

# Clare Mills

## List of Publications by Year in descending order

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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	Peanut Can Be Used as a Reference Allergen for Hazard Characterization in Food Allergen Risk Management: A Rapid Evidence Assessment and Meta-Analysis. <i>Journal of Allergy and Clinical Immunology: in Practice</i> , 2022, 10, 59-70.	2.0	21
2	No apparent impact of incremental dosing on eliciting dose at double-blind, placebo-controlled peanut challenge. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2022, 77, 667-670.	2.7	4
3	Development and validation of the food allergy severity score. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2022, 77, 1545-1558.	2.7	19
4	Development of incurred chocolate bars and broth powder with six fully characterised food allergens as test materials for food allergen analysis. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 2553-2570.	1.9	5
5	Quantification of Barley Contaminants in Gluten-Free Oats by Four Gluten ELISA Kits. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2366-2373.	2.4	5
6	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. <i>Food Research International</i> , 2022, 154, 111012.	2.9	12
7	“Too high, too low”: The complexities of using thresholds in isolation to inform precautionary allergen (“may contain”) labels. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2022, 77, 1661-1666.	2.7	9
8	Allergenicity Assessment of Novel Food Proteins: What Should Be Improved?. <i>Trends in Biotechnology</i> , 2021, 39, 4-8.	4.9	29
9	Predicting food allergy: The value of patient history reinforced. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2021, 76, 1454-1462.	2.7	8
10	Cardiovascular changes during peanut-induced allergic reactions in human subjects. <i>Journal of Allergy and Clinical Immunology</i> , 2021, 147, 633-642.	1.5	37
11	Wheat ATIs: Characteristics and Role in Human Disease. <i>Frontiers in Nutrition</i> , 2021, 8, 667370.	1.6	42
12	Using data from food challenges to inform management of consumers with food allergy: A systematic review with individual participant data meta-analysis. <i>Journal of Allergy and Clinical Immunology</i> , 2021, 147, 2249-2262.e7.	1.5	35
13	Estimating the Risk of Severe Peanut Allergy Using Clinical Background and IgE Sensitization Profiles. <i>Frontiers in Allergy</i> , 2021, 2, 670789.	1.2	8
14	Improving Severity Scoring of Food-Induced Allergic Reactions: A Global “Best-Worst Scaling” Exercise. <i>Journal of Allergy and Clinical Immunology: in Practice</i> , 2021, 9, 4075-4086.e5.	2.0	10
15	The impact of a baked muffin matrix on the bioaccessibility and IgE reactivity of egg and peanut allergens. <i>Food Chemistry</i> , 2021, 362, 129879.	4.2	14
16	Mapping Coeliac Toxic Motifs in the Prolamin Seed Storage Proteins of Barley, Rye, and Oats Using a Curated Sequence Database. <i>Frontiers in Nutrition</i> , 2020, 7, 87.	1.6	18
17	The Effect of the Food Matrix on the In Vitro Bioaccessibility and IgE Reactivity of Peanut Allergens. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e1901093.	1.5	11
18	Predictors of Food Sensitization in Children and Adults Across Europe. <i>Journal of Allergy and Clinical Immunology: in Practice</i> , 2020, 8, 3074-3083.e32.	2.0	8

