

# Stefano Alessandri

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

17  
papers

203  
citations

9  
h-index

14  
g-index

19  
ext. papers

236  
ext. citations

4.3  
avg, IF

2.31  
L-index

#	Paper	IF	Citations
17	Minor polar compounds in extra virgin olive oil: correlation between HPLC-DAD-MS and the Folin-Ciocalteu spectrophotometric method. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 826-35	5.7	33
16	Purification and structural stability of the peach allergens Pru p 1 and Pru p 3. <i>Molecular Nutrition and Food Research</i> , <b>2008</b> , 52 Suppl 2, S220-9	5.9	24
15	Enhanced Pru p 3 IgE-binding activity by selective free fatty acid-interaction. <i>Journal of Allergy and Clinical Immunology</i> , <b>2017</b> , 140, 1728-1731.e10	11.5	22
14	Authentication of food allergen quality by physicochemical and immunological methods. <i>Clinical and Experimental Allergy</i> , <b>2010</b> , 40, 973-86	4.1	17
13	Impact of lipid binding on the tertiary structure and allergenic potential of Jug r 3, the non-specific lipid transfer protein from walnut. <i>Scientific Reports</i> , <b>2019</b> , 9, 2007	4.9	16
12	High-throughput NMR assessment of the tertiary structure of food allergens. <i>PLoS ONE</i> , <b>2012</b> , 7, e39785	3.7	16
11	Update on optimized purification and characterization of natural milk allergens. <i>Molecular Nutrition and Food Research</i> , <b>2008</b> , 52 Suppl 2, S166-75	5.9	12
10	High level expression, purification and physico- and immunochemical characterisation of recombinant Pen a 1: a major allergen of shrimp. <i>Molecular Nutrition and Food Research</i> , <b>2008</b> , 52 Suppl 2, S186-95	5.9	12
9	Comparison of natural and recombinant forms of the major fish allergen parvalbumin from cod and carp. <i>Molecular Nutrition and Food Research</i> , <b>2008</b> , 52 Suppl 2, S196-207	5.9	11
8	Expression and characterization of three important panallergens from hazelnut. <i>Molecular Nutrition and Food Research</i> , <b>2008</b> , 52 Suppl 2, S262-71	5.9	9
7	The panel of egg allergens, Gal d 1-Gal d 5: Their improved purification and characterization. <i>Molecular Nutrition and Food Research</i> , <b>2008</b> , 52 Suppl 2, S176-85	5.9	8
6	Purification and characterisation of relevant natural and recombinant apple allergens. <i>Molecular Nutrition and Food Research</i> , <b>2008</b> , 52 Suppl 2, S208-19	5.9	6
5	Multivariate models to classify Tuscan virgin olive oils by zone.. <i>Grasas Y Aceites</i> , <b>1999</b> , 50, 369-378	1.3	6
4	Allergic contact dermatitis caused by a blood pressure cuff. <i>Journal of the American Academy of Dermatology</i> , <b>2013</b> , 69, e301-2	4.5	4
3	Production and characterization of an allergen panel for component-resolved diagnosis of celery allergy. <i>Molecular Nutrition and Food Research</i> , <b>2008</b> , 52 Suppl 2, S241-50	5.9	4
2	In the Field Feasibility of a Simple Method to Check for Radioactivity in Commodities and in the Environment. <i>PLOS Currents</i> , <b>2017</b> , 9,		3
1	A Learning Pathway to an Integrated Approach Involving Natural, Applied and Social Science, Humanities and Arts to Face Climate Change. <i>Sustainability</i> , <b>2019</b> , 12, 199-214	0.9	

