, namely wild mushrooms, plants and nuts, which are becoming more relevant in diets, and are especially useful for developing novel health foods and in modern natural food therapies. Topics covered will range from their nutritional value, chemical and biochemical characterization, to their multifunctional applications as food with beneficial effects on health, though their biological and pharmacological properties (antioxidant, antibacterial, antifungal, antitumor capacity, among others).

If you love eating and entertaining with nothing but the freshest foods, this is the book for you. In Amen to the Garden, Kim shares her love of family, gardening and cooking through her vibrant photography and innovative recipes. She shows you how to use fresh foods to create “get the party started” digs, wonderful salads, “out of this world” dinner favorites, and so much more! Kim shares her “waste not, want not” philosophy in the garden and in creating a wide range of spectacular foods, juicing and making hot sauce! You’ll even learn how to preserve herbs, greens, peppers, and seeds to save for next year’s garden. Amen to the Garden will inspire you to wiz up a smoothie, head outdoors to plant some seeds and pick some dandelions then get busy in the kitchen whipping up fresh delectable dishes to delight your family and friends. So, come have a seat at the table! Amen to that!

Arthropods are invertebrates that constitute over 90% of the animal kingdom, and their bio-ecology is closely linked with global functioning and survival. Arthropods play an important role in maintaining the health of ecosystems, provide livelihoods and nutrition to human communities, and are important indicators of environmental change. Yet the population trends of several arthropods species show them to be in decline. Arthropods constitute a dominant group with 1.2 million species influencing earth’s biodiversity. Among arthropods, insects are predominant, with ca. 1 million species and having evolved some 350 million years ago. Arthropods are closely associated with living and non-living entities alike, making the ecosystem services they provide crucially important. In order to be effective, plans for the conservation of arthropods and ecosystems should include a mixture of strategies like protecting key habitats and genomic studies to formulate relevant policies for in situ and ex situ conservation. This two-volume book focuses on capturing the essentials of arthropod inventories, biology, and conservation. Further, it seeks to identify the mechanisms by which arthropod populations can be sustained in terrestrial and aquatic ecosystems, and by means of which certain problematic species be managed without producing harmful environmental side-effects. This edited compilation includes chapters contributed by over 80 biologists on a wide range of topics embracing the diversity, distribution, utility and conservation of arthropods and select groups of insect taxa. More importantly, it describes in detail the mechanisms of sustaining arthropod ecosystems, services and populations. It addresses the contribution of modern biological tools such as molecular and genetic techniques regulating gene expression, as well as conventional, indigenous practices in arthropod conservation. The contributors reiterate the importance of documenting and understanding the biology of arthropods from a holistic perspective before addressing conservation issues at large. This book offers a valuable resource for all zoologists, entomologists, ecologists, conservation biologists, policy makers, teachers and students interested in the conservation of biological resources.

The world's most comprehensive, well documented, and well illustrated book on this subject. With extensive subject and geographic index. 205 photographs and illustrations - many color. Free of charge in digital PDF format.

This book presents research on the challenges and potential of fungal contribution in agriculture for food substantiality. Research on fungi plays an essential role in the improvement of biotechnologies which lead global sustainable food production. Use of fungal processes and products can bring increased sustainability through more efficient use of natural resources. Fungal inoculum, introduced into soil together with seed, can promote more robust plant growth through increasing plant uptake of nutrients and water, with plant robustness being of central importance in maintaining crop yields. Fungi are one of nature’s best candidates for the improvement of biotechnologies which lead global sustainable food production. The potential of fungi for a more sustainable world must be realized to address global challenges of climate change, higher demands on natural resources.

Paper discusses traditional and contemporary uses of fungi as food or in medicine. Reviews the characteristics of fungi biology and ecology, as well as fungi management.

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