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19	The COVID-19 MS Coalitionâ€™ accelerating diagnostics, prognostics, and treatment. <i>Lancet</i> , The, 2020, 395, 1761-1762.	6.3	51
20	A multiple reaction monitoring method for determining peanut ( <i>Arachis hypogea</i> ) allergens in serum using quadrupole and time-of-flight mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 2815-2827.	1.9	4
21	Frequency of food allergy in schoolâ€aged children in eight European countriesâ€™The EuroPrevallâ€™FAAM birth cohort. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2020, 75, 2294-2308.	2.7	67
22	Understanding how consumers with food allergies make decisions based on precautionary labelling. <i>Clinical and Experimental Allergy</i> , 2019, 49, 1446-1454.	1.4	34
23	Evidenceâ€based approaches to the application of precautionary allergen labelling: Report from two iFAAM workshops. <i>Clinical and Experimental Allergy</i> , 2019, 49, 1191-1200.	1.4	35
24	Detection and Quantification of Allergens in Foods and Minimum Eliciting Doses in Food-Allergic Individuals (ThRAII). <i>Journal of AOAC INTERNATIONAL</i> , 2019, 102, 1346-1353.	0.7	22
25	Identifying and managing patients at risk of severe allergic reactions to food: Report from two iFAAM workshops. <i>Clinical and Experimental Allergy</i> , 2019, 49, 1558-1566.	1.4	22
26	Effect of sleep deprivation and exercise on reaction threshold in adults with peanut allergy: A randomized controlled study. <i>Journal of Allergy and Clinical Immunology</i> , 2019, 144, 1584-1594.e2.	1.5	84
27	EAACI position paper: Influence of dietary fatty acids on asthma, food allergy, and atopic dermatitis. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2019, 74, 1429-1444.	2.7	103
28	Allergenic and novel food proteins: State of the art and challenges in the allergenicity assessment. <i>Trends in Food Science and Technology</i> , 2019, 84, 45-48.	7.8	44
29	Mast cell activation test in the diagnosis of allergic disease and anaphylaxis. <i>Journal of Allergy and Clinical Immunology</i> , 2018, 142, 485-496.e16.	1.5	119
30	A comparative study on basophil activation test, histamine release assay, and passive sensitization histamine release assay in the diagnosis of peanut allergy. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2018, 73, 137-144.	2.7	45
31	Microfluidic Separation Coupled to Mass Spectrometry for Quantification of Peanut Allergens in a Complex Food Matrix. <i>Journal of Proteome Research</i> , 2018, 17, 647-655.	1.8	27
32	No difference in human mast cells derived from peanut allergic versus nonâ€™allergic subjects. <i>Immunity, Inflammation and Disease</i> , 2018, 6, 416-427.	1.3	6
33	Prevalence estimates and risk factors for early childhood wheeze across Europe: the EuroPrevall birth cohort. <i>Thorax</i> , 2018, 73, 1049-1061.	2.7	24
34	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. <i>Journal of AOAC INTERNATIONAL</i> , 2018, 101, 83-90.	0.7	17
35	Modifying the infant's diet to prevent food allergy. <i>Archives of Disease in Childhood</i> , 2017, 102, 179-186.	1.0	28
36	Cross-reactivity in fish allergy: A double-blind, placebo-controlled food-challenge trial. <i>Journal of Allergy and Clinical Immunology</i> , 2017, 140, 1170-1172.	1.5	41

