

# Daniel Lozano-Ojalvo

## List of Publications by Year in descending order

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Version: 2024-02-01

46  
papers

2,521  
citations

394421

19  
h-index

254184

43  
g-index

49  
all docs

49  
docs citations

49  
times ranked

6655  
citing authors

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 1  | Immunology of COVID-19: Current State of the Science. <i>Immunity</i> , 2020, 52, 910-941.  | 14.3 | 1,387     |
| 2  | Are Physicochemical Properties Shaping the Allergenic Potency of Plant Allergens?. <i>Clinical Reviews in Allergy and Immunology</i> , 2022, 62, 37-63.   | 6.5  | 99        |
| 3  | Are Physicochemical Properties Shaping the Allergenic Potency of Animal Allergens?. <i>Clinical Reviews in Allergy and Immunology</i> , 2022, 62, 1-36.   | 6.5  | 86        |
| 4  | Differential effects of the second SARS-CoV-2 mRNA vaccine dose on T <sub>H</sub> cell immunity in naive and COVID-19 recovered individuals. <i>Cell Reports</i> , 2021, 36, 109570.  | 6.4  | 86        |
| 5  | PDL2 <sup>+</sup> CD11b <sup>+</sup> dermal dendritic cells capture topical antigen through hair follicles to prime LAP <sup>+</sup> Tregs. <i>Nature Communications</i> , 2018, 9, 5238.   | 12.8 | 55        |
| 6  | Advancing scientific knowledge in times of pandemics. <i>Nature Reviews Immunology</i> , 2020, 20, 338-338.   | 22.7 | 49        |
| 7  | Effect of high pressure-assisted crosslinking of ovalbumin and egg white by transglutaminase on their potential allergenicity. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 29, 143-150.                      | 5.6  | 45        |
| 8  | Hydrolysates of egg white proteins modulate T- and B-cell responses in mitogen-stimulated murine cells. <i>Food and Function</i> , 2016, 7, 1048-1056.  | 4.6  | 44        |
| 9  | Application of the adverse outcome pathway (AOP) concept to structure the available in vivo and in vitro mechanistic data for allergic sensitization to food proteins. <i>Clinical and Translational Allergy</i> , 2017, 7, 13.   | 3.2  | 39        |
| 10 | Characterisation and detection of spoilage mould responsible for black spot in dry-cured fermented sausages. <i>Meat Science</i> , 2015, 100, 283-290.  | 5.5  | 34        |
| 11 | Pepsin treatment of whey proteins under high pressure produces hypoallergenic hydrolysates. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 154-162.   | 5.6  | 31        |
| 12 | Rapid, scalable assessment of SARS-CoV-2 cellular immunity by whole-blood PCR. <i>Nature Biotechnology</i> , 2022, 40, 1680-1689.   | 17.5 | 29        |
| 13 | Influence of temperature and substrate conditions on the omt-1 gene expression of <i>Aspergillus parasiticus</i> in relation to its aflatoxin production. <i>International Journal of Food Microbiology</i> , 2013, 166, 263-269. | 4.7  | 25        |
| 14 | Immunomodulating peptides for food allergy prevention and treatment. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1629-1649.   | 10.3 | 25        |
| 15 | Assessment of the Allergenic Potential of the Main Egg White Proteins in BALB/c Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2970-2976.  | 5.2  | 23        |
| 16 | Antibody Production, Anaphylactic Signs, and T-Cell Responses Induced by Oral Sensitization With Ovalbumin in BALB/c and C3H/HeOJ Mice. <i>Allergy, Asthma and Immunology Research</i> , 2016, 8, 239.                            | 2.9  | 22        |
| 17 | Hydrolysed ovalbumin offers more effective preventive and therapeutic protection against egg allergy than the intact protein. <i>Clinical and Experimental Allergy</i> , 2017, 47, 1342-1354.                                     | 2.9  | 22        |
| 18 | Immune Basis of Allergic Reactions to Food. <i>Journal of Investigational Allergology and Clinical Immunology</i> , 2019, 29, 1-14.   | 1.3  | 21        |

