

THE 12th INTERNATIONAL MEDICINAL MUSHROOMS CONFERENCE

BOOK OF ABSTRACTS

Edited by Maria Letizia Gargano & Giuseppe Venturella

University of Bari Aldo Moro
Department of Soil, Plant
and Food Science
Bari (Italy)

Italian Society of Medicinal Mushrooms
Pisa (Italy)



SEPTEMBER 24-27, 2024
Bari, ITALY

***MEDICINAL MUSHROOMS:
THE BET FOR THE FUTURE OF HUMANITY***

The 12th International Medicinal Mushrooms Book of Abstracts

Edited by:

MARIA LETIZIA GARGANO

Department of Soil, Plant and Food Science (Di.S.S.P.A.)
University of Bari Aldo Moro
Campus Universitario "E. Quagliariello"
Via Edoardo Orabona, 4
I-70125 Bari (Italy)

GIUSEPPE VENTURELLA

Department of Agricultural, Food and Forest Sciences (SAAF)
University of Palermo
Viale delle Scienze, Bld. 5
I-90128 Palermo (Italy)

ISBN: 978-88-97559-82-5

Design and Layout

Stefano Lo Voi and Maria Letizia Gargano

Front cover photo provided by Giuseppe Venturella

© Copyright

All rights reserved

The reproduction and economic exploitation of all or part of the contents of this Book of Abstract is permitted only after the written consent of authors

Made by

EDIZIONI ARTI GRAFICHE PALERMITANE
Via delle Magnolie 58
I-90144 Palermo (Italy)

Printed by

SERISTAMPA - Palermo
Via Sampolo 220
I-90143 Palermo (Italy)

EP_07 Comparative chemical analysis and bioactive properties of aqueous and glucan-rich extract *Cyclocybe aegerita* (V. Brig.) Vizzini

J.M. Glamočlija¹, J.D. Petrović¹, D.S. Stojković¹, D.D. Milinčić², M.B. Pešić²

¹University of Belgrade, Institute for Biological Research "Siniša Stanković", National Institute of the Republic of Serbia, Bulevar Despota Stefana 142, 11060 Belgrade, Serbia; ²University of Belgrade, Faculty of Agriculture, Chair of Chemistry and Biochemistry, Nemanjina 6, 11080 Belgrade, Serbia
Email: jasna@ibiss.bg.ac.rs

Cyclocybe aegerita (syn. *Agrocybe aegerita*) is a popular edible mushroom and one of the tastiest mushrooms. It grows in temperate climates, mostly on poplar and willow wood, and develops fruiting bodies from spring to autumn. This mushroom has a unique flavor and possesses good nutritive and medicinal values. In Serbia, findings of this species are common. Commercial production of *C. aegerita* is developing rapidly in different countries around the world. This mushroom has potential as an antioxidant, antimicrobial, antibiofilm, anti-inflammatory, and wound-healing agent.

Herein, we describe the biological potential of water and polysaccharide extracts from fruit bodies and present their detailed phenolic, polysaccharide, and protein profiles, along with their various biological activities.

The water extract (WE) was prepared according to a procedure previously published by Vamanu and Nita [1], with some modifications. The polysaccharide extract (PE) was prepared using a modified method from Song et al.[2]. *C. aegerita* showed a rather high share of polysaccharides in both WE (44.28%) and PE (25.47%). The phenolic profile of the mushroom extract was prepared using UHPLC-QToF MS/MS analysis. The total phenolic content in the WE of *C. aegerita* was 23.72 g GAE/100 g dw. In the PE extract of *C. aegerita*, phenolic content was not detected.

The molecular weight of detected polypeptide bands were evaluated using a molecular weight standard, as previously described by Pešić et al. [3]. The *C. aegerita* extract contained five major bands with molecular weights of 19.7, 18.9, 17.9, 16.9, and approximately 14.4 kDa. The presence of proteins in mushroom extracts is quite important due to their potential contribution to bioactive properties.

The antibacterial assay was carried out using a modified microdilution method on different Gram-positive and Gram-negative bacteria. This bacterial inhibition was achieved with the *C. aegerita* WE. The antibacterial activity assay showed that the development of the skin infection-causing agent, *Staphylococcus aureus*, was inhibited with a minimum inhibitory concentration (MIC) of 4.00 mg/mL and a minimum bactericidal concentration (MBC) of 8.00 mg/mL.