

D Apostolovic

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

1,156
citations

361413

20
h-index

395702

33
g-index

42
all docs

42
docs citations

42
times ranked

1412
citing authors

#	ARTICLE	IF	CITATIONS
1	Structure and antioxidant activity of β -lactoglobulin-glycoconjugates obtained by high-intensity-ultrasound-induced Maillard reaction in aqueous model systems under neutral conditions. <i>Food Chemistry</i> , 2013, 138, 590-599.	8.2	109
2	On the cause and consequences of IgE to galactose- β -1,3-galactose: A report from the National Institute of Allergy and Infectious Diseases Workshop on Understanding IgE-Mediated Mammalian Meat Allergy. <i>Journal of Allergy and Clinical Immunology</i> , 2020, 145, 1061-1071.	2.9	84
3	Interactions of epigallo-catechin 3-gallate and ovalbumin, the major allergen of egg white. <i>Food Chemistry</i> , 2014, 164, 36-43.	8.2	73
4	Conformational stability of digestion-resistant peptides of peanut conglutins reveals the molecular basis of their allergenicity. <i>Scientific Reports</i> , 2016, 6, 29249.	3.3	65
5	Galactose β -1,3-galactose phenotypes. <i>Annals of Allergy, Asthma and Immunology</i> , 2019, 122, 598-602.	1.0	63
6	Immunoproteomics of processed beef proteins reveal novel galactose- β -1,3-galactose-containing allergens. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2014, 69, 1308-1315.	5.7	61
7	Allergenicity attributes of different peanut market types. <i>Food and Chemical Toxicology</i> , 2016, 91, 82-90.	3.6	51
8	Green tea catechins of food supplements facilitate pepsin digestion of major food allergens, but hampers their digestion if oxidized by phenol oxidase. <i>Journal of Functional Foods</i> , 2012, 4, 650-660.	3.4	50
9	Reduction and alkylation of peanut allergen isoforms Ara h 2 and Ara h 6; characterization of intermediate- and end products. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2013, 1834, 2832-2842.	2.3	45
10	The red meat allergy syndrome in Sweden. <i>Allergo Journal International</i> , 2016, 25, 49-54.	2.0	41
11	The cat lipocalin Fel d 7 and its cross-reactivity with the dog lipocalin Can f 1. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2016, 71, 1490-1495.	5.7	40
12	Influence of peanut matrix on stability of allergens in gastric-simulated digesta: 2S albumins are main contributors to the IgE reactivity of short digestion-resistant peptides. <i>Clinical and Experimental Allergy</i> , 2018, 48, 731-740.	2.9	40
13	Allergenomics of the tick <i>Ixodes ricinus</i> reveals important β -galactose-carrying IgE-binding proteins in red meat allergy. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2020, 75, 217-220.	5.7	37
14	Live attenuated pertussis vaccine BPZE1 induces a broad antibody response in humans. <i>Journal of Clinical Investigation</i> , 2020, 130, 2332-2346.	8.2	37
15	Immunoprofile of β -Gal and B antigen-specific responses differentiates red meat allergic patients from healthy individuals. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2018, 73, 1525-1531.	5.7	35
16	Complexes of green tea polyphenol, epigallocatechin-3-gallate, and 2S albumins of peanut. <i>Food Chemistry</i> , 2015, 185, 309-317.	8.2	34
17	Sensitization to grass pollen allergen molecules in a birth cohort: natural Phl p 4 as an early indicator of grass pollen allergy. <i>Journal of Allergy and Clinical Immunology</i> , 2020, 145, 1174-1181.e6.	2.9	30
18	Clinical and Serological Characterization of the β -Gal Syndrome: Importance of Atopy for Symptom Severity in a European Cohort. <i>Journal of Allergy and Clinical Immunology: in Practice</i> , 2020, 8, 2027-2034.e2.	3.8	29

