D Apostolovic

List of Publications by Year
in descending order

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	Alpha-gal sensitization among young adults is associated with male sex and polysensitization. Journal of Allergy and Clinical Immunology: in Practice, 2022, 10, 333-335.e2.	3.8	8
2	Crossâ€reactivity between tick and wasp venom can contribute to frequent wasp sensitization in patients with the Î±â€Gal syndrome. Clinical and Translational Allergy, 2022, 12, e12113.	3.2	6
3	Elucidating the Î±â€Gal syndrome at the molecular allergen level. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 1576-1578.	5.7	12
4	Interaction, binding capacity and anticancer properties of<i>N</i>,<i>N</i>â€²-bis(acetylacetone)-propylenediimine-copper(<scp>ii</scp>) on colorectal cancer cell line Caco-2. New Journal of Chemistry, 2021, 45, 6231-6237.	2.8	4
5	Bovine Î³â€globulin, lactoferrin, and lactoperoxidase are relevant bovine milk allergens in patients with Î±â€Gal syndrome. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 3766-3775.	5.7	13
6	Purification and Initial Characterization of Ara h 7, a Peanut Allergen from the 2S Albumin Protein Family. Journal of Agricultural and Food Chemistry, 2021, 69, 6318-6329.	5.2	6
7	Enterocytes in Food Hypersensitivity Reactions. Animals, 2021, 11, 2713.	2.3	3
8	Course of IgE to Î±â€Gal in a Swedish population of Î±â€Gal syndrome patients. Clinical and Translational Allergy, 2021, 11, e12087.	3.2	5
9	Allergenomics of the tick <i>Ixodes ricinus</i> reveals important Î±â€Galâ€“carrying IgEâ€binding proteins in red meat allergy. Allergy: European Journal of Allergy and Clinical Immunology, 2020, 75, 217-220.	5.7	37
10	Alpha-Gal on the Protein Surface Hampers Transcytosis through the Caco-2 Monolayer. International Journal of Molecular Sciences, 2020, 21, 5742.	4.1	6
11	Digestomics of Cowâ€™s Milk: Short Digestion-Resistant Peptides of Casein Form Functional Complexes by Aggregation. Foods, 2020, 9, 1576.	4.3	11
12	Clinical and Serological Characterization of the Î±-Gal Syndromeâ€”Importance of Atopy for Symptom Severity in a European Cohort. Journal of Allergy and Clinical Immunology: in Practice, 2020, 8, 2027-2034.e2.	3.8	29
13	On the cause and consequences of IgE to galactose-Î±-1,3-galactose: AÂ report from the National Institute of Allergy and Infectious Diseases Workshop on Understanding IgE-Mediated Mammalian Meat Allergy. Journal of Allergy and Clinical Immunology, 2020, 145, 1061-1071.	2.9	84
14	Sensitization to grass pollen allergen molecules in a birth cohortâ€”natural Phl p 4 as an early indicator of grass pollen allergy. Journal of Allergy and Clinical Immunology, 2020, 145, 1174-1181.e6.	2.9	30
15	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. Food Chemistry, 2020, 326, 127027.	8.2	14
16	Live attenuated pertussis vaccine BPZE1 induces a broad antibody response in humans. Journal of Clinical Investigation, 2020, 130, 2332-2346.	8.2	37
17	In-depth quantitative profiling of post-translational modifications of Timothy grass pollen allergome in relation to environmental oxidative stress. Environment International, 2019, 126, 644-658.	10.0	14
18	Galactose Î±-1,3-galactose phenotypes. Annals of Allergy, Asthma and Immunology, 2019, 122, 598-602.	1.0	63

