BIOACTIVITIES OF MYCELIAL BIOMASS OF NATURALLY OCCURING MUSHROOM *Pycnoporus sanguineus*

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ACCEPTANCE SHEET

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BIOGRAPHICAL SKETCH

The researcher/ author, Wilson De Guzman Mendoza y Cajucom Castro, was born on October 3, 1996 in San Felipe (M) Aliaga, Nueva Ecija by his loving parent: Mr. Daniel DG. Mendoza Sr. and Mrs. Teresita C. Castro-Mendoza and was the youngest in their family.

Year 2003, when he started his formal education in primary school in San Felipe Elementary School in their said barangay and his high school in Marciano del Rosario Memorial National High School in Pamaldan, Cabanatuan City where he graduated in the year 2013. After graduating, he then decided to study in one of his two dream school, the Central Luzon State University and chose the course Bachelor of Science in Biology. While studying in CLSU, he chose to live in Men's Dormitory 6&7 (Dungon Residence).

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