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37	A protocol for a systematic review to identify allergenic tree nuts and the molecules responsible for their allergenic properties. <i>Food and Chemical Toxicology</i> , 2017, 106, 411-416.	1.8	6
38	A curated gluten protein sequence database to support development of proteomics methods for determination of gluten in gluten-free foods. <i>Journal of Proteomics</i> , 2017, 163, 67-75.	1.2	83
39	Guidance on allergenicity assessment of genetically modified plants. <i>EFSA Journal</i> , 2017, 15, e04862.	0.9	109
40	Prevalence of food sensitization and probable food allergy among adults in India: the EuroPrevall INCO study. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2016, 71, 1010-1019.	2.7	67
41	Reply. <i>Journal of Allergy and Clinical Immunology</i> , 2016, 137, 967-969.	1.5	1
42	Quantitative Proteomic Profiling of Peanut Allergens in Food Ingredients Used for Oral Food Challenges. <i>Analytical Chemistry</i> , 2016, 88, 5689-5695.	3.2	66
43	Is food allergen analysis flawed? Health and supply chain risks and a proposed framework to address urgent analytical needs. <i>Analyst, The</i> , 2016, 141, 24-35.	1.7	63
44	Insoluble and soluble roasted walnut proteins retain antibody reactivity. <i>Food Chemistry</i> , 2016, 194, 1013-1021.	4.2	29
45	Comprehensive Proteomic Profiling of Wheat Gluten Using a Combination of Data-Independent and Data-Dependent Acquisition. <i>Frontiers in Plant Science</i> , 2016, 7, 2020.	1.7	54
46	Digestibility of gluten proteins is reduced by baking and enhanced by starch digestion. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2034-2043.	1.5	75
47	Precautionary allergen labelling: perspectives from key stakeholder groups. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2015, 70, 1039-1051.	2.7	126
48	Incidence and risk factors for food hypersensitivity in UK infants: results from a birth cohort study. <i>Clinical and Translational Allergy</i> , 2015, 6, 1.	1.4	72
49	Epidemiology of food allergy and food-induced anaphylaxis. <i>Current Opinion in Allergy and Clinical Immunology</i> , 2015, 15, 409-416.	1.1	54
50	How much is too much? Threshold dose distributions for 5 food allergens. <i>Journal of Allergy and Clinical Immunology</i> , 2015, 135, 964-971.	1.5	156
51	The EuroPrevall outpatient clinic study on food allergy: background and methodology. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2015, 70, 576-584.	2.7	41
52	Hazelnut allergy across Europe dissected molecularly: A EuroPrevall outpatient clinic survey. <i>Journal of Allergy and Clinical Immunology</i> , 2015, 136, 382-391.	1.5	92
53	Food allergy in the Netherlands: differences in clinical severity, causative foods, sensitization and DBPCFC between community and outpatients. <i>Clinical and Translational Allergy</i> , 2015, 5, 8.	1.4	13
54	Development of a Hypoallergenic Recombinant Parvalbumin for First-in-Man Subcutaneous Immunotherapy of Fish Allergy. <i>International Archives of Allergy and Immunology</i> , 2015, 166, 41-51.	0.9	85

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55	Patterns of IgE responses to multiple allergen components and clinical symptoms at age 11 years. <i>Journal of Allergy and Clinical Immunology</i> , 2015, 136, 1224-1231.	1.5	77
56	An eHealth Approach to Reporting Allergic Reactions to Food and Closing the Knowledge Gap. <i>Studies in Health Technology and Informatics</i> , 2015, 216, 320-4.	0.2	2
57	Characterization of Low Molecular Weight Allergens from English Walnut ( <i>Juglans regia</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11767-11775.	2.4	29
58	Precautionary labelling of foods for allergen content: are we ready for a global framework?. <i>World Allergy Organization Journal</i> , 2014, 7, 10.	1.6	127
59	Loss of allergenic proteins during boiling explains tolerance to boiled peanut in peanut allergy. <i>Journal of Allergy and Clinical Immunology</i> , 2014, 134, 751-753.	1.5	48
60	A multi-laboratory evaluation of a clinically-validated incurred quality control material for analysis of allergens in food. <i>Food Chemistry</i> , 2014, 148, 30-36.	4.2	44
61	Assessment of the Sensitizing Potential of Processed Peanut Proteins in Brown Norway Rats: Roasting Does Not Enhance Allergenicity. <i>PLoS ONE</i> , 2014, 9, e96475.	1.1	25
62	The Value of Specific IgE to Peanut and Its Component Ara h 2 in the Diagnosis of Peanut Allergy. <i>Journal of Allergy and Clinical Immunology: in Practice</i> , 2013, 1, 394-398.	2.0	35
63	Stability of sunflower 2S albumins and LTP to physiologically relevant in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2013, 138, 2374-2381.	4.2	23
64	Literature review: IgE-mediated immune adverse reactions to foods™. <i>EFSA Supporting Publications</i> , 2013, 10, .	0.3	2
65	Literature review: in vitro digestibility tests for allergenicity assessment™. <i>EFSA Supporting Publications</i> , 2013, 10, 529E.	0.3	3
66	High fat food increases gastric residence and thus thresholds for objective symptoms in allergic patients. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1708-1714.	1.5	29
67	Research needs in allergy: an EAACI position paper, in collaboration with EFA. <i>Clinical and Translational Allergy</i> , 2012, 2, 21.	1.4	127
68	EuroPrevall Survey on Prevalence and Pattern of Self-Reported Adverse Reactions to Food and Food Allergies Among Primary Schoolchildren in Vilnius, Lithuania. <i>Medicina (Lithuania)</i> , 2012, 48, 38.	0.8	7
69	Development of a standardized low-dose double-blind placebo-controlled challenge vehicle for the EuroPrevall project. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2012, 67, 107-113.	2.7	55
70	Quantification and Partial Characterization of the Residual Protein in Fully and Partially Refined Commercial Soybean Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1752-1759.	2.4	10
71	Current Perspectives and Recommendations for the Development of Mass Spectrometry Methods for the Determination of Allergens in Foods. <i>Journal of AOAC INTERNATIONAL</i> , 2011, 94, 1026-1033.	0.7	103
72	Boiling peanut Ara h 1 results in the formation of aggregates with reduced allergenicity. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 1887-1894.	1.5	101