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19	Influence of peanut matrix on stability of allergens in gastricâ€simulated digesta: 2S albumins are main contributors to the IgE reactivity of short digestionâ€resistant peptides. Clinical and Experimental Allergy, 2018, 48, 731-740.	2.9	40
20	Immunoprofile of Î±â€Galâ€•and Bâ€antigenâ€specific responses differentiates red meatâ€allergic patients from healthy individuals. Allergy: European Journal of Allergy and Clinical Immunology, 2018, 73, 1525-1531.	5.7	35
21	Purification and Characterization of Naturally Occurring Post-Translationally Cleaved Ara h 6, an Allergen That Contributes Substantially to the Allergenic Potency of Peanut. Journal of Agricultural and Food Chemistry, 2018, 66, 10855-10863.	5.2	10
22	Î±-Gal on the protein surface affects uptake and degradation in immature monocyte derived dendritic cells. Scientific Reports, 2018, 8, 12684.	3.3	10
23	Subpollen particles are rich carriers of major short ragweed allergens and <scp>NADH</scp> dehydrogenases: quantitative proteomic and allergomic study. Clinical and Experimental Allergy, 2017, 47, 815-828.	2.9	25
24	Clustering of conformational IgE epitopes on the major dog allergen Can f 1. Scientific Reports, 2017, 7, 12135.	3.3	12
25	Peptidomics of an in vitro digested Î±-Gal carrying protein revealed IgE-reactive peptides. Scientific Reports, 2017, 7, 5201.	3.3	20
26	IgE reactivity to Î±-Gal in relation to Lyme borreliosis. PLoS ONE, 2017, 12, e0185723.	2.5	12
27	The cat lipocalin Fel d 7 and its crossâ€reactivity with the dog lipocalin Can f 1. Allergy: European Journal of Allergy and Clinical Immunology, 2016, 71, 1490-1495.	5.7	40
28	6th International Symposium on Molecular Allergology (ISMA). Clinical and Translational Allergy, 2016, 6, .	3.2	2
29	Allergenicity attributes of different peanut market types. Food and Chemical Toxicology, 2016, 91, 82-90.	3.6	51
30	Hypoallergenic acid-sensitive modification preserves major mugwort allergen fold and delivers full repertoire of MHC class II-binding peptides during endolysosomal degradation. RSC Advances, 2016, 6, 88216-88228.	3.6	1
31	Conformational stability of digestion-resistant peptides of peanut conglutins reveals the molecular basis of their allergenicity. Scientific Reports, 2016, 6, 29249.	3.3	65
32	The red meat allergy syndrome in Sweden. Allergo Journal, 2016, 25, 29-34.	0.1	4
33	The red meat allergy syndrome in Sweden. Allergo Journal International, 2016, 25, 49-54.	2.0	41
34	Red meat allergic patients have a selective IgE response to the Î±-Gal glycan. Allergy: European Journal of Allergy and Clinical Immunology, 2015, 70, 1497-1500.	5.7	25
35	Complexes of green tea polyphenol, epigalocatechin-3-gallate, and 2S albumins of peanut. Food Chemistry, 2015, 185, 309-317.	8.2	34
36	Diarylheptanoids from Green Alder Bark and Their Potential for DNA Protection. Chemistry and Biodiversity, 2014, 11, 872-885.	2.1	7

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37	Immunoproteomics of processed beef proteins reveal novel galactoseâ€Î±â€1,3â€galactoseâ€containing allergens. Allergy: European Journal of Allergy and Clinical Immunology, 2014, 69, 1308-1315.	5.7	61
38	Interactions of epigallo-catechin 3-gallate and ovalbumin, the major allergen of egg white. Food Chemistry, 2014, 164, 36-43.	8.2	73
39	Structure and antioxidant activity of Î²-lactoglobulin-glycoconjugates obtained by high-intensity-ultrasound-induced Maillard reaction in aqueous model systems under neutral conditions. Food Chemistry, 2013, 138, 590-599.	8.2	109
40	Reduction and alkylation of peanut allergen isoforms Ara h 2 and Ara h 6; characterization of intermediate- and end products. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2013, 1834, 2832-2842.	2.3	45
41	Green tea catechins of food supplements facilitate pepsin digestion of major food allergens, but hampers their digestion if oxidized by phenol oxidase. Journal of Functional Foods, 2012, 4, 650-660.	3.4	50