Clare Mills

List of Publications by Year
in descending order

87 papers	4,585 citations	87723 38 h-index	102304 66 g-index
93 all docs	93 docs citations	93 times ranked	4649 citing authors

#	Article	IF	Citations
1	Apple allergy across Europe: How allergen sensitization profiles determine the clinical expression of allergies to plant foods. Journal of Allergy and Clinical Immunology, 2006, 118, 481-488.	1.5	308
2	In vitro digestion methods for assessing the effect of food structure on allergen breakdown. Molecular Nutrition and Food Research, 2009, 53, 952-958.	1.5	197
3	Emulsification alters simulated gastrointestinal proteolysis of Î²-casein and Î²-lactoglobulin. Soft Matter, 2009, 5, 538-550.	1.2	193
4	Transcriptome analysis of grain development in hexaploid wheat. BMC Genomics, 2008, 9, 121.	1.2	183
5	How much is too much? Threshold dose distributions for 5 food allergens. Journal of Allergy and Clinical Immunology, 2015, 135, 964-971.	1.5	156
6	Research needs in allergy: an EAACI position paper, in collaboration with EFA. Clinical and Translational Allergy, 2012, 2, 21.	1.4	127
7	Precautionary labelling of foods for allergen content: are we ready for a global framework?. World Allergy Organization Journal, 2014, 7, 10.	1.6	127
8	Precautionary allergen labelling: perspectives from key stakeholder groups. Allergy: European Journal of Allergy and Clinical Immunology, 2015, 70, 1039-1051.	2.7	126
9	Mast cell activation test in the diagnosis of allergic disease and anaphylaxis. Journal of Allergy and Clinical Immunology, 2018, 142, 485-496.e16.	1.5	119
10	Phospholipid Interactions Protect the Milk Allergen Î±-Lactalbumin from Proteolysis during in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2005, 53, 9810-9816.	2.4	112
11	Guidance on allergenicity assessment of genetically modified plants. EFSA Journal, 2017, 15, e04862.	0.9	109
12	Current Perspectives and Recommendations for the Development of Mass Spectrometry Methods for the Determination of Allergens in Foods. Journal of AOAC INTERNATIONAL, 2011, 94, 1026-1033.	0.7	103
13	EAACI position paper: Influence of dietary fatty acids on asthma, food allergy, and atopic dermatitis. Allergy: European Journal of Allergy and Clinical Immunology, 2019, 74, 1429-1444.	2.7	103
14	Boiling peanut Ara h 1 results in the formation of aggregates with reduced allergenicity. Molecular Nutrition and Food Research, 2011, 55, 1887-1894.	1.5	101
15	Hazelnut allergy across Europe dissected molecularly: AÂEuroPrevall outpatient clinic survey. Journal of Allergy and Clinical Immunology, 2015, 136, 382-391.	1.5	92
16	Development of a Hypoallergenic Recombinant Parvalbumin for First-in-Man Subcutaneous Immunotherapy of Fish Allergy. International Archives of Allergy and Immunology, 2015, 166, 41-51.	0.9	85
17	Effect of sleep deprivation and exercise on reaction threshold in adults with peanut allergy: AÂrandomized controlled study. Journal of Allergy and Clinical Immunology, 2019, 144, 1584-1594.e2.	1.5	84
18	Effect of in vitro gastric and duodenal digestion on the allergenicity of grape lipid transfer protein. Journal of Allergy and Clinical Immunology, 2006, 118, 473-480.	1.5	83

