

Stefano Alessandri

List of Publications by Year in Descending Order

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Version: 2024-04-27

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

