## **Stephan Scheurer**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3764666/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Allergenic Properties and Molecular Characteristics of PR-1 Proteins. Frontiers in Allergy, 2022, 3, 824717.	2.8	10
2	Identification of a defensin as novel allergen in celery root: ApiÂgÂ7 as a missing link in the diagnosis of celery allergy?. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 1294-1296.	5.7	6
3	Does the Food Ingredient Pectin Provide a Risk for Patients Allergic to Non-Specific Lipid-Transfer Proteins?. Foods, 2022, 11, 13.	4.3	4
4	Component-Resolved Diagnosis of American Cockroach (Periplaneta americana) Allergy in Patients From Different Geographical Areas. Frontiers in Allergy, 2021, 2, 691627.	2.8	4
5	β-(1→4)-Mannobiose Acts as an Immunostimulatory Molecule in Murine Dendritic Cells by Binding the TLR4/MD-2 Complex. Cells, 2021, 10, 1774.	4.1	7
6	The key to the allergenicity of lipid transfer protein (LTP) ligands: A structural characterization. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2021, 1866, 158928.	2.4	18
7	The Dietary Fiber Pectin: Health Benefits and Potential for the Treatment of Allergies by Modulation of Gut Microbiota. Current Allergy and Asthma Reports, 2021, 21, 43.	5.3	57
8	Allergenicity assessment of the edible cricket Acheta domesticus in terms of thermal and gastrointestinal processing and IgE cross-reactivity with shrimp. Food Chemistry, 2021, 359, 129878.	8.2	27
9	The Flagellin:Allergen Fusion Protein rFlaA:Betv1 Induces a MyD88â^ and MAPK-Dependent Activation of Glucose Metabolism in Macrophages. Cells, 2021, 10, 2614.	4.1	13
10	The Role of Lipid Transfer Proteins as Food and Pollen Allergens Outside the Mediterranean Area. Current Allergy and Asthma Reports, 2021, 21, 7.	5.3	32
11	The Fusion Protein rFlaA:Betv1 Modulates DC Responses by a p38-MAPK and COX2-Dependent Secretion of PGE2 from Epithelial Cells. Cells, 2021, 10, 3415.	4.1	7
12	2S albumins and nsLTP are involved in anaphylaxis to pizza sauce: IgE recognition before and after allergen processing. Food Chemistry, 2020, 321, 126679.	8.2	3
13	NFκB- and MAP-Kinase Signaling Contribute to the Activation of Murine Myeloid Dendritic Cells by a Flagellin A:Allergen Fusion Protein. Cells, 2019, 8, 355.	4.1	14
14	Identification and molecular characterization of allergenic nonâ€specific lipidâ€transfer protein from durum wheat ( <i>Triticum turgidum</i> ). Clinical and Experimental Allergy, 2019, 49, 120-129.	2.9	14
15	Critical role of mammalian target of rapamycin for IL-10 dendritic cell induction by a flagellin AÂconjugate in preventing allergic sensitization. Journal of Allergy and Clinical Immunology, 2018, 141, 1786-1798.e11.	2.9	23
16	Virus-Like Particles as Carrier Systems to Enhance Immunomodulation in Allergen Immunotherapy. Current Allergy and Asthma Reports, 2018, 18, 71.	5.3	29
17	Immunotherapy with Native Molecule rather than Hypoallergenic Variant of Pru p 3, the Major Peach Allergen, Shows Beneficial Effects in Mice. Journal of Immunology Research, 2018, 2018, 1-10.	2.2	5
18	Modular MLV-VLPs co-displaying ovalbumin peptides and GM-CSF effectively induce expansion of CD11b+ APC and antigen-specific T cell responses in vitro. Molecular Immunology, 2018, 101, 19-28.	2.2	6

#	Article	IF	CITATIONS
19	Interaction of Non-Specific Lipid-Transfer Proteins With Plant-Derived Lipids and Its Impact on Allergic Sensitization. Frontiers in Immunology, 2018, 9, 1389.	4.8	30
20	Identification and implication of an allergenic PRâ€10 protein from walnut in birch pollen associated walnut allergy. Molecular Nutrition and Food Research, 2017, 61, 1600902.	3.3	23
21	Conjugation of wildtype and hypoallergenic mugwort allergen Art v 1 to flagellin induces IL-10-DC and suppresses allergen-specific TH2-responses in vivo. Scientific Reports, 2017, 7, 11782.	3.3	11