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19	Red meat allergic patients have a selective IgE response to the Î±-Gal glycan. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2015, 70, 1497-1500.	5.7	25
20	Subpollen particles are rich carriers of major short ragweed allergens and NADH dehydrogenases: quantitative proteomic and allergomic study. <i>Clinical and Experimental Allergy</i> , 2017, 47, 815-828.	2.9	25
21	Peptidomics of an in vitro digested Î±-Gal carrying protein revealed IgE-reactive peptides. <i>Scientific Reports</i> , 2017, 7, 5201.	3.3	20
22	In-depth quantitative profiling of post-translational modifications of Timothy grass pollen allergome in relation to environmental oxidative stress. <i>Environment International</i> , 2019, 126, 644-658.	10.0	14
23	Effect of heat treatment on the conformational stability of intact and cleaved forms of the peanut allergen Ara h 6 in relation to its IgE-binding potency. <i>Food Chemistry</i> , 2020, 326, 127027.	8.2	14
24	Bovine Î±-globulin, lactoferrin, and lactoperoxidase are relevant bovine milk allergens in patients with Î±-Gal syndrome. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2021, 76, 3766-3775.	5.7	13
25	Clustering of conformational IgE epitopes on the major dog allergen Can f 1. <i>Scientific Reports</i> , 2017, 7, 12135.	3.3	12
26	IgE reactivity to Î±-Gal in relation to Lyme borreliosis. <i>PLoS ONE</i> , 2017, 12, e0185723.	2.5	12
27	Elucidating the Î±-Gal syndrome at the molecular allergen level. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2021, 76, 1576-1578.	5.7	12
28	Digestomics of Cow's Milk: Short Digestion-Resistant Peptides of Casein Form Functional Complexes by Aggregation. <i>Foods</i> , 2020, 9, 1576.	4.3	11
29	Purification and Characterization of Naturally Occurring Post-Translationally Cleaved Ara h 6, an Allergen That Contributes Substantially to the Allergenic Potency of Peanut. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10855-10863.	5.2	10
30	Î±-Gal on the protein surface affects uptake and degradation in immature monocyte derived dendritic cells. <i>Scientific Reports</i> , 2018, 8, 12684.	3.3	10
31	Alpha-gal sensitization among young adults is associated with male sex and polysensitization. <i>Journal of Allergy and Clinical Immunology: in Practice</i> , 2022, 10, 333-335.e2.	3.8	8
32	Diarylheptanoids from Green Alder Bark and Their Potential for DNA Protection. <i>Chemistry and Biodiversity</i> , 2014, 11, 872-885.	2.1	7
33	Alpha-Gal on the Protein Surface Hampers Transcytosis through the Caco-2 Monolayer. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5742.	4.1	6
34	Purification and Initial Characterization of Ara h 7, a Peanut Allergen from the 2S Albumin Protein Family. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6318-6329.	5.2	6
35	Cross-reactivity between tick and wasp venom can contribute to frequent wasp sensitization in patients with the Î±-Gal syndrome. <i>Clinical and Translational Allergy</i> , 2022, 12, e12113.	3.2	6
36	Course of IgE to Î±-Gal in a Swedish population of Î±-Gal syndrome patients. <i>Clinical and Translational Allergy</i> , 2021, 11, e12087.	3.2	5

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37	The red meat allergy syndrome in Sweden. <i>Allergo Journal</i> , 2016, 25, 29-34.	0.1	4
38	Interaction, binding capacity and anticancer properties of N,N' -bis(acetylacetonate)-propylenediimine-copper(II) on colorectal cancer cell line Caco-2. <i>New Journal of Chemistry</i> , 2021, 45, 6231-6237.	2.8	4
39	Enterocytes in Food Hypersensitivity Reactions. <i>Animals</i> , 2021, 11, 2713.	2.3	3
40	6th International Symposium on Molecular Allergology (ISMA). <i>Clinical and Translational Allergy</i> , 2016, 6, .	3.2	2
41	Hypoallergenic acid-sensitive modification preserves major mugwort allergen fold and delivers full repertoire of MHC class II-binding peptides during endolysosomal degradation. <i>RSC Advances</i> , 2016, 6, 88216-88228.	3.6	1