

# Rosina LÃ³pez-FandiÃ±o

## List of Publications by Year in descending order

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140  
papers

6,932  
citations

46984

47  
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69214

77  
g-index

140  
all docs

140  
docs citations

140  
times ranked

4666  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant Activity of Peptides Derived from Egg White Proteins by Enzymatic Hydrolysis. <i>Journal of Food Protection</i> , 2004, 67, 1939-1944.	0.8	423
2	Physiological, chemical and technological aspects of milk-protein-derived peptides with antihypertensive and ACE-inhibitory activity. <i>International Dairy Journal</i> , 2006, 16, 1277-1293.	1.5	325
3	Glycosylation of individual whey proteins by Maillard reaction using dextran of different molecular mass. <i>Food Hydrocolloids</i> , 2007, 21, 433-443.	5.6	226
4	Biologically active peptides and enzymatic approaches to their production. <i>Enzyme and Microbial Technology</i> , 1996, 18, 162-183.	1.6	199
5	Health effects and technological features of caseinomacropeptide. <i>International Dairy Journal</i> , 2006, 16, 1324-1333.	1.5	194
6	The Effects of High Pressure on Whey Protein Denaturation and Cheese-Making Properties of Raw Milk. <i>Journal of Dairy Science</i> , 1996, 79, 929-936.	1.4	182
7	Angiotensin Converting Enzyme Inhibitory Activity of Peptides Derived from Egg White Proteins by Enzymatic Hydrolysis. <i>Journal of Food Protection</i> , 2004, 67, 1914-1920.	0.8	176
8	High pressure-induced changes in milk proteins and possible applications in dairy technology. <i>International Dairy Journal</i> , 2006, 16, 1119-1131.	1.5	131
9	Study on $\beta$ -lactoglobulin glycosylation with dextran: effect on solubility and heat stability. <i>Food Chemistry</i> , 2005, 93, 689-695.	4.2	130
10	Effect of Simulated Gastrointestinal Digestion on the Antihypertensive Properties of ACE-Inhibitory Peptides Derived from Ovalbumin. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 726-731.	2.4	124
11	Effect of the long-term intake of an egg white hydrolysate on the oxidative status and blood lipid profile of spontaneously hypertensive rats. <i>Food Chemistry</i> , 2008, 109, 361-367.	4.2	121
12	Short-term effect of egg-white hydrolysate products on the arterial blood pressure of hypertensive rats. <i>British Journal of Nutrition</i> , 2005, 94, 731-737.	1.2	118
13	Distribution of minerals and proteins between the soluble and colloidal phases of pressurized milks from different species. <i>Journal of Dairy Research</i> , 1998, 65, 69-78.	0.7	112
14	Transepithelial transport across Caco-2 cell monolayers of antihypertensive egg-derived peptides. PepT1-mediated flux of Tyr-Pro. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 1507-1513.	1.5	105
15	Human Immunoglobulin E (IgE) Binding to Heated and Glycated Ovalbumin and Ovomuroid before and after in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10044-10051.	2.4	102
16	The use of high hydrostatic pressure to promote the proteolysis and release of bioactive peptides from ovalbumin. <i>Food Chemistry</i> , 2007, 104, 1734-1739.	4.2	101
17	Antihypertensive, ACE-inhibitory and vasodilator properties of an egg white hydrolysate: Effect of a simulated intestinal digestion. <i>Food Chemistry</i> , 2007, 104, 163-168.	4.2	94
18	High-Pressure Effects on Maillard Reaction between Glucose and Lysine. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 394-400.	2.4	92