22	Cell-permeable capsids as universal antigen carrier for the induction of an antigen-specific CD8+ T-cell response. Scientific Reports, 2017, 7, 9630.	3.3	13
23	Targeting of Immune Cells by Dual TLR2/7 Ligands Suppresses Features of Allergic Th2 Immune Responses in Mice. Journal of Immunology Research, 2017, 2017, 1-12.	2.2	11
24	A Fusion Protein Consisting of the Vaccine Adjuvant Monophosphoryl Lipid A and the Allergen Ovalbumin Boosts Allergen-Specific Th1, Th2, and Th17 Responses <i>In Vitro</i> . Journal of Immunology Research, 2016, 2016, 1-8.	2.2	24
25	Molecular cloning of plane pollen allergen PlaÂaÂ3 and its utility as diagnostic marker for peach associated plane pollen allergy. Clinical and Experimental Allergy, 2016, 46, 764-774.	2.9	29
26	Food Allergens: Molecular and Immunological Aspects, Allergen Databases and Cross-Reactivity. Chemical Immunology and Allergy, 2015, 101, 18-29.	1.7	34
27	Identification of Sola I 4 as Bet v 1 homologous pathogenesis related-10 allergen in tomato fruits. Molecular Nutrition and Food Research, 2015, 59, 582-592.	3.3	27
28	Lentiviral Protein Transfer Vectors Are an Efficient Vaccine Platform and Induce a Strong Antigen-Specific Cytotoxic T Cell Response. Journal of Virology, 2015, 89, 9044-9060.	3.4	25
29	Stabile pflanzliche NahrungsmittelallergeneÂl:Lipid-Transfer-Proteine. , 2015, , 45-59.		2
30	Prevention of Intestinal Allergy in Mice by rflaA:Ova Is Associated with Enforced Antigen Processing and TLR5-Dependent IL-10 Secretion by mDC. PLoS ONE, 2014, 9, e87822.	2.5	18
31	Pomegranate ( <b><i>Punica granatum</i></b> L.) Expresses Several nsLTP Isoforms Characterized by Different Immunoglobulin E-Binding Properties. International Archives of Allergy and Immunology, 2014, 164, 112-121.	2.1	8
32	Ovalbumin Modified with Pyrraline, a Maillard Reaction Product, shows Enhanced T-cell Immunogenicity. Journal of Biological Chemistry, 2014, 289, 7919-7928.	3.4	68
33	Cor a 1–reactive T cells and IgE are predominantly cross-reactive to Bet v 1 in patients with birch pollen–associated food allergy to hazelnut. Journal of Allergy and Clinical Immunology, 2013, 131, 1384-1392.e6.	2.9	26
34	Identification of allergen-resolved threshold doses of carrot (Daucus carota) by means of oral challenge and ELISA. Journal of Allergy and Clinical Immunology, 2013, 131, 1711-1713.e2.	2.9	9
35	Rice-Induced Anaphylaxis: IgE-Mediated Allergy against a 56-kDa Glycoprotein. International Archives of Allergy and Immunology, 2012, 158, 9-17.	2.1	34
36	Pru p 3 acts as a strong sensitizer for peanut allergy in Spain. Journal of Allergy and Clinical Immunology, 2012, 130, 1432-1434.e3.	2.9	42

#	Article	IF	CITATIONS
37	Protein unfolding strongly modulates the allergenicity and immunogenicity of Pru p 3, the major peach allergen. Journal of Allergy and Clinical Immunology, 2011, 128, 1022-1030.e7.	2.9	74
38	A fusion protein of flagellin and ovalbumin suppresses the TH2 response and prevents murine intestinal allergy. Journal of Allergy and Clinical Immunology, 2011, 128, 1340-1348.e12.	2.9	50
39	Dau c 1.01 and Dau c 1.02-silenced transgenic carrot plants show reduced allergenicity to patients with carrot allergy. Transgenic Research, 2011, 20, 547-556.	2.4	22
40	A food matrix reduces digestion and absorption of food allergens in vivo. Molecular Nutrition and Food Research, 2011, 55, 1484-1491.	3.3	56
41	Wine Allergy in a Wine-Growing District. World Allergy Organization Journal, 2010, 3, 1-5.	3.5	10
42	Fusion protein of TLR5-ligand and allergen potentiates activation and IL-10 secretion in murine myeloid DC. Molecular Immunology, 2010, 48, 341-350.	2.2	43
43	Yeast profilin complements profilin deficiency in transgenic tomato fruits and allows development of hypoallergenic tomato fruits. FASEB Journal, 2010, 24, 4939-4947.	0.5	2
