Betty C A M Van Esch

List of Publications by Year
in descending order

40 papers	1,736 citations	257357 24 h-index	289141 40 g-index
40 all docs	40 docs citations	40 times ranked	2265 citing authors

#	Article	IF	Citations
1	Butyrate and propionate restore interleukin 13â€compromised esophageal epithelial barrier function. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 1510-1521.	2.7	34
2	Gene expression and clinical outcomes after dietary treatment for eosinophilic esophagitis: a prospective study. Neurogastroenterology and Motility, 2022, 34, .	1.6	5
3	Immune modulation via T regulatory cell enhancement: Diseaseâ€modifying therapies for autoimmunity and their potential for chronic allergic and inflammatory diseasesâ€"An EAACI position paper of the Task Force on Immunopharmacology (TIPCO). Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 90-113.	2.7	24
4	IL-33 Is Involved in the Anti-Inflammatory Effects of Butyrate and Propionate on TNFÎ±-Activated Endothelial Cells. International Journal of Molecular Sciences, 2021, 22, 2447.	1.8	7
5	Perinatal and Early-Life Nutrition, Epigenetics, and Allergy. Nutrients, 2021, 13, 724.	1.7	82
6	Raw Milk-Induced Protection against Food Allergic Symptoms in Mice Is Accompanied by Shifts in Microbial Community Structure. International Journal of Molecular Sciences, 2021, 22, 3417.	1.8	10
7	Butyrate and Propionate Restore the Cytokine and House Dust Mite Compromised Barrier Function of Human Bronchial Airway Epithelial Cells. International Journal of Molecular Sciences, 2021, 22, 65.	1.8	33
8	Decreased Histone Acetylation Levels at Th1 and Regulatory Loci after Induction of Food Allergy. Nutrients, 2020, 12, 3193.	1.7	23
9	The Impact of Milk and Its Components on Epigenetic Programming of Immune Function in Early Life and Beyond: Implications for Allergy and Asthma. Frontiers in Immunology, 2020, 11, 2141.	2.2	57
10	A multi-center assessment to compare residual allergenicity of partial hydrolyzed whey proteins in a murine model for cowâ€™s milk allergy â€" Comparison to the single parameter guinea pig model. Toxicology Letters, 2020, 333, 312-321.	0.4	6
11	Loss of allergy-protective capacity of raw cow's milk after heat treatment coincides with loss of immunologically active whey proteins. Food and Function, 2020, 11, 4982-4993.	2.1	24
12	Direct Inhibition of the Allergic Effector Response by Raw Cowâ€™s Milkâ€"An Extensive In Vitro Assessment. Cells, 2020, 9, 1258.	1.8	5
13	Raw Cowâ€™s Milk Reduces Allergic Symptoms in a Murine Model for Food Allergyâ€"A Potential Role For Epigenetic Modifications. Nutrients, 2019, 11, 1721.	1.7	40
14	Suppression of Food Allergic Symptoms by Raw Cowâ€™s Milk in Mice is Retained after Skimming but Abolished after Heating the Milkâ€"A Promising Contribution of Alkaline Phosphatase. Nutrients, 2019, 11, 1499.	1.7	29
15	Non-digestible oligosaccharides scFOS/lcFOS facilitate safe subcutaneous immunotherapy for peanut allergy. Clinical and Molecular Allergy, 2019, 17, 7.	0.8	3
16	Milk processing increases the allergenicity of cowâ€™s milkâ€"Preclinical evidence supported by a human proofâ€ofâ€concept provocation pilot. Clinical and Experimental Allergy, 2019, 49, 1013-1025.	1.4	42
17	Butyrate Enhances Desensitization Induced by Oral Immunotherapy in Cowâ€™s Milk Allergic Mice. Mediators of Inflammation, 2019, 2019, 1-12.	1.4	24
18	Raw cowâ€™s milk consumption and allergic diseases â€" The potential role of bioactive whey proteins. European Journal of Pharmacology, 2019, 843, 55-65.	1.7	49