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73	Current perspectives and recommendations for the development of mass spectrometry methods for the determination of allergens in foods. <i>Journal of AOAC INTERNATIONAL</i> , 2011, 94, 1026-33.	0.7	26
74	In vitro digestion methods for assessing the effect of food structure on allergen breakdown. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 952-958.	1.5	197
75	Emulsification alters simulated gastrointestinal proteolysis of $\beta$ -casein and $\beta$ -lactoglobulin. <i>Soft Matter</i> , 2009, 5, 538-550.	1.2	193
76	Transcriptome analysis of grain development in hexaploid wheat. <i>BMC Genomics</i> , 2008, 9, 121.	1.2	183
77	Coordinated and standardized production, purification and characterization of natural and recombinant food allergens to establish a food allergen library. <i>Molecular Nutrition and Food Research</i> , 2008, 52, S159-S165.	1.5	27
78	Purification and structural stability of the peach allergens Pru p 1 and Pru p 3. <i>Molecular Nutrition and Food Research</i> , 2008, 52 Suppl 2, S220-9.	1.5	39
79	The serum bank of EuroPrevall "The prevalence, cost and basis of food allergy across Europe. <i>Food and Chemical Toxicology</i> , 2008, 46, S12-S14.	1.8	14
80	Purification and characterisation of a panel of peanut allergens suitable for use in allergy diagnosis. <i>Molecular Nutrition and Food Research</i> , 2008, 52 Suppl 2, NA-NA.	1.5	26
81	Optimized techniques for the extraction of grape allergens appropriate for in vivo and in vitro testing and diagnosis. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 360-366.	1.5	6
82	Improved quality of life to food allergic consumers. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 148-149.	1.5	3
83	Effect of in vitro gastric and duodenal digestion on the allergenicity of grape lipid transfer protein. <i>Journal of Allergy and Clinical Immunology</i> , 2006, 118, 473-480.	1.5	83
84	Apple allergy across Europe: How allergen sensitization profiles determine the clinical expression of allergies to plant foods. <i>Journal of Allergy and Clinical Immunology</i> , 2006, 118, 481-488.	1.5	308
85	Structural bioinformatic approaches to understand cross-reactivity. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 628-632.	1.5	39
86	Nonspecific lipid-transfer proteins in plant foods and pollens: an important allergen class. <i>Current Opinion in Allergy and Clinical Immunology</i> , 2005, 5, 275-279.	1.1	58
87	Phospholipid Interactions Protect the Milk Allergen $\beta$ -Lactalbumin from Proteolysis during in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9810-9816.	2.4	112