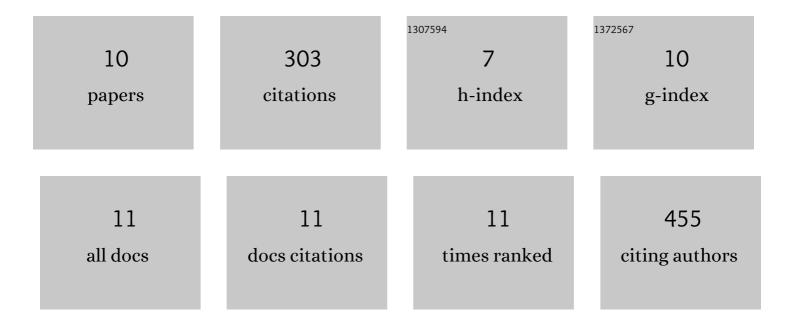
Soheila Maleki

List of Publications by Year in descending order

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SOHEILA MALEKI

#	Article	IF	CITATIONS
1	TILLING for allergen reduction and improvement of quality traits in peanut (Arachis hypogaea L.). BMC Plant Biology, 2011, 11, 81.	3.6	80
2	Enzymatic treatment of peanut kernels to reduce allergen levels. Food Chemistry, 2011, 127, 1014-1022.	8.2	62
3	Allergenicity attributes of different peanut market types. Food and Chemical Toxicology, 2016, 91, 82-90.	3.6	51
4	Peanut allergen reduction and functional property improvement by means of enzymatic hydrolysis and transglutaminase crosslinking. Food Chemistry, 2020, 302, 125186.	8.2	31
5	High-Oleic Peanuts Are Not Different from Normal Peanuts in Allergenic Properties. Journal of Agricultural and Food Chemistry, 2002, 50, 878-882.	5.2	25
6	Comparison of the Digestibility of the Major Peanut Allergens in Thermally Processed Peanuts and in Pure Form. Foods, 2014, 3, 290-303.	4.3	16
7	Proteomic Analysis of Peanut Seed Storage Proteins and Genetic Variation in a Potential Peanut Allergen. Protein and Peptide Letters, 2008, 15, 567-577.	0.9	15
8	Proteomic Screening Points to the Potential Importance of Ara h 3 Basic Subunit in Allergenicity of Peanut. Inflammation and Allergy: Drug Targets, 2008, 7, 163-166.	1.8	7
9	Spontaneous and induced variability of allergens in commodity crops: Ara h 2 in peanut as a case study. Regulatory Toxicology and Pharmacology, 2009, 54, S37-S40.	2.7	7
10	Contribution of Chemical Modifications and Conformational Epitopes to IgE Binding by Ara h 3. Foods, 2018, 7, 189.	4.3	7