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19	Comparing biologicals and small molecule drug therapies for chronic respiratory diseases: An <scp>EAACI</scp> Taskforce on Immunopharmacology position paper. Allergy: European Journal of Allergy and Clinical Immunology, 2019, 74, 432-448.	2.7	37
20	Time and Concentration Dependent Effects of Short Chain Fatty Acids on Lipopolysaccharide- or Tumor Necrosis Factor Î±-Induced Endothelial Activation. Frontiers in Pharmacology, 2018, 9, 233.	1.6	59
21	The Anti-inflammatory Effects of Short Chain Fatty Acids on Lipopolysaccharide- or Tumor Necrosis Factor Î±-Stimulated Endothelial Cells via Activation of GPR41/43 and Inhibition of HDACs. Frontiers in Pharmacology, 2018, 9, 533.	1.6	181
22	IL-10 Receptor or TGF-Î² Neutralization Abrogates the Protective Effect of a Specific Nondigestible Oligosaccharide Mixture in Cow-Milk-Allergic Mice. Journal of Nutrition, 2018, 148, 1372-1379.	1.3	13
23	Pro- and anti-inflammatory effects of short chain fatty acids on immune and endothelial cells. European Journal of Pharmacology, 2018, 831, 52-59.	1.7	341
24	Dietary Supplementation with Nondigestible Oligosaccharides Reduces Allergic Symptoms and Supports Low Dose Oral Immunotherapy in a Peanut Allergy Mouse Model. Molecular Nutrition and Food Research, 2018, 62, e1800369.	1.5	18
25	Partially hydrolyzed whey proteins prevent clinical symptoms in a cow's milk allergy mouse model and enhance regulatory T and B cell frequencies. Molecular Nutrition and Food Research, 2017, 61, 1700340.	1.5	26
26	Raw Cowâ€™s Milk Prevents the Development of Airway Inflammation in a Murine House Dust Mite-Induced Asthma Model. Frontiers in Immunology, 2017, 8, 1045.	2.2	43
27	Improved Efficacy of Oral Immunotherapy Using Non-Digestible Oligosaccharides in a Murine Cowâ€™s Milk Allergy Model: A Potential Role for Foxp3+ Regulatory T Cells. Frontiers in Immunology, 2017, 8, 1230.	2.2	33
28	Dietary Intervention with Î²-Lactoglobulin-Derived Peptides and a Specific Mixture of Fructo-Oligosaccharides and Bifidobacterium breve M-16V Facilitates the Prevention of Whey-Induced Allergy in Mice by Supporting a Tolerance-Prone Immune Environment. Frontiers in Immunology, 2017, 8, 1303.	2.2	17
29	The efficacy of oral and subcutaneous antigen-specific immunotherapy in murine cowâ€™s milk- and peanut allergy models. Clinical and Translational Allergy, 2017, 7, 35.	1.4	25
30	A Specific Mixture of Fructo-Oligosaccharides and Bifidobacterium breve M-16V Facilitates Partial Non-Responsiveness to Whey Protein in Mice Orally Exposed to Î²-Lactoglobulin-Derived Peptides. Frontiers in Immunology, 2016, 7, 673.	2.2	18
31	Increased intake of vegetable oil rich in <i>n</i>-6 PUFA enhances allergic symptoms and prevents oral tolerance induction in whey-allergic mice. British Journal of Nutrition, 2015, 114, 577-585.	1.2	22
32	Supplementation of Mice with Specific Nondigestible Oligosaccharides during Pregnancy or Lactation Leads to Diminished Sensitization and Allergy in the Female Offspring. Journal of Nutrition, 2015, 145, 996-1002.	1.3	37
33	DHA-Rich Tuna Oil Effectively Suppresses Allergic Symptoms in Mice Allergic to Whey or Peanut. Journal of Nutrition, 2014, 144, 1970-1976.	1.3	25
34	In vivo and in vitro evaluation of the residual allergenicity of partially hydrolysed infant formulas. Toxicology Letters, 2011, 201, 264-269.	0.4	37
35	Oral tolerance induction by partially hydrolyzed whey protein in mice is associated with enhanced numbers of Foxp3⁺ regulatory Tâ€cells in the mesenteric lymph nodes. Pediatric Allergy and Immunology, 2011, 22, 820-826.	1.1	69
36	Contribution of IgE and immunoglobulin free light chain in the allergic reaction to cow's milk proteins. Journal of Allergy and Clinical Immunology, 2010, 125, 1308-1314.	1.5	52

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37	Acute allergic skin response as a new tool to evaluate the allergenicity of whey hydrolysates in a mouse model of orally induced cowâ€™s milk allergy. Pediatric Allergy and Immunology, 2009, 21, e780-e786.	1.1	28
38	Acute Allergic Skin Reactions and Intestinal Contractility Changes in Mice Orally Sensitized against Casein or Whey. International Archives of Allergy and Immunology, 2008, 147, 125-134.	0.9	56
39	CTLA4-IgG Reverses Asthma Manifestations in a Mild but Not in a More â€œSevereâ€•Ongoing Murine Model. American Journal of Respiratory Cell and Molecular Biology, 2001, 25, 751-760.	1.4	56
40	Allergen Immunotherapy Inhibits Airway Eosinophilia and Hyperresponsiveness Associated with Decreased IL-4 Production by Lymphocytes in a Murine Model of Allergic Asthma. American Journal of Respiratory Cell and Molecular Biology, 1998, 19, 622-628.	1.4	46