

Soheila Maleki

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

303
citations

1307594

7
h-index

1372567

10
g-index

11
all docs

11
docs citations

11
times ranked

455
citing authors

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