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19	Egg White Ovalbumin Digestion Mimicking Physiological Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5640-5648.	2.4	86
20	Î²-Casein Macropeptides from Cheese Whey: Physicochemical, Biological, Nutritional, and Technological Features for Possible Uses. <i>Food Reviews International</i> , 2004, 20, 329-355.	4.3	84
21	Functional Improvement of Milk Whey Proteins Induced by High Hydrostatic Pressure. <i>Critical Reviews in Food Science and Nutrition</i> , 2006, 46, 351-363.	5.4	79
22	Vascular Effects, Angiotensin I-Converting Enzyme (ACE)-Inhibitory Activity, and Antihypertensive Properties of Peptides Derived from Egg White. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10615-10621.	2.4	79
23	Vasodilator effects of peptides derived from egg white proteins. <i>Regulatory Peptides</i> , 2007, 140, 131-135.	1.9	75
24	Effect of the dry-heating conditions on the glycosylation of Î²-lactoglobulin with dextran through the Maillard reaction. <i>Food Hydrocolloids</i> , 2005, 19, 831-837.	5.6	72
25	Micelar Changes Induced by High Pressure. Influence in the Proteolytic Activity and Organoleptic Properties of Milk. <i>Journal of Dairy Science</i> , 2000, 83, 2184-2189.	1.4	71
26	Immunoreactivity and digestibility of high-pressure-treated whey proteins. <i>International Dairy Journal</i> , 2008, 18, 367-376.	1.5	68
27	Assessment of the quality of dairy products by capillary electrophoresis of milk proteins. <i>Biomedical Applications</i> , 1997, 697, 231-242.	1.7	67
28	Long-term intake of egg white hydrolysate attenuates the development of hypertension in spontaneously hypertensive rats. <i>Life Sciences</i> , 2006, 78, 2960-2966.	2.0	67
29	Egg proteins as allergens and the effects of the food matrix and processing. <i>Food and Function</i> , 2015, 6, 694-713.	2.1	67
30	Changes in the Ovalbumin Proteolysis Profile by High Pressure and Its Effect on IgG and IgE Binding. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11809-11816.	2.4	65
31	Rennet Coagulation of Milk Subjected to High Pressures. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3233-3237.	2.4	64
32	Effects of High Pressures Combined with Moderate Temperatures on the Rennet Coagulation Properties of Milk. <i>International Dairy Journal</i> , 1998, 8, 623-627.	1.5	62
33	Pepsin Egg White Hydrolysate Ameliorates Obesity-Related Oxidative Stress, Inflammation and Steatosis in Zucker Fatty Rats. <i>PLoS ONE</i> , 2016, 11, e0151193.	1.1	62
34	Contribution of low molecular weight water soluble compounds to the taste of cheeses made of cows', ewes' and goats' milk. <i>International Dairy Journal</i> , 1999, 9, 613-621.	1.5	61
35	Characterization and Functional Properties of Lactosyl Caseinomacropeptide Conjugates. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5179-5184.	2.4	61
36	Protease-catalyzed synthesis of oligopeptides in heterogenous substrate mixtures. <i>Biotechnology and Bioengineering</i> , 1994, 43, 1024-1030.	1.7	59