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19	A curated gluten protein sequence database to support development of proteomics methods for determination of gluten in gluten-free foods. Journal of Proteomics, 2017, 163, 67-75.	1.2	83
20	Patterns of IgE responses to multiple allergen components and clinical symptoms at age 11 years. Journal of Allergy and Clinical Immunology, 2015, 136, 1224-1231.	1.5	77
21	Digestibility of gluten proteins is reduced by baking and enhanced by starch digestion. Molecular Nutrition and Food Research, 2015, 59, 2034-2043.	1.5	75
22	Incidence and risk factors for food hypersensitivity in UK infants: results from a birth cohort study. Clinical and Translational Allergy, 2015, 6, 1.	1.4	72
23	Prevalence of food sensitization and probable food allergy among adults in India: the EuroPrevall INCO study. Allergy: European Journal of Allergy and Clinical Immunology, 2016, 71, 1010-1019.	2.7	67
24	Frequency of food allergy in schoolâ€aged children in eight European countriesâ€"The EuroPrevallâ€iFAAM birth cohort. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 2294-2308.	2.7	67
25	Quantitative Proteomic Profiling of Peanut Allergens in Food Ingredients Used for Oral Food Challenges. Analytical Chemistry, 2016, 88, 5689-5695.	3.2	66
26	Is food allergen analysis flawed? Health and supply chain risks and a proposed framework to address urgent analytical needs. Analyst, The, 2016, 141, 24-35.	1.7	63
27	Nonspecific lipid-transfer proteins in plant foods and pollens: an important allergen class. Current Opinion in Allergy and Clinical Immunology, 2005, 5, 275-279.	1.1	58
28	Development of a standardized lowâ€dose doubleâ€blind placeboâ€controlled challenge vehicle for the EuroPrevall project. Allergy: European Journal of Allergy and Clinical Immunology, 2012, 67, 107-113.	2.7	55
29	Epidemiology of food allergy and food-induced anaphylaxis. Current Opinion in Allergy and Clinical Immunology, 2015, 15, 409-416.	1.1	54
30	Comprehensive Proteomic Profiling of Wheat Gluten Using a Combination of Data-Independent and Data-Dependent Acquisition. Frontiers in Plant Science, 2016, 7, 2020.	1.7	54
31	The COVID-19 MS Coalitionâ€"accelerating diagnostics, prognostics, and treatment. Lancet, The, 2020, 395, 1761-1762.	6.3	51
32	Loss of allergenic proteins during boiling explains tolerance to boiled peanut in peanut allergy. Journal of Allergy and Clinical Immunology, 2014, 134, 751-753.	1.5	48
33	A comparative study on basophil activation test, histamine release assay, and passive sensitization histamine release assay in the diagnosis of peanut allergy. Allergy: European Journal of Allergy and Clinical Immunology, 2018, 73, 137-144.	2.7	45
34	A multi-laboratory evaluation of a clinically-validated incurred quality control material for analysis of allergens in food. Food Chemistry, 2014, 148, 30-36.	4.2	44
35	Allergenic and novel food proteins: State of the art and challenges in the allergenicity assessment. Trends in Food Science and Technology, 2019, 84, 45-48.	7.8	44
36	Wheat ATIs: Characteristics and Role in Human Disease. Frontiers in Nutrition, 2021, 8, 667370.	1.6	42