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|----|--|------|-----------|
| 19 | Acute FPIES reactions are associated with an IL-17 inflammatory signature. <i>Journal of Allergy and Clinical Immunology</i> , 2021, 148, 895-901.e6.  | 2.9  | 20        |
| 20 | Intragastric administration of <i>Lactobacillus casei</i> BL23 induces regulatory FoxP3+ROR $\gamma$ t+ T cells subset in mice. <i>Beneficial Microbes</i> , 2017, 8, 433-438.   | 2.4  | 19        |
| 21 | Egg Yolk Provides Th2 Adjuvant Stimuli and Promotes Sensitization to Egg White Allergens in BALB/c Mice. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800057.  | 3.3  | 16        |
| 22 | Applying the adverse outcome pathway (AOP) for food sensitization to support in vitro testing strategies. <i>Trends in Food Science and Technology</i> , 2019, 85, 307-319.  | 15.1 | 16        |
| 23 | Can food processing produce hypoallergenic egg?. <i>Journal of Food Science</i> , 2020, 85, 2635-2644.   | 3.1  | 16        |
| 24 | Sensitizing and Eliciting Capacity of Egg White Proteins in BALB/c Mice As Affected by Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4500-4508.  | 5.2  | 14        |
| 25 | Control of <i>Listeria monocytogenes</i> growth and virulence in a traditional soft cheese model system based on lactic acid bacteria and a whey protein hydrolysate with antimicrobial activity. <i>International Journal of Food Microbiology</i> , 2022, 361, 109444. | 4.7  | 14        |
| 26 | Regulation of Exacerbated Immune Responses in Human Peripheral Blood Cells by Hydrolysed Egg White Proteins. <i>PLoS ONE</i> , 2016, 11, e0151813.   | 2.5  | 13        |
| 27 | Retinoic Acid Induces Functionally Suppressive Foxp3+ROR $\gamma$ t+ T Cells In Vitro. <i>Frontiers in Immunology</i> , 2021, 12, 675733.  | 4.8  | 13        |
| 28 | Hypoallergenic hydrolysates of egg white proteins modulate allergen responses induced ex vivo on spleen cells from sensitized mice. <i>Food Research International</i> , 2016, 89, 661-669.  | 6.2  | 11        |
| 29 | Oral Immunotherapy with Egg Peptides Induces Innate and Adaptive Tolerogenic Responses. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900144.   | 3.3  | 11        |
| 30 | Egg white peptide-based immunotherapy enhances vitamin A metabolism and induces ROR $\gamma$ t+ regulatory T cells. <i>Journal of Functional Foods</i> , 2019, 52, 204-211.  | 3.4  | 11        |
| 31 | Simultaneous separation of the four major allergens of hen egg white. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1152, 122231.  | 2.3  | 10        |
| 32 | New applications of advanced instrumental techniques for the characterization of food allergenic proteins. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8686-8702.  | 10.3 | 9         |
| 33 | Ovalbumin-Derived Peptides Activate Retinoic Acid Signalling Pathways and Induce Regulatory Responses Through Toll-Like Receptor Interactions. <i>Nutrients</i> , 2020, 12, 831.   | 4.1  | 7         |
| 34 | Anaphylaxis Induced by a Drug Containing Lysozyme and Papain: Influence of Papain on the IgE Response. <i>International Archives of Allergy and Immunology</i> , 2014, 165, 83-90.   | 2.1  | 6         |
| 35 | Development of Potent Cellular and Humoral Immune Responses in Long-Term Hemodialysis Patients After 1273-mRNA SARS-CoV-2 Vaccination. <i>Frontiers in Immunology</i> , 2022, 13, 845882.  | 4.8  | 6         |
| 36 | Egg yolk augments type 2 immunity by activating innate cells. <i>European Journal of Nutrition</i> , 2020, 59, 3245-3256.  | 3.9  | 4         |

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|----|---|-----|-----------|
| 37 | Food Allergy: Etiology, Allergens, and Analytical Strategies. , 2021, , 175-196.  |     | 4         |
| 38 | PBMC-Derived T Cells. , 2015, , 169-180.  |     | 4         |
| 39 | Is the plasticity of the Th17 subset a key source of allergenic Th2 responses?. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 3238-3240.          | 5.7 | 3         |
| 40 | Non-IgE mediated food allergy. Drug Discovery Today: Disease Models, 2015, 17-18, 45-53.  | 1.2 | 2         |
| 41 | Triacylglycerides and Phospholipids from Egg Yolk Differently Influence the Immunostimulating Properties of Egg White Proteins. Nutrients, 2021, 13, 3301.                  | 4.1 | 2         |
| 42 | Storage Proteins Are Driving Pediatric Hazelnut Allergy in a Lipid Transfer Protein-Rich Area. Foods, 2021, 10, 2463.   | 4.3 | 2         |
| 43 | Immunomodulatory effects of ovalbumin hydrolysates in a mouse model of food allergy. Clinical and Translational Allergy, 2015, 5, P118.                                     | 3.2 | 1         |
| 44 | Differential Effects of the Second SARS-CoV-2 mRNA Vaccine Dose on T Cell Immunity in Naïve and COVID-19 Recovered Individuals. SSRN Electronic Journal, 0, , .             | 0.4 | 1         |
| 45 | Peptide-based immunotherapy enhances vitamin A metabolism and induces ROR <sup>γ</sup> t+ regulatory T cells. Journal of Allergy and Clinical Immunology, 2019, 143, AB245. | 2.9 | 0         |
| 46 | A Mouse Model of Oral Sensitization to Hen's Egg White. Methods in Molecular Biology, 2021, 2223, 49-65.  | 0.9 | 0         |