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37	Proteolytic Pattern, Antigenicity, and Serum Immunoglobulin E Binding of $\beta$ -Lactoglobulin Hydrolysates Obtained by Pepsin and High-Pressure Treatments. <i>Journal of Dairy Science</i> , 2008, 91, 928-938.	1.4	57
38	Application of capillary electrophoresis to the study of proteolysis of caseins. <i>Journal of Dairy Research</i> , 1997, 64, 221-230.	0.7	55
39	Microbiological and Chemical Changes in High-Pressure-Treated Milk during Refrigerated Storage. <i>Journal of Food Protection</i> , 1998, 61, 735-737.	0.8	55
40	Unfolding and Refolding of $\beta$ -Lactoglobulin Subjected to High Hydrostatic Pressure at Different pH Values and Temperatures and Its Influence on Proteolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5282-5288.	2.4	54
41	In vivo methods for testing allergenicity show that high hydrostatic pressure hydrolysates of $\beta$ -lactoglobulin are immunologically inert. <i>Journal of Dairy Science</i> , 2012, 95, 541-548.	1.4	54
42	Proteolysis during storage of UHT milk: differences between whole and skim milk. <i>Journal of Dairy Research</i> , 1993, 60, 339-347.	0.7	50
43	Angiotensin I Converting Enzyme Inhibitory Activity of Bovine, Ovine, and Caprine $\beta$ -Casein Macropeptides and Their Tryptic Hydrolysates. <i>Journal of Food Protection</i> , 2003, 66, 1686-1692.	0.8	50
44	Comparative study of egg white proteins from different species by chromatographic and electrophoretic methods. <i>European Food Research and Technology</i> , 2005, 221, 542-546.	1.6	50
45	Antibody binding and functional properties of whey protein hydrolysates obtained under high pressure. <i>Food Hydrocolloids</i> , 2009, 23, 593-599.	5.6	50
46	Immunoreactivity of hen egg allergens: Influence on in vitro gastrointestinal digestion of the presence of other egg white proteins and of egg yolk. <i>Food Chemistry</i> , 2013, 136, 775-781.	4.2	49
47	Enzymatic catalysis in heterogenous mixtures of substrates: The role of the liquid phase and the effects of "Adjuvants". <i>Biotechnology and Bioengineering</i> , 1994, 43, 1016-1023.	1.7	48
48	A1H-NMR Study on the Effect of High Pressures on $\beta$ -Lactoglobulin. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3906-3912.	2.4	48
49	Influence of high hydrostatic pressure on the proteolysis of $\beta$ -lactoglobulin A by trypsin. <i>Journal of Dairy Research</i> , 2006, 73, 121-128.	0.7	48
50	Application of reversed-phase HPLC to the study of proteolysis in UHT milk. <i>Journal of Dairy Research</i> , 1993, 60, 111-116.	0.7	47
51	Use of high-pressure-treated milk for the production of reduced-fat cheese. <i>International Dairy Journal</i> , 2000, 10, 467-475.	1.5	47
52	Platelet Aggregation Inhibitory Activity of Bovine, Ovine, and Caprine $\beta$ -Casein Macropeptides and Their Tryptic Hydrolysates. <i>Journal of Food Protection</i> , 2002, 65, 1992-1996.	0.8	45
53	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.	2.7	45
54	Vascular effects and antihypertensive properties of $\beta$ -casein macropeptide. <i>International Dairy Journal</i> , 2007, 17, 1473-1477.	1.5	44

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55	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.	2.1	44
56	Capillary electrophoresis for the analysis of food proteins of animal origin. <i>Electrophoresis</i> , 2001, 22, 1489-1502.	1.3	43
57	Susceptibility of lysozyme to in-vitro digestion and immunoreactivity of its digests. <i>Food Chemistry</i> , 2011, 127, 1719-1726.	4.2	42
58	Plasmin Activity in Pressurized Milk. <i>Journal of Dairy Science</i> , 2003, 86, 728-734.	1.4	41
59	Egg white hydrolysates with in vitro biological multiactivities to control complications associated with the metabolic syndrome. <i>European Food Research and Technology</i> , 2016, 242, 61-69.	1.6	41
60	The Use of Lipolytic and Proteolytic Enzymes in the Manufacture of Manchego Type Cheese from Ovine and Bovine Milk. <i>Journal of Dairy Science</i> , 1994, 77, 2139-2149.	1.4	40
61	Comparative study by HPLC of caseinomacropeptides from cows', ewes' and goats' milk. <i>Journal of Dairy Research</i> , 1993, 60, 117-121.	0.7	39
62	Changes in Chymotrypsin Hydrolysis of Î²-Lactoglobulin A Induced by High Hydrostatic Pressure. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2333-2341.	2.4	39
63	Hydrolysis under High Hydrostatic Pressure as a Means To Reduce the Binding of Î²-Lactoglobulin to Immunoglobulin E from Human Sera. <i>Journal of Food Protection</i> , 2008, 71, 1453-1459.	0.8	39
64	Changes in furosine and proteins of UHT-treated milks stored at high ambient temperatures. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1994, 198, 302-306.	0.7	38
65	Study of the Formation of Caseinomacropeptides in Stored Ultra-High-Temperature-Treated Milk by Capillary Electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3845-3848.	2.4	38
66	In vitro digestibility of bovine Î²-casein with simulated and human oral and gastrointestinal fluids. Identification and IgE-reactivity of the resultant peptides. <i>Food Chemistry</i> , 2014, 143, 514-521.	4.2	37
67	Assessment of the Thermal Treatment of Milk during Continuous Microwave and Conventional Heating. <i>Journal of Food Protection</i> , 1996, 59, 889-892.	0.8	35
68	Proteolysis, protein distribution and stability of UHT milk during storage at room temperature. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1171-1178.	1.7	35
69	Detection of rennet whey solids in UHT milk by capillary electrophoresis. <i>International Dairy Journal</i> , 2000, 10, 333-338.	1.5	35
70	Pepsin egg white hydrolysate modulates gut microbiota in Zucker obese rats. <i>Food and Function</i> , 2017, 8, 437-443.	2.1	35
71	Characterization of peptides produced by the action of psychrotrophic proteinases on Î²-casein. <i>Journal of Dairy Research</i> , 2000, 67, 625-630.	0.7	34
72	Immunological behavior of in vitro digested egg white lysozyme. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 614-624.	1.5	34