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37	The <scp>E</scp>uro<scp>P</scp>revall outpatient clinic study on food allergy: background and methodology. Allergy: European Journal of Allergy and Clinical Immunology, 2015, 70, 576-584.	2.7	41
38	Cross-reactivity in fish allergy: AÂdouble-blind, placebo-controlled food-challenge trial. Journal of Allergy and Clinical Immunology, 2017, 140, 1170-1172.	1.5	41
39	Structural bioinformatic approaches to understand cross-reactivity. Molecular Nutrition and Food Research, 2006, 50, 628-632.	1.5	39
40	Purification and structural stability of the peach allergens Pru p 1 and Pru p 3. Molecular Nutrition and Food Research, 2008, 52 Suppl 2, S220-9.	1.5	39
41	Cardiovascular changes during peanut-induced allergic reactions in human subjects. Journal of Allergy and Clinical Immunology, 2021, 147, 633-642.	1.5	37
42	The Value of Specific IgE to Peanut and Its Component AraÂh 2 in the Diagnosis of Peanut Allergy. Journal of Allergy and Clinical Immunology: in Practice, 2013, 1, 394-398.	2.0	35
43	Evidenceâ€based approaches to the application of precautionary allergen labelling: Report from two iFAAM workshops. Clinical and Experimental Allergy, 2019, 49, 1191-1200.	1.4	35
44	Using data from food challenges to inform management of consumers with food allergy: AÂsystematic review with individual participant data meta-analysis. Journal of Allergy and Clinical Immunology, 2021, 147, 2249-2262.e7.	1.5	35
45	Understanding how consumers with food allergies make decisions based on precautionary labelling. Clinical and Experimental Allergy, 2019, 49, 1446-1454.	1.4	34
46	High fat food increases gastric residence and thus thresholds for objective symptoms in allergic patients. Molecular Nutrition and Food Research, 2012, 56, 1708-1714.	1.5	29
47	Characterization of Low Molecular Weight Allergens from English Walnut (<i>Juglans regia</i>). Journal of Agricultural and Food Chemistry, 2014, 62, 11767-11775.	2.4	29
48	Insoluble and soluble roasted walnut proteins retain antibody reactivity. Food Chemistry, 2016, 194, 1013-1021.	4.2	29
49	Allergenicity Assessment of Novel Food Proteins: What Should Be Improved?. Trends in Biotechnology, 2021, 39, 4-8.	4.9	29
50	Modifying the infant's diet to prevent food allergy. Archives of Disease in Childhood, 2017, 102, 179-186.	1.0	28
51	Coordinated and standardized production, purification and characterization of natural and recombinant food allergens to establish a food allergen library. Molecular Nutrition and Food Research, 2008, 52, S159-S165.	1.5	27
52	Microfluidic Separation Coupled to Mass Spectrometry for Quantification of Peanut Allergens in a Complex Food Matrix. Journal of Proteome Research, 2018, 17, 647-655.	1.8	27
53	Purification and characterisation of a panel of peanut allergens suitable for use in allergy diagnosis. Molecular Nutrition and Food Research, 2008, 52 Suppl 2, NA-NA.	1.5	26
54	Current perspectives and recommendations for the development of mass spectrometry methods for the determination of allergens in foods. Journal of AOAC INTERNATIONAL, 2011, 94, 1026-33.	0.7	26

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55	Assessment of the Sensitizing Potential of Processed Peanut Proteins in Brown Norway Rats: Roasting Does Not Enhance Allergenicity. PLoS ONE, 2014, 9, e96475.	1.1	25
56	Prevalence estimates and risk factors for early childhood wheeze across Europe: the EuroPrevall birth cohort. Thorax, 2018, 73, 1049-1061.	2.7	24
57	Stability of sunflower 2S albumins and LTP to physiologically relevant in vitro gastrointestinal digestion. Food Chemistry, 2013, 138, 2374-2381.	4.2	23
58	Detection and Quantification of Allergens in Foods and Minimum Eliciting Doses in Food-Allergic Individuals (ThRAll). Journal of AOAC INTERNATIONAL, 2019, 102, 1346-1353.	0.7	22
59	Identifying and managing patients at risk of severe allergic reactions to food: Report from two iFAAM workshops. Clinical and Experimental Allergy, 2019, 49, 1558-1566.	1.4	22
60	Peanut Can Be Used as a Reference Allergen for Hazard Characterization in Food Allergen Risk Management: A Rapid Evidence Assessment and Meta-Analysis. Journal of Allergy and Clinical Immunology: in Practice, 2022, 10, 59-70.	2.0	21
61	Development and validation of the food allergy severity score. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 1545-1558.	2.7	19
62	Mapping Coeliac Toxic Motifs in the Prolamin Seed Storage Proteins of Barley, Rye, and Oats Using a Curated Sequence Database. Frontiers in Nutrition, 2020, 7, 87.	1.6	18
63	Integrating Allergen Analysis Within a Risk Assessment Framework: Approaches to Development of Targeted Mass Spectrometry Methods for Allergen Detection and Quantification in the iFAAM Project. Journal of AOAC INTERNATIONAL, 2018, 101, 83-90.	0.7	17
64	The serum bank of EuroPrevall â€“ The prevalence, cost and basis of food allergy across Europe. Food and Chemical Toxicology, 2008, 46, S12-S14.	1.8	14
65	The impact of a baked muffin matrix on the bioaccessibility and IgE reactivity of egg and peanut allergens. Food Chemistry, 2021, 362, 129879.	4.2	14
66	Food allergy in the Netherlands: differences in clinical severity, causative foods, sensitization and DBPCFC between community and outpatients. Clinical and Translational Allergy, 2015, 5, 8.	1.4	13
67	Effect of sprouting on the proteome of chickpea flour and on its digestibility by ex vivo gastro-duodenal digestion complemented with jejunal brush border membrane enzymes. Food Research International, 2022, 154, 111012.	2.9	12
68	The Effect of the Food Matrix on the In Vitro Bioâ€Accessibility and IgE Reactivity of Peanut Allergens. Molecular Nutrition and Food Research, 2020, 64, e1901093.	1.5	11
69	Quantification and Partial Characterization of the Residual Protein in Fully and Partially Refined Commercial Soybean Oils. Journal of Agricultural and Food Chemistry, 2011, 59, 1752-1759.	2.4	10
70	Improving Severity Scoring of Food-Induced Allergic Reactions: A Global â€œBest-Worst Scalingâ€• Exercise. Journal of Allergy and Clinical Immunology: in Practice, 2021, 9, 4075-4086.e5.	2.0	10
71	â€˜Too high, too lowâ€™: The complexities of using thresholds in isolation to inform precautionary allergen (â€˜may containâ€™) labels. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 1661-1666.	2.7	9
72	Predictors of Food Sensitization in Children and Adults Across Europe. Journal of Allergy and Clinical Immunology: in Practice, 2020, 8, 3074-3083.e32.	2.0	8

