

Marija B Perusko

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3391434/publications.pdf>

Version: 2024-02-01

8
papers

214
citations

1478505

6
h-index

1588992

8
g-index

8
all docs

8
docs citations

8
times ranked

334
citing authors

#	ARTICLE	IF	CITATIONS
1	Macromolecular crowding conditions enhance glycation and oxidation of whey proteins in ultrasound-induced Maillard reaction. <i>Food Chemistry</i> , 2015, 177, 248-257.	8.2	70
2	Glycation of the Major Milk Allergen β -Lactoglobulin Changes Its Allergenicity by Alterations in Cellular Uptake and Degradation. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800341.	3.3	46
3	Antioxidative capacity and binding affinity of the complex of green tea catechin and beta-lactoglobulin glycated by the Maillard reaction. <i>Food Chemistry</i> , 2017, 232, 744-752.	8.2	35
4	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
5	Maillard reaction products formation and antioxidative power of spray dried camel milk powders increases with the inlet temperature of drying. <i>LWT - Food Science and Technology</i> , 2021, 143, 111091.	5.2	14
6	Bovine β -globulin, lactoferrin, and lactoperoxidase are relevant bovine milk allergens in patients with β -Gal syndrome. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2021, 76, 3766-3775.	5.7	13
7	Cross-reactivity between tick and wasp venom can contribute to frequent wasp sensitization in patients with the β -Gal syndrome. <i>Clinical and Translational Allergy</i> , 2022, 12, e12113.	3.2	6
8	Course of IgE to β -Gal in a Swedish population of β -Gal syndrome patients. <i>Clinical and Translational Allergy</i> , 2021, 11, e12087.	3.2	5