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73	Physiological role of SLC12 family members in the kidney. American Journal of Physiology - Renal Physiology, 2016, 311, F131-F144.	1.3	34
74	Oral Food Desensitization in Children With IgE-Mediated Cow's Milk Allergy: Immunological Changes Underlying Desensitization. Allergy, Asthma and Immunology Research, 2017, 9, 35.	1.1	33
75	Chromatographic characterization of ovine Î²-casein macropeptide. Journal of Dairy Research, 2000, 67, 349-359.	0.7	32
76	Modifications in milk proteins induced by heat treatment and homogenization and their influence on susceptibility to proteolysis. International Dairy Journal, 2002, 12, 679-688.	1.5	32
77	Egg protein hydrolysates: New culinary textures. International Journal of Gastronomy and Food Science, 2016, 3, 17-22.	1.3	32
78	Vascular effects of egg white-derived peptides in resistance arteries from rats. Structure-activity relationships. Journal of the Science of Food and Agriculture, 2010, 90, n/a-n/a.	1.7	31
79	Identification of IgE-Binding Peptides in Hen Egg Ovalbumin Digested in Vitro with Human and Simulated Gastrointestinal Fluids. Journal of Agricultural and Food Chemistry, 2014, 62, 152-158.	2.4	31
80	Pepsin treatment of whey proteins under high pressure produces hypoallergenic hydrolysates. Innovative Food Science and Emerging Technologies, 2017, 43, 154-162.	2.7	31
81	Detection of the presence of soya protein in milk powder by sodium dodecyl sulfate capillary electrophoresis. Journal of Chromatography A, 1999, 836, 153-160.	1.8	30
82	Does processing of a powder or in-bottle-sterilized liquid infant formula affect calcium bioavailability?. Nutrition, 2001, 17, 326-331.	1.1	29
83	Angiotensin-converting enzyme activity in plasma and tissues of spontaneously hypertensive rats after the short- and long-term intake of hydrolysed egg white. Molecular Nutrition and Food Research, 2007, 51, 555-563.	1.5	29
84	Mapping of IgE epitopes in in vitro gastrointestinal digests of Î²-lactoglobulin produced with human and simulated fluids. Food Research International, 2014, 62, 1127-1133.	2.9	29
85	Enzymic Oligopeptide Synthesis Using a Minimal Protection Strategy: Sequential Assembly of a Growing Oligopeptide Chain. Journal of the American Chemical Society, 1995, 117, 6175-6181.	6.6	28
86	Determination of Vegetal Proteins in Milk Powder by Enzyme-Linked Immunosorbent Assay: Interlaboratory Study. Journal of AOAC INTERNATIONAL, 2002, 85, 1390-1397.	0.7	28
87	Skim milk protein distribution as a result of very high hydrostatic pressure. Food Research International, 2015, 72, 74-79.	2.9	28
88	Influence of the Carbohydrate Moieties on the Immunoreactivity and Digestibility of the Egg Allergen Ovomucoid. PLoS ONE, 2013, 8, e80810.	1.1	28
89	Effects of continuous flow microwave treatment on chemical and microbiological characteristics of milk. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 15-18.	0.7	25
90	Release of galactose and N-acetylglucosamine during the storage of UHT milk. Food Chemistry, 2001, 72, 407-412.	4.2	25

