

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
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49
all docs

49
docs citations

49
times ranked

6655
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	Rapid, scalable assessment of SARS-CoV-2 cellular immunity by whole-blood PCR. <i>Nature Biotechnology</i> , 2022, 40, 1680-1689.	17.5	29
7	Food Allergy: Etiology, Allergens, and Analytical Strategies. , 2021, , 175-196.		4
8	Is the plasticity of the Th17 subset a key source of allergenic Th2 responses?. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2021, 76, 3238-3240.	5.7	3
9	Retinoic Acid Induces Functionally Suppressive Foxp3+RORÎ³t+ T Cells In Vitro. <i>Frontiers in Immunology</i> , 2021, 12, 675733.	4.8	13
10	Differential effects of the second SARS-CoV-2 mRNA vaccine dose on TÂcell immunity in naive and COVID-19 recovered individuals. <i>Cell Reports</i> , 2021, 36, 109570.	6.4	86
11	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
12	Triacylglycerides and Phospholipids from Egg Yolk Differently Influence the Immunostimulating Properties of Egg White Proteins. <i>Nutrients</i> , 2021, 13, 3301.	4.1	2
13	Storage Proteins Are Driving Pediatric Hazelnut Allergy in a Lipid Transfer Protein-Rich Area. <i>Foods</i> , 2021, 10, 2463.	4.3	2
14	A Mouse Model of Oral Sensitization to Henâ€™s Egg White. <i>Methods in Molecular Biology</i> , 2021, 2223, 49-65.	0.9	0
15	Egg yolk augments type 2 immunity by activating innate cells. <i>European Journal of Nutrition</i> , 2020, 59, 3245-3256.	3.9	4
16	Can food processing produce hypoallergenic egg?. <i>Journal of Food Science</i> , 2020, 85, 2635-2644.	3.1	16
17	Immunology of COVID-19: Current State of the Science. <i>Immunity</i> , 2020, 52, 910-941.	14.3	1,387
18	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

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19	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
20	Advancing scientific knowledge in times of pandemics. <i>Nature Reviews Immunology</i> , 2020, 20, 338-338.	22.7	49
21	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
22	Oral Immunotherapy with Egg Peptides Induces Innate and Adaptive Tolerogenic Responses. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900144.	3.3	11
23	Peptide-based immunotherapy enhances vitamin A metabolism and induces ROR γ ³ t ⁺ regulatory T cells. <i>Journal of Allergy and Clinical Immunology</i> , 2019, 143, AB245.	2.9	0
24	Immune Basis of Allergic Reactions to Food. <i>Journal of Investigational Allergology and Clinical Immunology</i> , 2019, 29, 1-14.	1.3	21
25	Egg white peptide-based immunotherapy enhances vitamin A metabolism and induces ROR γ ³ t ⁺ regulatory T cells. <i>Journal of Functional Foods</i> , 2019, 52, 204-211.	3.4	11
26	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
27	Immunomodulating peptides for food allergy prevention and treatment. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1629-1649.	10.3	25
28	PDL2 ⁺ CD11b ⁺ dermal dendritic cells capture topical antigen through hair follicles to prime LAP ⁺ Tregs. <i>Nature Communications</i> , 2018, 9, 5238.	12.8	55
29	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
30	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
31	Intragastric administration of <i>Lactobacillus casei</i> BL23 induces regulatory FoxP3 ⁺ ROR γ ³ t ⁺ T cells subset in mice. <i>Beneficial Microbes</i> , 2017, 8, 433-438.	2.4	19
32	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
33	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
34	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
35	Antibody Production, Anaphylactic Signs, and T-Cell Responses Induced by Oral Sensitization With Ovalbumin in BALB/c and C3H/HeOuj Mice. <i>Allergy, Asthma and Immunology Research</i> , 2016, 8, 239.	2.9	22
36	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

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37	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
38	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
39	Non-IgE mediated food allergy. <i>Drug Discovery Today: Disease Models</i> , 2015, 17-18, 45-53.	1.2	2
40	Immunomodulatory effects of ovalbumin hydrolysates in a mouse model of food allergy. <i>Clinical and Translational Allergy</i> , 2015, 5, P118.	3.2	1
41	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
42	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
43	PBMC-Derived T Cells. , 2015, , 169-180.		4
44	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
45	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
46	Differential Effects of the Second SARS-CoV-2 mRNA Vaccine Dose on T Cell Immunity in Na ⁺ ve and COVID-19 Recovered Individuals. <i>SSRN Electronic Journal</i> , 0, , .	0.4	1