44	Yeast profilin complements profilin deficiency in transgenic tomato fruits and allows development of hypoallergenic tomato fruits. FASEB Journal, 2010, 24, 4939-4947.	0.5	22
45	Comparison of IgE-Binding Capacity, Cross-Reactivity and Biological Potency of Allergenic Non-Specific Lipid Transfer Proteins from Peach, Cherry and Hazelnut. International Archives of Allergy and Immunology, 2010, 153, 335-346.	2.1	37
46	Glycation of a food allergen by the Maillard reaction enhances its T-cell immunogenicity: Role of macrophage scavenger receptor class A type I and II. Journal of Allergy and Clinical Immunology, 2010, 125, 175-183.e11.	2.9	117
47	Identification and characterization of the major allergen of green bean (Phaseolus vulgaris) as a non-specific lipid transfer protein (Pha v 3). Molecular Immunology, 2010, 47, 1561-1568.	2.2	29
48	Pichia pastoris is superior to E. coli for the production of recombinant allergenic non-specific lipid-transfer proteins. Protein Expression and Purification, 2010, 69, 68-75.	1.3	30
49	Genetic engineering of plant food with reduced allergenicity. Frontiers in Bioscience - Landmark, 2009, Volume, 59.	3.0	17
50	Detection of allergen specific immunoglobulins by microarrays coupled to microfluidics. Proteomics, 2009, 9, 2098-2107.	2.2	37
51	Characterization of the allergic T-cell response to Pru p 3, the nonspecific lipid transfer protein in peach. Journal of Allergy and Clinical Immunology, 2009, 124, 100-107.	2.9	36
52	Tomato-induced occupational asthma in a greenhouse worker. Journal of Allergy and Clinical Immunology, 2008, 122, 1229-1231.	2.9	12
53	Expression and characterization of three important panallergens from hazelnut. Molecular Nutrition and Food Research, 2008, 52 Suppl 2, NA-NA.	3.3	19
54	Molecular characterisation of Lac s 1, the major allergen from lettuce (Lactuca sativa). Molecular Immunology, 2007, 44, 2820-2830.	2.2	35

#	Article	IF	CITATIONS
55	Relevance of the recombinant lipid transfer protein of Hevea brasiliensis: IgE-binding reactivity in fruit-allergic adults. Annals of Allergy, Asthma and Immunology, 2006, 97, 643-649.	1.0	28
56	Skin prick tests reveal stable and heritable reduction of allergenic potency of gene-silenced tomato fruits. Journal of Allergy and Clinical Immunology, 2006, 118, 711-718.	2.9	56
57	Reduced allergenicity of tomato fruits harvested from Lyc e 1–silenced transgenic tomato plants. Journal of Allergy and Clinical Immunology, 2006, 118, 1176-1183.	2.9	86
58	Design of tomato fruits with reduced allergenicity by dsRNAi-mediated inhibition of ns-LTP (Lyc e 3) expression. Plant Biotechnology Journal, 2006, 4, 231-242.	8.3	102
59	Germinâ€ŀike protein Cit s 1 and profilin Cit s 2 are major allergens in orange ( <i>Citrus sinensis</i> ) fruits. Molecular Nutrition and Food Research, 2006, 50, 282-290.	3.3	36
60	Molecular basis of pollen-related food allergy: identification of a second cross-reactive IgE epitope on Pru av 1, the major cherry ( <i>Prunus avium</i> ) allergen. Biochemical Journal, 2005, 385, 319-327.	3.7	44
61	Novel isoforms of Pru av 1 with diverging immunoglobulin E binding properties identified by a synergistic combination of molecular biology and proteomics. Proteomics, 2005, 5, 282-289.	2.2	45
62	Wine Anaphylaxis in a German Patient: IgE-Mediated Allergy against a Lipid Transfer Protein of Grapes. International Archives of Allergy and Immunology, 2005, 136, 159-164.	2.1	65
63	Bet v 1142-156 is the dominant T-cell epitope of the major birch pollen allergen and important for cross-reactivity with Bet v 1–related food allergens. Journal of Allergy and Clinical Immunology, 2005, 116, 213-219.	2.9	147
64	Recombinant lipid transfer protein Cor a 8 from hazelnutA new tool for in vitro diagnosis of potentially severe hazelnut allergy. Journal of Allergy and Clinical Immunology, 2004, 113, 141-147.	2.9	163