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91	Immunomodulating peptides for food allergy prevention and treatment. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1629-1649.	5.4	25
92	Review: Selected indicators of the quality of thermal processed milk / Revisin: Indicadores seleccionados para el control de calidad de la leche tratada tmicamente. <i>Food Science and Technology International</i> , 1999, 5, 121-137.	1.1	24
93	Heterogeneity of caprine -casein macropeptide. <i>Journal of Dairy Research</i> , 2001, 68, 197-208.	0.7	24
94	IgE-binding and invitro gastrointestinal digestibility of egg allergens in the presence of polysaccharides. <i>Food Hydrocolloids</i> , 2013, 30, 597-605.	5.6	23
95	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.	2.4	23
96	Effect of heat treatment on the proteolytic/peptidolytic enzyme system of a <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> strain. <i>Journal of Dairy Research</i> , 1991, 58, 469-475.	0.7	22
97	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.	1.1	22
98	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.	1.4	22
99	Determination of Vegetal Proteins in Milk Powder by Sodium Dodecyl SulfateCapillary Gel Electrophoresis: Interlaboratory Study. <i>Journal of AOAC INTERNATIONAL</i> , 2002, 85, 1090-1095.	0.7	21
100	Assessment of Quality of Commercial UHT Milks by Chromatographic and Electrophoretic Methods. <i>Journal of Food Protection</i> , 1993, 56, 263-265.	0.8	20
101	Protein nutritive utilization in rats fed powder and liquid infant formulas / Utilizacin nutritiva de la protena en ratas alimentadas con formulas infantiles en polvo y lquidas. <i>Food Science and Technology International</i> , 2000, 6, 9-16.	1.1	19
102	Role of dietary lipids in food allergy. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1797-1814.	5.4	19
103	Cheese-making properties of ovine and caprine milks submitted to high pressures. <i>Dairy Science and Technology</i> , 1998, 78, 341-350.	0.9	19
104	In vitro digestibility and allergenicity of emulsified hen egg. <i>Food Research International</i> , 2012, 48, 404-409.	2.9	18
105	Pepsin Egg White Hydrolysate Improves Glucose Metabolism Complications Related to Metabolic Syndrome in Zucker Fatty Rats. <i>Nutrients</i> , 2018, 10, 441.	1.7	18
106	Changes in Phosphoglyceride Composition during Storage of Ultrahigh-Temperature Milk, as Assessed by 31P-Nuclear Magnetic Resonance: Possible Involvement of Thermoresistant Microbial Enzymes. <i>Journal of Food Protection</i> , 2001, 64, 850-855.	0.8	16
107	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.	1.5	16
108	Denaturation of -lactoglobulin and native enzymes in the plate exchanger and holding tube section during continuous flow pasteurization of milk. <i>Food Chemistry</i> , 1997, 58, 49-52.	4.2	14