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73	Predicting food allergy: The value of patient history reinforced. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 1454-1462.	2.7	8
74	Estimating the Risk of Severe Peanut Allergy Using Clinical Background and IgE Sensitization Profiles. Frontiers in Allergy, 2021, 2, 670789.	1.2	8
75	EuroPrevall Survey on Prevalence and Pattern of Self-Reported Adverse Reactions to Food and Food Allergies Among Primary Schoolchildren in Vilnius, Lithuania. Medicina (Lithuania), 2012, 48, 38.	0.8	7
76	Optimized techniques for the extraction of grape allergens appropriate for in vivo and in vitro testing and diagnosis. Molecular Nutrition and Food Research, 2007, 51, 360-366.	1.5	6
77	A protocol for a systematic review to identify allergenic tree nuts and the molecules responsible for their allergenic properties. Food and Chemical Toxicology, 2017, 106, 411-416.	1.8	6
78	No difference in human mast cells derived from peanut allergic versus nonâ€allergic subjects. Immunity, Inflammation and Disease, 2018, 6, 416-427.	1.3	6
79	Development of incurred chocolate bars and broth powder with six fully characterised food allergens as test materials for food allergen analysis. Analytical and Bioanalytical Chemistry, 2022, 414, 2553-2570.	1.9	5
80	Quantification of Barley Contaminants in Gluten-Free Oats by Four Gluten ELISA Kits. Journal of Agricultural and Food Chemistry, 2022, 70, 2366-2373.	2.4	5
81	A multiple reaction monitoring method for determining peanut (Arachis hypogea) allergens in serum using quadrupole and time-of-flight mass spectrometry. Analytical and Bioanalytical Chemistry, 2020, 412, 2815-2827.	1.9	4
82	No apparent impact of incremental dosing on eliciting dose at doubleâ€blind, placeboâ€controlled peanut challenge. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 667-670.	2.7	4
83	Improved quality of life to food allergic consumers. Molecular Nutrition and Food Research, 2007, 51, 148-149.	1.5	3
84	Literature review: â€˜in vitro digestibility tests for allergenicity assessmentâ€™. EFSA Supporting Publications, 2013, 10, 529E.	0.3	3
85	Literature review: â€˜nonâ€IgEâ€mediated immune adverse reactions to foodsâ€™. EFSA Supporting Publications, 2013, 10, .	0.3	2
86	An eHealth Approach to Reporting Allergic Reactions to Food and Closing the Knowledge Gap. Studies in Health Technology and Informatics, 2015, 216, 320-4.	0.2	2
87	Reply. Journal of Allergy and Clinical Immunology, 2016, 137, 967-969.	1.5	1