65	Strong allergenicity of Pru av 3, the lipid transfer protein from cherry, is related to high stability against thermal processing and digestion. Journal of Allergy and Clinical Immunology, 2004, 114, 900-907.	2.9	161
66	Hazelnut ( <i>Corylus avellana</i> ) vicilin Cor a 11: molecular characterization of a glycoprotein and its allergenic activity. Biochemical Journal, 2004, 383, 327-334.	3.7	104
67	Molecular characterization and allergenic activity of Lyc e 2 (β ructofuranosidase), a glycosylated allergen of tomato. FEBS Journal, 2003, 270, 1327-1337.	0.2	103
68	Biological activity of IgE specific for cross-reactive carbohydrate determinants. Journal of Allergy and Clinical Immunology, 2003, 111, 889-896.	2.9	169
69	Mutational epitope analysis of Pru av 1 and Api g 1, the major allergens of cherry (Prunus avium) and celery (Apium graveolens): correlating IgE reactivity with three-dimensional structure. Biochemical Journal, 2003, 376, 97-107.	3.7	113
70	Monoclonal IgE antibodies against birch pollen allergens: Novel tools for biological characterization and standardization of allergens. Journal of Allergy and Clinical Immunology, 2003, 111, 1262-1268.	2.9	10
71	Hazelnut LTP, Cor a 8: Molecular cloning and clinical relevance. Journal of Allergy and Clinical Immunology, 2002, 109, S302-S302.	2.9	2
72	Characterisation and cloning of a 48 kDa glycoprotein, from hazelnut (corylus avellana) as minor allergen. Journal of Allergy and Clinical Immunology, 2002, 109, S302-S302.	2.9	4

#	ARTICLE	IF	CITATIONS
73	Prevalence of IgE-sensitization and cross-reactivity of Pru av 3, the lipid transfer protein from cherry. Journal of Allergy and Clinical Immunology, 2002, 109, S306-S306.	2.9	Ο
74	Cloning and characterization of Î <sup>2</sup> -fructofuranosidase, a newly identified glycoprotein as a minor allergen of tomato (Lycopersicon esculentum). Journal of Allergy and Clinical Immunology, 2002, 109, S308-S308.	2.9	2
75	Component-resolved diagnosis with recombinant allergens in patients with cherry allergy. Journal of Allergy and Clinical Immunology, 2002, 110, 167-173.	2.9	123
76	Current Understanding of Crossâ€Reactivity of Food Allergens and Pollen. Annals of the New York Academy of Sciences, 2002, 964, 47-68.	3.8	396
77	Recombinant allergens Pru av 1 and Pru av 4 and a newly identified lipid transfer protein in the in vitro diagnosis of cherry allergy. Journal of Allergy and Clinical Immunology, 2001, 107, 724-731.	2.9	116
78	Recombinant food allergens. Biomedical Applications, 2001, 756, 255-279.	1.7	34
79	Pyr c 1, the major allergen from pear (Pyrus communis), is a new member of the Bet v 1 allergen family. Biomedical Applications, 2001, 756, 281-293.	1.7	66
80	Patient-tailored cloning of allergens by phage display: Peanut (Arachis hypogaea) profilin, a food allergen derived from a rare mRNA. Biomedical Applications, 2001, 756, 295-305.	1.7	46
81	Cross-reactivity within the profilin panallergen family investigated by comparision of recombinant profilins from pear (Pyr c 4), cherry (Pru av 4) and celery (Api g 4) with birch pollen profilin Bet v 2. Biomedical Applications, 2001, 756, 315-325.	1.7	84
82	Optimized allergen extracts and recombinant allergens in diagnostic applications. Allergy: European Journal of Allergy and Clinical Immunology, 2001, 56, 78-82.	5.7	37
83	Allergic Cross-reactivity Made Visible. Journal of Biological Chemistry, 2001, 276, 22756-22763.	3.4	151
84	Sequence-specific 1H, 13C and 15N resonance assignments of the major cherry allergen Pru a 1. Journal of Biomolecular NMR, 2000, 18, 71-72.	2.8	5
85	Molecular cloning and characterization of a birch pollen minor allergen, Bet v 5, belonging to a family of isoflavone reductase–related proteinsâ~†â~†â~†. Journal of Allergy and Clinical Immunology, 1999, 104, 991-999.	2.9	89