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109	High-pressure treatment of milk in industrial and pilot-scale equipments: effect of the treatment conditions on the protein distribution in different milk fractions. <i>European Food Research and Technology</i> , 2013, 236, 499-506.	1.6	14
110	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.	2.4	14
111	Regulation of Exacerbated Immune Responses in Human Peripheral Blood Cells by Hydrolysed Egg White Proteins. <i>PLoS ONE</i> , 2016, 11, e0151813.	1.1	13
112	Retinoic Acid Induces Functionally Suppressive Foxp3+RORÎ³t+ T Cells In Vitro. <i>Frontiers in Immunology</i> , 2021, 12, 675733.	2.2	13
113	Egg-Protein-Derived Peptides with Antihypertensive Activity. , 2007, , 199-211.		13
114	Application of capillary zone electrophoresis to the characterisation of the human milk protein profile and its evolution throughout lactation. <i>Journal of Chromatography A</i> , 2007, 1146, 110-117.	1.8	12
115	Glycosylated dairy components: Their roles in nature and ways to make use of their biofunctionality in dairy products. , 2009, , 170-211.		12
116	Proteolytic activity of two commercial proteinases from <i>Aspergillus oryzae</i> and <i>Bacillus subtilis</i> on ovine and bovine caseins. <i>Journal of Dairy Research</i> , 1991, 58, 461-467.	0.7	11
117	Clinical efficacy and immunological changes subjacent to egg oral immunotherapy. <i>Annals of Allergy, Asthma and Immunology</i> , 2015, 114, 504-509.	0.5	11
118	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.	2.9	11
119	Oral Immunotherapy with Egg Peptides Induces Innate and Adaptive Tolerogenic Responses. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900144.	1.5	11
120	Egg white peptide-based immunotherapy enhances vitamin A metabolism and induces RORÎ³t+ regulatory T cells. <i>Journal of Functional Foods</i> , 2019, 52, 204-211.	1.6	11
121	Effect of homogenisation on protein distribution and proteolysis during storage of indirectly heated UHT milk. <i>Dairy Science and Technology</i> , 2002, 82, 589-599.	0.9	11
122	Identification of an IgE Reactive Peptide in Hen Egg Riboflavin Binding Protein Subjected to Simulated Gastrointestinal Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5215-5220.	2.4	9
123	Human IgE binding and in vitro digestion of S-OVA. <i>Food Chemistry</i> , 2012, 135, 1842-1847.	4.2	9
124	Effect of the high-pressure-release phase on the protein composition of the soluble milk fraction. <i>Journal of Dairy Science</i> , 2012, 95, 6293-6299.	1.4	9
125	Effect of a food-grade enzyme preparation from <i>Aspergillus oryzae</i> on free fatty acid release in Manchego-type cheese from ovine and bovine milk. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1994, 199, 262-264.	0.7	8
126	Ovalbumin-Derived Peptides Activate Retinoic Acid Signalling Pathways and Induce Regulatory Responses Through Toll-Like Receptor Interactions. <i>Nutrients</i> , 2020, 12, 831.	1.7	7



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127	Characterization of cheese proteolysis by capillary electrophoresis and reverse-phase HPLC analyses of peptides. <i>European Food Research and Technology</i> , 1998, 206, 259-263.	0.6	6
128	Distribution of nitrogen in goats' milk and use of capillary electrophoresis to determine casein fractions. <i>Journal of Dairy Research</i> , 2000, 67, 113-117.	0.7	6
129	Analysis of monosaccharides in bovine, caprine and ovine $\beta$ -casein macropeptide by gas chromatography. <i>Chromatographia</i> , 2001, 53, 525-528.	0.7	6
130	Activity against <i>Listeria monocytogenes</i> of human milk during lactation. A preliminary study. <i>Journal of Dairy Research</i> , 2008, 75, 24-29.	0.7	6
131	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.	0.9	6
132	Egg yolk augments type 2 immunity by activating innate cells. <i>European Journal of Nutrition</i> , 2020, 59, 3245-3256.	1.8	4
133	Hydrolysis under High Hydrostatic Pressure as a Means to Reduce the Potential Allergenicity of $\beta$ -Lactoglobulin. <i>Journal of Allergy and Clinical Immunology</i> , 2008, 121, S249-S249.	1.5	3
134	Oral Exposure to House Dust Mite Activates Intestinal Innate Immunity. <i>Foods</i> , 2021, 10, 561.	1.9	2
135	Triacylglycerides and Phospholipids from Egg Yolk Differently Influence the Immunostimulating Properties of Egg White Proteins. <i>Nutrients</i> , 2021, 13, 3301.	1.7	2
136	Assessment of IgE Reactivity of $\beta$ -Casein by Western Blotting After Digestion with Simulated Gastric Fluid. <i>Methods in Molecular Biology</i> , 2017, 1592, 165-175.	0.4	2
137	Bioactive Peptides. , 2012, , 41-68.		1
138	Effect of Combined Use of High Pressure and Proteolytic Enzymes on Milk Allergens. <i>ACS Symposium Series</i> , 2008, , 400-410.	0.5	0
139	Evaluation of allergenic potential of protein ingredients through in vitro methods. <i>Proceedings of the Nutrition Society</i> , 2010, 69, .	0.4	0
140	A Mouse Model of Oral Sensitization to Henâ€™s Egg White. <i>Methods in Molecular Biology</i> , 2021, 2223, 49-65.	0.4	0